



THE
Sagamore
RESTAURANT • BAR • WEDDINGS



**2025 GROUP DINING &
SPECIAL EVENTS**

ROOM & VENUE FEES

Our room and venue fees are based on two and three hour events. Additional hours can be purchased at an hourly rate subject to event date. The Sagamore waives all room & venue fees for celebrations of life.

SPERRY TENT

46' x 86' Sperry sailcloth tent · 200 guest seated capacity · Access to garden lawns, firepit and outdoor bar

FULL TENT RENTAL

TWO (2) HOUR EVENT

\$800 | Sunday - Friday
\$1000 | Saturday

THREE (3) HOUR EVENT

\$1000 | Sunday - Friday
\$1500 | Saturday

HALF TENT RENTAL

TWO (2) HOUR EVENT

\$400 | Sunday - Friday
\$500 | Saturday

THREE (3) HOUR EVENT

\$500 | Sunday - Friday
\$750 | Saturday

CANAL ROOM

private event room · 45 guest seated capacity · A/V & casting capabilities · adjoining deck add-on

CANAL ROOM ONLY

TWO (2) HOUR EVENT

\$250 | Sunday - Friday
\$300 | Saturday

THREE (3) HOUR EVENT

\$350 | Sunday - Friday
\$400 | Saturday

PORTSIDE DECK ADD-ON

TWO (2) HOUR EVENT

\$250 | Sunday - Friday
\$300 | Saturday

THREE (3) HOUR EVENT

\$350 | Sunday - Friday
\$400 | Saturday

All room venue rates and pricing subject to change without notice.

All venue fees are subject to a 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



BREAKFAST & BRUNCH

Breakfast and brunch packages are designated for a minimum of 20 guests and designed to last up to one and a half hours maximum. Menus are prepared based on guest guarantee only and limited to items consumed during breakfast and brunch service. Made-to-order omelettes are additional and require a chef. Chef fee is \$150.

CONTINENTAL BREAKFAST

\$18 PER PERSON

Seasonal sliced fruit with grape clusters and whole berries
Fresh baked blueberry muffins
Assortment of artisan pastries

Greek yogurt with granola
Hard-boiled eggs

Locally-made bagels and toast station with Vermont
Creamery butter, local jams and cream cheese

Choice of one (1) breakfast bread
| blueberry, cranberry orange, lemon poppyseed

ENHANCEMENTS

Breakfast sandwiches \$9 ea.

Smoked Salmon display \$MKT

Add homemade quiche \$25 ea.

- spinach & Swiss
- ham, pepper, onion, cheese
- bacon & cheddar

Warm cinnamon buns \$48 dz.

Seasonally-inspired scones \$30 dz.

MADE-TO-ORDER OMELETTES CHEF REQUIRED

+\$13 PER PERSON
+\$150

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fresh breakfast juices offered tableside

All menus and pricing subject to change without notice.

All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



BREAKFAST & BRUNCH

Breakfast and brunch packages are designated for a minimum of 20 guests and designed to last up to one and a half hours maximum. Menus are prepared based on guest guarantee only and limited to items consumed during breakfast and brunch service.

ALL-AMERICAN BREAKFAST

PLATED **\$27 PER PERSON**
BUFFET **\$30 PER PERSON**

Seasonal sliced fruit with grape clusters and whole berries
 Choice of one (1) breakfast bread
 | blueberry, cranberry orange, lemon poppyseed

Creamy scrambled eggs with chives
 (add cheese \$2pp)
 Bacon & breakfast sausage
 Rosemary breakfast potatoes

Choice of one (1):
 | fresh baked blueberry muffins or assorted pastries

Choice of one (1) family-style side:
 | Classic brioche French toast with berries
 | Buttermilk biscuits with country sausage gravy

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
 Fresh breakfast juices offered tableside

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ENHANCEMENTS

Greek yogurt parfaits with seasonal berries and granola \$8 ea.

Breakfast sandwiches \$9 ea.

Smoked Salmon display \$MKT

Add homemade quiche \$25 ea.

- spinach & Swiss
- ham, pepper, onion, cheese
- bacon & cheddar

Locally-made bagels & toast station with Vermont Creamery butter, local jams and cream cheese \$5pp

Warm cinnamon buns \$48 dz.

