



THE GLOUCESTER HOUSE EVENTS

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. BUFFET MENUS .

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THE GLOUCESTER HOUSE RESTAURANT · 63 ROGERS STREET GLOUCESTER MA 01930 ·
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BREAKFAST BUFFET MENU

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CHOICE OF ONE

Choice of two: additional \$2.50 per person

Fresh Fruit Platter
Fruit Filled Crepes
Smoked Salmon and Cream Cheese with side of Capers

CHOICE OF TWO

Spiral Ham
Bacon
Sausage
Homemade Fish Cakes

BUFFET INCLUDES

Homemade French Toast with Fresh Fruit and Honey
Choice of: Scrambled Eggs **or** Eggs Benedict
Oven Roasted Potatoes
Coffee Cake, Mini Bagels, and Assorted Danish
Assorted Juices
Coffee and Tea

ADDITIONAL ITEMS

Omelet Station

\$3.00 per person

Minimum charge of \$75.00

Make Your Own Waffle Station

\$3.00 per person

Minimum charge of \$75.00

Served Bloody Marys

\$8.00 per glass

Served Mimosas

\$6.00 per glass

Served Homemade Red Sangria

\$7.00 per glass

\$25 PER PERSON

Does not include tax, gratuity or use of room

BRUNCH BUFFET MENU

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CHOICE OF TWO

Fresh Fruit Platter
Fruit Filled Crepes
Smoked Salmon and Cream Cheese with Side of Capers
Choice of: Garden Salad, Mixed Greens Salad, or Caesar Salad

CHOICE OF TWO

Seafood Newburg
Gloucester House Baked Haddock
Baked Seafood Mac 'n' Cheese with Shrimp, Scallops, and Lobster
Grilled Beef Tips
Breaded Chicken Breast Cutlets
Sausage, Peppers, and Onions
Eggplant Parmesan
Baked Stuffed Sole with Crabmeat Stuffing

CHOICE OF TWO

Assorted Quiche
Choice of: Scrambled Eggs *or* Eggs Benedict
Bacon
Sausage
Spiral Ham
Homemade Fish Cakes

BUFFET INCLUDES

Choice of: Rice *or* Oven Roasted Potatoes
Coffee Cake, Mini Bagels, and Assorted Danish
Assorted Juices
Coffee and Tea

ADDITIONAL ITEMS

Peel & Eat Shrimp Cocktail
Additional \$3.00 per person

Omelet Station
Additional \$3.00 per person · Minimum charge of \$75.00

Make Your Own Waffle Station
Additional \$3.00 per person · Minimum charge of \$75.00

\$32 PER PERSON

Does not include tax, gratuity or use of room

LUNCHEON BUFFET MENU

Served until 3pm only

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CHOICE OF FOUR

Fresh Fruit Platter
Garden Salad
Caesar Salad
Mixed Greens Salad with Candied Walnuts, Dried Cranberries, and Bleu Cheese Crumble
Grilled Marinated Vegetables with Parisian Bread
Cheese and Cracker Platter
Macaroni Salad
German Style Potato Salad (served warm)
Cold Potato Salad
Chilled Pesto Pasta Salad with Chicken
Fried Fish Bites
Eggplant Parmesan
Barbeque, Teriyaki, or Crispy Fried Chicken Wings

BUFFET INCLUDES

New England Clam Chowder
Assorted Finger Sandwiches
Coffee and Tea

CHOICE OF ONE DESSERT

Strawberry Shortcake (In Season)
Apple Crisp (In Season)
Chocolate Mousse

Grapenut Custard
Lemon Sorbet with Seasonal Berries

ADDITIONAL ITEMS

Smoked Salmon and Cream Cheese with Capers
Additional \$2.50 per person

Sausage, Peppers, and Onions
Additional \$3.00 per person

Golden Fried Calamari
Additional \$2.50 per person

Baked Seafood Mac 'n' Cheese with
Shrimp, Scallops, and Lobster
Additional \$3.50 per person