Seasonally-inspired scones \$30 dz.

BREAKFAST & BRUNCH

Breakfast and brunch packages are designated for a minimum of 20 guests and designed to last up to one and a half hours maximum. Menus are prepared based on guest guarantee only and limited to items consumed during breakfast and brunch service.

CLASSIC BRUNCH

PLATED

\$30 PER PERSON

Assorted breakfast pastries
Seasonal sliced fruit with grape clusters and whole berries

Bacon & breakfast sausage
Rosemary breakfast potatoes

Choice of two (2) entree selections:

| French toast with maple syrup & mascarpone

| Choice of (1) Chef Jill's homemade quiche:

- spinach & Swiss
- ham, pepper, onion, cheese
- bacon & cheddar

| Classic eggs benedict with hollandaise

| Garden vegetable eggs benedict with hollandaise

Upgrade to panko-crusted eggs benedict +\$6pp

Upgrade to lobster eggs benedict +\$12pp

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fresh breakfast juices offered tableside

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All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.

ENHANCEMENTS

MKT\$ · New England raw bar

Cheese & charcuterie display \$12pp
Crisp vegetable crudité display \$5pp

Greek yogurt parfaits with seasonal berries and granola \$8 ea.

Chef Peter's deviled eggs \$6 ea.

MKT\$ · Smoked salmon display

Locally-made bagels & toast station with Vermont Creamery butter, local jams and cream cheese \$5pp

Warm cinnamon buns \$48 dz.

Seasonally-inspired scones \$30 dz.



BREAKFAST & BRUNCH

Breakfast and brunch packages are designated for a minimum of 20 guests and designed to last up to one and a half hours maximum. Menus are prepared based on guest guarantee only and limited to items consumed during breakfast and brunch service.

THE BRIDAL BRUNCH

PLATED \$37 PER PERSON
BUFFET \$40 PER PERSON

Fresh baked blueberry muffins
Seasonal sliced fruit with grape clusters and whole berries

Choice of Chef Jill's homemade quiche:
| spinach & Swiss
| ham, pepper, onion, cheese
| bacon & cheddar

Bacon & breakfast sausage
Rosemary breakfast potatoes
Caesar salad

Choice of two (2) entree selections:
| Chicken and Liege sugar waffles with maple syrup
| French toast with maple syrup & mascarpone
| Chicken Française
| Classic eggs benedict with hollandaise
Upgrade to panko-crust ed eggs benedict +\$6pp
Upgrade to lobster eggs benedict +\$12pp

· Benedicts only available on plated package

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fresh breakfast juices offered tableside

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ENHANCEMENTS

Add creamy scrambled eggs \$5pp

MKT\$ · New England raw bar

Cheese & charcuterie display \$12pp
Crisp vegetable crudité display \$5pp

Greek yogurt parfaits with seasonal berries and granola \$8 ea.

Chef Peter's deviled eggs \$6 ea.

MKT\$ · Smoked salmon display

Locally-made bagels & toast station with Vermont Creamery butter, local jams and cream cheese \$5pp

Warm cinnamon buns \$48 dz.

Seasonally-inspired scones \$30 dz.

STATIONS

Stations are designated for a minimum of 50 guests and designed to last up to one and a half hours maximum. Stations are prepared based on guest guarantee only and are intended to be an enhancement of a breakfast or brunch package. Stations may require a chef. Chef fee is \$150 per station.

OMELETTE STATION

PER PERSON \$13
ADD LOBSTER + \$14
CHEF REQUIRED \$150

Custom-made with farm fresh eggs or egg whites

MEATS

Country ham, Applewood smoked bacon, breakfast sausage, linguica

VEGETABLES

Spinach, mushroom, onion, tomato, peppers, broccolini, jalapeños

Cheese

Cheddar, crumbled bleu cheese, American cheese

SEAFOOD

fresh lobster meat

BREAKFAST BURRITO STATION

PER PERSON \$13
CHEF OPTIONAL \$150

Flour tortillas, warmed and stuffed to order

FILLINGS

Choice of: scrambled eggs, crispy potato, black beans, bacon, linguica, chicken

TOPPINGS

Cheddar cheese, swiss, pico de gallo, guacamole, sour cream, salsa

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MEETINGS & BREAKS

Meetings and Break packages are offered for a minimum of 25 guests are designed to last up to 30 minutes maximum. Selections are prepared based on guest guarantee and limited to items consumed during break.

MORNING A LA CARTE

Greek yogurt parfaits with seasonal berries and granola \$8 ea.

Individually wrapped breakfast sandwiches \$9 ea.

Freshly-baked breakfast breads \$4pp
| blueberry, cranberry orange, lemon poppyseed

Hard boiled eggs \$2 ea.
Chef Peter's deviled eggs \$6 ea.

Display of seasonal sliced fruit with grape clusters and whole berries \$5pp

Add homemade quiche \$25 ea.
| spinach & Swiss
| ham, pepper, onion, cheese
| bacon & cheddar

Locally-made bagels & toast station with Vermont Creamery butter, local jams and cream cheese \$5pp
Smoked salmon display \$MKT

Fresh baked blueberry muffins \$30 dz.
Warm cinnamon buns \$48 dz.
Seasonally-inspired scones \$30 dz.
Assorted pasties & croissants \$25 dz.

AFTERNOON A LA CARTE

Assorted Cookies \$30 dz.
Blondes & Brownies \$32 dz.

Assorted Granola bars \$4pp

Whole apples, bananas & oranges \$2 ea.

Cheese & aged meats \$8pp
Crisp vegetable crudité \$5pp

Assorted macarons \$45 dz.

BEVERAGES

Coffee & Tea \$4pp
Iced tea or lemonade station \$5pp

Lavazza iced coffee dispenser \$7pp
Infused spa water station \$30

Bottled water, soft drinks \$3pp

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BOXED LUNCHES

Designed for guests on-the-go and does not include table side service. Minimum of 10 guests. Boxed lunches include condiments, plastic ware, napkin, moist towelette, bottled water, and can of soda. All boxed lunches include a whole apple and fresh baked chocolate chip cookie.

TIER ONE

\$15 PER PERSON

Choice of sandwich on a croissant with green leaf lettuce
| Tuna salad, Chicken salad, Egg salad

TIER TWO

\$18 PER PERSON

Choice of sandwich on rustic ciabetta with green leaf lettuce
| Ham & cheese, Turkey & cheese, Salami & cheese
Bag of Cape Cod potato chips

Add pasta or potato salad \$2pp

TIER THREE

\$22 PER PERSON

Choice of sandwich
| Roast beef horseradish wrap, Turkey BLT with chipotle, Chicken Caesar wrap
Bag of Cape Cod potato chips
Choice of one (1): Chef Peter's pasta or potato salad

INCLUDES

Whole apple and freshly baked chocolate chip cookie
Bottled water and can of soda

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LUNCHEONS

Luncheons are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during lunch service. All luncheons conclude with freshly brewed coffees and hot teas offered table-side.

THE DAILY DELI

\$28 PER PERSON

Mixed leafy greens with red wine vinaigrette and creamy ranch

Your choice of three (3) sandwich display options:
| fresh deli turkey, ham, roast beef, salami, chicken salad, tuna salad, egg salad

Cheese: American, Swiss and cheddar

Sliced tomatoes, shredded lettuce, shaved sweet onion, pickles, pepperoncini

Condiments: mayonnaise, yellow mustard, thousand Island, red wine vinaigrette

Assortment of fresh bread, rolls, and finger sandwich rolls
Homemade kettle chips

Fresh baked chocolate chip cookies

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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ENHANCEMENTS

Add one (1): sandwich display option \$4pp

Chef Peter's pasta or potato salad \$4pp

Add a SOUP STATION

| New England clam chowder \$8pp

| Tomato soup w/ croutons \$7pp

| Scallop & bacon chowder \$10pp

| Lobster bisque \$13pp

Add Caesar salad +\$5pp

| Add grilled chicken and mini wraps +\$9pp

Crisp vegetable crudité display \$5pp

Seasonal sliced fruit with grape clusters and whole berries \$5pp

Cheese & aged meats \$8pp

LUNCHEONS & DINNER

Luncheon and dinner service are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during lunch or dinner service. All luncheon and dinner service conclude with freshly brewed coffees and hot teas offered table-side.