Gloucester House Baked Haddock
Additional \$3.50 per person

Assorted Dessert Table
Additional \$5.00 per person

\$27 PER PERSON

Does not include tax, gratuity or use of room

DINNER BUFFET MENU

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APPETIZERS

Choice of two

Fresh Fruit and Cheese Platter
Grilled Marinated Vegetables with Parisian Bread
Choice of: Swedish, Sweet and Sour, or Italian Style Meatballs
Choice of: Buffalo Style, Teriyaki, or Crispy Fried Chicken Wings
Smoked Salmon with Cream Cheese and Capers

RAW BAR ADD-ONS

Shrimp Cocktail (*\$7.00 per person*)
Oysters on the Half Shell (*\$7.00 per person*)
Cherrystones on the Half Shell (*\$5.00 per person*)

SALAD

Choice of one

Traditional Garden Salad
Mixed Greens Salad with Candied Walnuts, Dried Cranberries, and Bleu Cheese
Caesar Salad

ENTREES

Choice of four

SEAFOOD

- Baked Haddock
- Baked Stuffed Sole with Crabmeat Stuffing and Topped with Hollandaise Sauce
- Seafood Mac 'n' Cheese with Shrimp, Scallops, and Lobster
- Nut and Honey Crusted Salmon
- Seafood Newburg
- Baked Stuffed Shrimp with Crabmeat Stuffing

CHICKEN AND TURKEY

- Chicken Marsala
- Chicken Parmesan
- Chicken Cordon Bleu served with Hollandaise Sauce
- Roast Turkey with Stuffing & Gravy
- Chicken & Broccoli with Ziti
- Chicken Fingers

BEEF AND PORK

- Sliced Roast Beef
- Roasted Pork Tenderloin
- Grilled Beef Tips

PASTA

- Three Cheese Ravioli or Stuffed Shells with Traditional Tomato Sauce or with Meatless Bolognaise Sauce with Peas
- Seafood Ravioli in a Seafood Cream Sauce
- Lobster Ravioli in a Lobster Cream Sauce and Garnished with Scallops and Shrimp
- Vegetable Ravioli in a Light Pesto Cream Sauce

Served with choice of starch: Oven Roasted Potatoes, Mashed Potatoes, French Fries, or Rice

Includes: Seasonal Vegetable (Chef's Choice), Rolls & Butter, Coffee & Tea

DESSERT

Choice of one

Cheesecake
Lemon Sorbet with Berries
Grapenut Custard

Apple Crisp (In Season)
Strawberry Shortcake
(In Season)

Brownie Sundae
Chocolate Mousse
Triple Chocolate Cake

\$39 PER PERSON

Does not include tax, gratuity or use of room

“LITE” BUFFET MENU

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CHOICE OF NINE

Clam Chowder
Garden Salad
Mixed Greens Salad with Candied Walnuts, Dried Cranberries, and Bleu Cheese Crumble
Baked Clams Casino
Scallops Wrapped in Bacon
Fresh Fruit and Cheese Tray
Grilled Marinated Vegetables with Parisian Bread
Assorted Finger Sandwiches
Choice of: Barbeque, Teriyaki, or Crispy Fried Chicken Wings
Choice of: Italian or Swedish Style Meatballs
Stuffed Mushrooms with Crabmeat
Baked Brie with Flatbread
Golden Fried Fish Bites
Homemade Fish Cakes
Cold Chicken and Pesto Pasta Salad
Sausage, Peppers, and Onions
Smoked Salmon and Cream Cheese with Capers

CALAMARI & RAW BAR ADD-ONS

Golden Fried Calamari *(\$2.50 per person)*
Shrimp Cocktail *(\$7.00 per person)*
Oysters on the Half Shell *(\$7.00 per person)*
Cherrystones on the Half Shell *(\$5.00 per person)*

DESSERT AND COFFEE ADD-ON

(Additional \$3.00 per person)

\$30 PER PERSON

Does not include tax, gratuity or use of room

BUFFET ADDITIONS

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PASSED HORS D'OEUVRES

(Additional \$3.00 per person per selection)

Crabmeat Stuffed Mushrooms
Asparagus in Prosciutto with Boursin
Assorted Seafood and Traditional Bruschetta
Franks en Puff Pastry (Pigs In A Blanket)
Asparagus with Asiago en Puff Pastry
Fried Coconut Shrimp
Seafood Pizza with Fig, Mascarpone, and Serrano Chilies
Bing Bang Shrimp