THE CLASSIC TABLE

PLATED **\$39 PER PERSON**
BUFFET **\$42 PER PERSON**

Choice of one (1) salad:

- | Fresh garden salad with red wine vinaigrette
- | Creamy Caesar salad

Fresh warm rolls

Choice of two (2) main entrees:

- | Veal, chicken, or eggplant Parmigiana with pasta
- | Chicken Marsala, Piccata, or Française with pasta
- | Grilled chicken alfredo with broccoli and pasta
- | Baked Ziti with fresh ricotta and Italian meatballs
- | Broiled or baked stuffed local haddock with mashed potato and seasonal vegetable
- | Braised beef pot roast with mashed potato and seasonal vegetable

Fresh baked chocolate chip cookies

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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LUNCHEONS

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STEAKHOUSE LUNCHEON

PLATED LUNCHEON \$60 PER PERSON

Steakhouse wedge salad with Great Hill bleu cheese, cherry tomato, pecans and chopped bacon with French dressing

Lobster bisque offered tableside
Warm fresh baked rolls & butter

Beef tenderloin (6oz) with a red wine demi glace
| Add butter-poached lobster tail +\$20pp

Truffled arugula salad
Whipped potato

Choice of one (1) side:
| Creamy mac & cheese with white Vermont cheddar
| Roasted broccolini

Semi-sweet chocolate mousse

ADD COCKTAIL SHRIMP APPETIZER \$18 PER PERSON

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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LUNCHEONS & DINNER

Luncheon and dinner service are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during lunch or dinner service. All luncheon and dinner service conclude with freshly brewed coffees and hot teas offered table-side.

NEW ENGLAND FEAST

PLATED \$47 PER PERSON
BUFFET \$50 PER PERSON

Lobster and sweet corn empanadas
Goat cheese & phyllo with local honey and berries

New England Clam Chowder

Cape Cobb Salad | dried cranberries, pecans, apples, crispy
pancetta & bleu cheese with a seasonal vinaigrette

Fresh warm rolls

Macadamia-crusted salmon with a cranberry orange glaze
Grilled marinated flank steak with Thai chili

Roasted red bliss potatoes
Steamed corn on the cob

Chef Jill's bread pudding

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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LUNCHEONS & DINNER

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BOARDWALK PICNIC

BUFFET \$40 PER PERSON

Garden salad with seasonal vegetables & red wine vinaigrette

Fried chicken and Liege sugar waffles with hot honey

Local broiled fish tacos with pico de gallo

Mini pigs in a blanket with ketchup and honey mustard

Chef Peter's pasta salad

Creamy homemade coleslaw

Sweet potato fries with honey mustard

Fresh baked chocolate chip cookies

Choice of one (1):

| Picnic Fruit Salad

| Sliced watermelon wedges with strawberries

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside

Fountain beverages offered tableside

All menus and pricing subject to change without notice.

All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



LAWN PACKAGES

Luncheon and dinner service are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during lunch or dinner service. All luncheon and dinner service conclude with freshly brewed coffees and hot teas offered table-side.

BACKYARD GRILL

BUFFET \$35 PER PERSON

Creamy Caesar salad
Fresh warm rolls & butter

Grilled burgers with brioche buns | Sliced tomatoes, shredded lettuce, shaved sweet onion, house pickles

Grilled hot dogs with brioche buns
Condiments: mayonnaise, yellow mustard, ketchup, BBQ

Add grilled chicken breasts +\$8pp
Choice of one (1) side:
| Classic French fries, homemade kettle chips

Steamed corn on the cob
Creamy homemade coleslaw
Choice of one (1): Chef Peter's pasta or potato salad

Fresh baked chocolate chip cookies

CHEF ACTION STATION GRILL +\$150

Add a uniformed chef to your event to grill to order

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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ENHANCEMENTS

Add picnic fruit salad \$4pp

MKT\$ · New England raw bar

\$9pp · Add grilled beer brats

\$6pp · Fried chicken fingers bar w/
dipping sauces

\$12pp · Build your own Strawberry
shortcake bar w/ real whipped cream

Add iced tea or lemonade station \$5pp



LAWN PACKAGES

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SMOKEHOUSE BUFFET

BUFFET \$45 PER PERSON

Fresh warm rolls & homemade cornbread

Sliced watermelon wedges with strawberries
Garden salad with seasonal vegetables & red wine vinaigrette
BBQ chicken legs & thighs
St. Louis BBQ spare ribs

Creamy homemade coleslaw
Homemade potato salad

Boston baked beans
Mac & cheese with Vermont cheddar
Steamed corn on the cob

Build your own strawberry shortcake bar

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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LAWN PACKAGES

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NEW ENGLAND CLAM BOIL

FAMILY STYLE & BUFFET \$90 PER PERSON

Garden salad with red wine vinaigrette
New England clam chowder

Warm rolls and butter
Local steamers with natural broth and drawn butter

Steamed local lobster with fresh lemon and drawn butter
BBQ chicken legs & thighs

Steamed corn on the cob with seasoned butter
Roasted red bliss potato with linguica

Bruléed watermelon & sliced strawberries

PLATED \$75 PER PERSON

Choice of one (1) first course:
| Creamy Caesar salad
| New England clam chowder

Warm rolls and butter

Choice of one (1) plated entree:
| Steamed local lobster with fresh lemon and drawn butter
| BBQ chicken legs & thighs

Steamed corn on the cob with seasoned butter
Roasted red bliss potato with linguica

Picnic fruit salad

ADD NEW ENGLAND RAW BAR + \$ MKT

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

All menus and pricing subject to change without notice.

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PARTY PACKAGES

Teen party packages are designated for a minimum of 50 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during party food service.

TEENAGE TASTELAND

SELECT TWO (2) PARTY STATIONS \$45 PER PERSON
SELECT THREE (3) PARTY STATIONS \$60 PER PERSON

Choice of three (3) appetizers:

mini burgers · mac and cheese bites · mini grilled cheeses · ranch cups with carrots, cucumber and celery · pigs in a blanket · veggie spring rolls · Caesar salad cups

PARTY STATIONS:

PIZZA PARTY | Cheese, pepperoni, and veggie focaccia pizza squares (gluten free options available)

CHICKEN TENDERS | Hand-breaded chicken fingers with ranch, bbq, buffalo, honey mustard, and ketchup

GOURMET MASHED POTATO | Homemade mashed potato

TOPPINGS: bacon, cheddar cheese, green onion, crumbled bleu cheese, fried onion

TACO BAR | Grilled chicken and seasoned ground beef with mini tortilla wraps

TOPPINGS: cheese, pico de gallo, sour cream, guacamole, salsa

MAC & CHEESE | Creamy mac and cheese with Vermont white cheddar

TOPPINGS: Bacon, fried chicken bites, green onion, buffalo sauce, BBQ, broccoli

SLIDER BAR | Your choice of one (1):

| Beef sliders · Fried Chicken sliders · Chicken Parm sliders

INCLUDES

Your choice of one (1): iced tea or lemonade beverage station

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PARTY PACKAGES

Party food packages are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during party food service.

PIZZA PARTY

PIZZA PARTY \$25 PER PERSON
+ ICE CREAM BAR \$38 PER PERSON

Ranch cups with carrots, cucumber and celery
Creamy Caesar Salad

Warm fresh rolls & butter

Cheese, pepperoni, and veggie focaccia pizza squares
(gluten free options available)

Fresh baked chocolate chip cookies

INCLUDES

Fountain beverages

ICE CREAM BAR · \$13 PP

vanilla ice cream, assorted toppings & syrups, whipped cream & maraschino cherries

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PARTY PACKAGES

Party food packages are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during party food service.

TACO FIESTA

CHOOSE TWO (2) PROTEINS \$30 PER PERSON
CHOOSE THREE (3) PROTEINS \$35 PER PERSON

Fresh fried tortilla chips, homemade pico de gallo, guacamole

PROTEINS: shredded salsa chicken, pulled pork, seasoned ground beef

Fajita-style peppers and onions

TOPPINGS: Cheese, lettuce, salsa, guacamole, sour cream, pickled slaw

Mexican-style street corn
Black beans & rice

Apple chimichangas

INCLUDES

Fountain beverages

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FUNDRAISER PACKAGES

Fundraiser packages are designated for a minimum of 50 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during food service.