Smoked Salmon and Caviar Crustini *(Additional \$3.50 per person)*

Lobster "Rangoons" *(Additional \$4.00 per person)*

Scallops Wrapped in Bacon *(Additional \$4.50 per person)*

Baby Lamb Chops *(Additional \$7.00 per person)*

Golden Fried Calamari - Stationary - *(Additional \$2.50 per person)*

BEVERAGE OPTIONS

Champagne Toast

Additional \$4.00 per glass

Homemade Red Sangria

Additional \$7.00 per glass

Bottles of House Wine

Additional \$24.50 per bottle

Available varietals: chardonnay, pinot grigio, merlot, cabernet sauvignon, and white zinfandel

Pitchers of Soda

Additional \$8.00 per pitcher (Includes one refill)

FUNCTION MENU 1

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APPETIZER

Choice of one

New England Clam Chowder
Ziti with Meat Sauce
French Onion Soup Au Gratin
Fresh Fruit Cup with Sorbet

ENTRÉE

Choice of two

Baked Gloucester House Haddock
Baked Chicken with Bread Stuffing and Supreme Sauce
Baked Seafood Casserole with Shrimp, Scallops, and Haddock.
Sliced Roast Sirloin with Red Wine and Mushroom Sauce (*min 10 orders*)
Roast Turkey with Stuffing and Gravy
10 oz New York Sirloin Steak with Sautéed Mushrooms

ALL MEALS INCLUDE

Rolls and Butter
Garden Salad
Chef's Choice Potato
Chef's Choice Vegetable
Coffee and Tea

DESSERT

Choice of one

Chocolate Mousse
Grapenut Custard
Strawberry Shortcake - In Season
Apple Crisp - In Season

\$40 PER PERSON

Does not include tax, gratuity or use of room

FUNCTION MENU 2

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APPETIZER

Calamari
Cheese and Cracker Platter
Assorted Passed Hors d'oeuvres

Plus your choice of one of the following:

New England Clam Chowder
Fresh Fruit Cup with Sherbet
French Onion Soup Au Gratin

ENTRÉE

Choice of two

Four (4) Jumbo Baked Stuffed Shrimp with Crabmeat
Baked Scallops Pescatore en Casserole with House Crumb Topping
Queen Cut Roast Prime Rib of Beef served Au Jus
Sliced Tenderloin of Beef served with a Red Wine Sauce
Chicken Cordon Bleu Stuffed with Ham and Cheese, Topped with Supreme Sauce
Nut and Honey Crusted Salmon

ALL MEALS INCLUDE

Rolls and Butter
Garden Salad
Chef's Choice Potato
Chef's Choice Vegetable
Coffee and Tea

DESSERT

Choice of one

Lemon Sorbet with Seasonal Fresh Berries
Brownie Sundae
Strawberry Shortcake - In Season
Apple Crisp - In Season
Cheesecake with Seasonal Fresh Berries
Triple Chocolate Cake

\$45 PER PERSON

Does not include tax, gratuity or use of room

FUNCTION MENU 3

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APPETIZER

Calamari
Cheese and Cracker Platter
Fresh Fruit and Vegetable Platter
Assorted Passed Hors d'oeuvres

Plus your choice of one of the following:

New England Clam Chowder
Fresh Fruit Cup with Sherbet
French Onion Soup Au Gratin

ENTRÉE

Choice of two

Surf and Turf: Baked Stuffed Shrimp and Queen Cut Roast Prime Rib of Beef served Au Jus

or

Surf and Turf: Lobster Pie and Petit Filet Mignon
Chicken Cordon Bleu Stuffed with Ham and Cheese, Topped with Supreme Sauce
10oz Filet Mignon with Red Wine and Mushroom Sauce
Baked Stuffed Lobster with Seafood Stuffing
Lobster Pie en Casserole topped with House Crumbs

ALL MEALS INCLUDE

Rolls and Butter
Garden Salad
Chef's Choice Potato
Chef's Choice Vegetable
Coffee and Tea