HOUSE PASTA BAR

CHOOSE ONE (1) PROTEIN \$20 PER PERSON
CHOOSE TWO (2) PROTEINS \$25 PER PERSON

Choice of one (1) salad:

- | Garden salad with seasonal vegetables & red wine vinaigrette
- | Creamy Caesar salad

Fresh warm rolls

Fresh campanelle pasta

Choice of three (3) sauces:

- | marinara · meat sauce · spicy vodka · alfredo · pesto

PROTEINS:

- | Italian meatballs · grilled chicken

Warm chocolate chip cookies

+ ADD BEVERAGE STATION · \$5 PP

Choice of one (1): iced tea or lemonade

INCLUDES

Water Station

All menus and pricing subject to change without notice.

All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



BUS LUNCHEONS

Bus luncheon service is designated for a minimum of 45 guests and designed to last up to one hour maximum. The Sagamore waives all room & venue fees for bus tour excursions. Menus are prepared based on the full guest guarantee only and limited to items consumed during lunch or dinner service. All meal selections must be submitted at least 3 day prior to event. Any change in meal selection will have meals charged accordingly. All bus luncheon service conclude with freshly brewed coffees and hot tea offered table-side.

BUS MENU

PLATED **\$35 PER PERSON**
BUFFET **\$38 PER PERSON**

Choice of one (1) salad:

- | Fresh garden salad with red wine vinaigrette
- | Creamy Caesar salad

Fresh warm rolls

Choice of two (2) main entrees:

- | Chicken or eggplant Parmigiana with pasta
- | Broiled or baked stuffed local haddock with mashed potato and seasonal vegetable
- | Braised beef pot roast with mashed potato and seasonal vegetable
- | Garden vegetable primavera with pasta

Fresh baked chocolate chip cookies

INCLUDES

Freshly brewed Lavazza coffee and tea station
Iced tea and water station

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All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



CUSTOM DINNER PACKAGES

Custom dinner packages are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during dinner service. Choose one (1) salad in advance, two (2) main entree selections in advance, one (1) side and one (1) vegetable. All custom dinner packages are served with warm fresh-baked rolls & butter and an intermezzo of seasonal sorbet. Per-person guest price will reflect the most expensive entree selection. All custom dinner service conclude with freshly brewed coffees and hot teas offered table-side.

1 SALAD + 1 INTERMEZZO + 2 MAIN ENTREES + 1 SIDE + 1 VEGETABLE

SALAD COURSE • SPRING INTO SUMMER

SPRING COBB SALAD | Mixed leafy greens, sliced watermelon radish, pickled red onion, pea shoots, goat cheese, sherry vinaigrette

MANGO MELON SALAD | Arugula, cucumbers, sliced mango, watermelon, toasted sunflower seeds, feta cheese, mango vinaigrette

FRIED GOAT CHEESE SALAD | Mixed leafy greens, cucumbers, cherry tomato, fried sliced goat cheese, balsamic vinaigrette

STRAWBERRY ARUGULA SALAD | Arugula, sliced strawberries, fresh shaved Parmeggiano-Reggiano, cracked black pepper, lemon vinaigrette

CAPRESE SALAD | Mixed leafy greens, seasonal heirloom tomatoes, buffalo mozzarella, fresh basil, local balsamic

CRISPY MANDARIAN SALAD | Chopped romaine, red cabbage, mandarin oranges, carrots, sliced green onion, slivered almonds, wonton strips, sesame ginger vinaigrette

PANZANELLA SALAD | Mixed leafy greens, cherry tomato, yellow and orange bell peppers, cubed rustic bread, red wine vinaigrette

BLACKBERRY BALSAMIC SALAD | Baby spinach, halved blackberries, feta cheese, scallions, chopped walnuts, balsamic vinaigrette

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All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



CUSTOM DINNER PACKAGES

Custom dinner packages are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during dinner service. Choose one (1) salad in advance, two (2) main entree selections in advance, one (1) side and one (1) vegetable. All custom dinner packages are served with warm fresh-baked rolls & butter and an intermezzo of seasonal sorbet. Per-person guest price will reflect the most expensive entree selection. All custom dinner service conclude with freshly brewed coffees and hot teas offered table-side.

1 SALAD + 1 INTERMEZZO + 2 MAIN ENTREES + 1 SIDE + 1 VEGETABLE

SALAD COURSE • FALL INTO WINTER

HONEY GLAZED PEAR SALAD | Mixed leafy greens, honey-glazed pears, dried cranberries, candied pecans, gorgonzola, champagne vinaigrette

ROASTED BUTTERNUT SALAD | Baby spinach, roasted butternut squash, pickled onion dried cranberries, maple syrup vinaigrette

SHAVED BRUSSELS CAESAR SALAD | Shaved Brussels sprouts, Caesar dressing, crispy bacon, croutons, parmesan crisp

ROASTED CARROT SALAD | Arugula, roasted rainbow carrots, toasted sunflower seeds, dried cranberries, shaved Parmigiano-Reggiano, honey-lemon vinaigrette

BEET SALAD | Mixed leafy greens, roasted beets, candied walnuts, goat cheese, mandarin oranges, balsamic vinaigrette

· Upgrade any package salad to custom salad choice +\$5pp

CHEF'S SELECTION • SORBET INTERMEZZO

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1 SALAD + 1 INTERMEZZO + 2 MAIN ENTREES + 1 SIDE + 1 VEGETABLE

| BEEF

\$49 | GRILLED BISTRO STEAK • 6oz bistro steak marinated with fresh herbs & garlic

\$53 | CHIMICHURRI NY STRIP • 12oz NY sirloin with fresh chimichurri

\$47 | THAI CHILI FLANK STEAK • 6oz flank steak with a Thai chili glaze

\$59 | BEEF TENDERLOIN • 6oz beef tenderloin with red wine demi-glace

| CHICKEN

\$50 | CHICKEN ROULADE • 8oz chicken breast stuffed with spinach, roasted tomato & feta cheese

\$50 | STATLER CHICKEN • 8oz brined bone-in chicken with aromatic herbs & mushroom demi-glace

\$47 | CHICKEN SALTIMBOCCA • 6oz pan-seared chicken with provolone, mushroom & sage demi-glace

\$50 | CHICKEN CORDON BLEU • 6oz panko-crust chicken with prosciutto, ham, Swiss cheese & Parmigiano-reggiano cream sauce

| PORK & LAMB

\$49 | GINGER PORK TENDERLOIN • 6oz pork tenderloin ginger-brined with a wild-cherry demi-glace

\$50 | ROASTED LAMB • Half rack marinated lamb roasted with a red wine demi-glace

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| SEAFOOD

\$50 | GRILLED SWORDFISH . 6oz swordfish steak with basil pesto cream sauce & roasted tomato

\$49 | GLAZED SALMON . 6oz Atlantic salmon with a cranberry-orange glaze

\$51 | LOCAL SCALLOPS . U10/20 scallops pan-seared diced pancetta, prosciutto crisp

\$51 | TEQUILA-FLAMED SHRIMP . U13/50 cilantro shrimp flamed with tequila

| PLANTS & GRAINS

\$40 | VEGETABLE PRIMAVERA . Garden vegetables, campanelle pasta with a evoo garlic sauce

\$42 | VEGETABLE RISOTTO . Seasonal garden vegetables & risotto, truffled arugula salad and local balsamic

\$40 | PORTOBELLO EN CROUTE . Roasted mushroom wrapped in puff pastry with a garlic cream sauce & roasted bell pepper aioli

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| SIDES

ROASTED POTATO
RICE PILAF
WHIPPED POTATO
POMMES PUREE
CITRUS RICE
SEASONAL VEGETABLE RISOTTO
MACARONI & CHEESE

| VEGETABLES

SWEET CORN SUCCOTASH
GRILLED ASPARAGUS
ROASTED BRUSSELS SPROUTS
WILTED SPINACH
ROASTED BROCCOLINI
HOENY-GLAZED CARROTS
ROASTED RAINBOW CAULIFLOWER
ROASTED VEGETABLE MEDLEY

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DESSERTS & SWEETS

Desserts are designed either by the dozen or per person and prepared based off full guest count.