DESSERT

Choice of one

Lemon Sorbet with Fresh Berries
Seasonal Pie a la Mode
Brownie Sundae
Cheesecake with Seasonal Fresh Berries
Triple Chocolate Cake

\$55 PER PERSON

Does not include tax, gratuity or use of room

SPECIAL OCCASION LOBSTER BAKE MENU

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Lobster bakes are served in our Café Seven Seas from April through November. Located on the harbor side of Seven Seas Wharf, overlooking Gloucester Harbor and its fishing fleet, this is the perfect setting for a casual, “dine in the rough” New England Style lobster bake. Lenny Linquata, owner and manager of the Gloucester House, will entertain your guests with colorful stories of local history and with a demonstration on how to eat a lobster. Fresh air, the smell of lobster cooking dockside, a wonderful view, great food, and friendly service make these events truly memorable.

APPETIZERS

Fresh Fruit & Cheese Platter
Fresh Vegetable Platter with Dip
Choice of: Crispy Fried Chicken Wings **or** Italian Meatballs

FIRST COURSE

New England Clam Chowder
Homemade Cornbread

MAIN COURSE

Steamed Lobster **or** New York Sirloin Steak

ALL MEALS INCLUDE

¼ Barbequed Chicken
Corn on the Cob
Coleslaw

DESSERT

Strawberry Shortcake (In Season) **or** Apple Crisp (In Season)
Coffee and Tea

\$60 PER PERSON

Does not include tax, gratuity or use of room

LOBSTER BAKE ADDITIONS

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ADDITIONAL MENU ITEMS

Steamers (Clams)

Market price per person

Mussels

Additional \$3.00 per person

Vegetarian Meal

Upon request

Children's Chicken Finger Plate

Additional \$12 per child

BEVERAGE OPTIONS

Full Service Bar with Bartender

\$50.00

Each Additional Bartender

\$50.00

Iced Beer and Wine Buffet

Price based on items chosen from the beer and wine list and the amount consumed.

ADDITIONAL SERVICES

Lobster bakes are usually served buffet style with paper and plastic dishes and utensils.

Guests typically dine at picnic tables. Dress is casual.

The following options are available to private events, however:

Round Tables, Linens, and China

Additional \$5.00 per person

Fresh Flowers in Bud Vases

Additional \$10.00 per vase

Exclusive use of the Café Seven Seas, Upper Deck, and Canopy areas can be arranged – given availability, time of day, and time of year – for an additional cost.

EVENT POLICIES

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- A \$200.00 deposit must be received within 30 (thirty) days from the date the reservation is made.
- Refund of a deposit is issued when a written notice of cancellation is received at least 30 (thirty) days prior to the scheduled date of the event.
- Final counts for your party are due 1 week (seven days) days prior to the date of the event. Increases in the actual count will be added to the final bill. Decreases will not be credited or deducted from the bill after the final count is received.
- Final payment is due on or before the actual date of the event.
- Menu prices are based on groups of 25 (twenty-five) people or more. Groups falling below 25 (twenty-five) will receive a \$2.00 surcharge per person.
- For Use of the Compass Rose Room, the Dolphin Room, the Binnacle Room, & the Anchor Room: A \$250.00 Room Rental Fee will be charged for all events. This fee includes use of the facility for four (4) hours. Anything above and beyond the allotted four (4) hours will be subject to additional charges.
- For Use of the Café Seven Seas (This Includes the Canopy, the Café Bar Area, and the Enclosed Deck): A \$1500.00 Room Rental Fee will be charged for all events. This fee includes use of the facility for four (4) hours. Anything above and beyond the allotted four (4) hours will be subject to additional charges.
- State and local taxes are not included in the menu pricing and will be added to all items on the final bill.
- Gratuity is not included in the menu pricing and will be added to all items on the final bill.
- Add-on items are not figured in to the pricing of the meal and will be added to the listed menu price along with tax and gratuity.
- Linens with choice of napkin color are included for all buffets and function menus.
- All prices are subject to change.
- Before booking your event, please inform the Gloucester House if you or a person in your party has a food allergy.