DESSERTS BY THE DOZEN

FRESH BAKED COOKIES · \$30

choose chocolate chip, oatmeal raisin, double chocolate or assorted

BROWNIES & BLONDIES · \$32

fresh-baked, choose one (1) selection

CHOCOLATE STRAWBERRIES · \$42

hand-dipped, fresh strawberries

CANNOLIS · \$42

pastry shell, homemade cannoli cream

ASSORTED MACARONS · \$45

French confections, assorted flavors

DESSERTS & SWEETS

S'MORES · \$8 PP

graham crackers, chocolate slab & marshmallows DIY roasted over mini fire pits

DESSERT BITES · \$9 PP | ADD CRÈME BRULÉE SPOONS +\$6 PP

assorted pastry, cakes & sweets with fresh berries | homemade mini creme brulées

SEMI-SWEET CHOCOLATE MOUSSE · \$9 PP

homemade mousse sweetened with chocolate & whipped cream

ICE CREAM SUNDAE BAR · \$13 PP

vanilla ice cream, assorted toppings & syrups, whipped cream & maraschino cherries

SORBET · \$9 PP

chef's selection of fresh sorbet, served in individual martinis with fresh berries

STRAWBERRY SHORTCAKE BAR · \$12 PP

macerated strawberries, homemade whipped cream, buttermilk biscuits, local balsamic

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A LA CARTE HORS D'OEUVRES

Selections are individually priced and require a minimum of 50 pieces per selection.

COLD BITES

Cucumber, fresh mozzarella, tomato & basil with evoo and local balsamic · \$3.5

Lobster tacos with pineapple salsa · \$9

Grilled sirloin, Great hill bleu cheese, caramelized onion jam on a crostini · \$4.85

Carrots, celery & cucumber in individual ranch cups · \$4.25

Salami, olive, cheese & pepperoncini · \$3.25

Asparagus & prosciutto with local balsamic · \$4

Lobster roll, lightly-dressed with mayo on a crostini · \$8

Chef Peter's deviled eggs · \$6

Seasonal fruits & grapes in individual cups · \$4

Tomato bruschetta on a crostini · \$3.5

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A LA CARTE HORS D'OEUVRES

Selections are individually priced and require a minimum of 50 pieces per selection.

HOT BITES

Goat cheese & phyllo with fresh berries · \$3.25

Mini hot dogs wrapped in pastry with honey mustard · \$3.25

Italian meatball marinara & bowtie pasta · \$4.25

Maple-glazed jumbo sea scallop wrapped in bacon · \$4.5

Veggie spring rolls & Thai chili sauce · \$3.25

Mini crab cakes & homemade remoulade · \$4.25

Fried homemade gnocchi & fresh marinara · \$3.5

Grilled local oysters & fresh chimichurri · \$5

Crispy shrimp & honey-sriracha aioli · \$5

Mini black angus cheeseburgers with ketchup, mustard & pickle · \$3.25

White mushrooms, seafood stuffing & local balsamic · \$3.25

Lobster & sweet corn empanadas with chipotle aioli · \$4.5

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A LA CARTE HORS D'OEUVRES

Selections are individually priced and require a minimum of 50 pieces per selection.

HOT BITES • CONTINUED

Buffalo chicken Rangoon & bleu cheese • \$4.5

Spinach & feta spanakopita in puff pastry • \$3.25

Crispy risotto ball & marinara • \$4.5

Fried chicken and Liege sugar waffle • \$4

Pork dumpling & sweet soy • \$4

Fried buffalo cauliflower & bleu cheese • \$4

Teriyaki chicken satay • \$4

Clams Casino with garlic & white wine • \$5

Grilled cheese bites • \$3

Bacon-wrapped dates & goat cheese • \$3.5

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DISPLAYS & STATIONS

Raw bar selections are individually priced and require a minimum of 50 pieces per selection. Raw bar prices can change at any time. Displays are priced per person and intended for one (1) hour of service.

RAW BAR

Fresh-shucked local oysters, lemons, cocktail sauce & hot sauce · \$4

Jumbo shrimp, lemons, cocktail sauce & hot sauce · \$4.5

Snow crab, lemons, cocktail sauce & hot sauce · \$6.5

DISPLAYS

CHEESE & AGED MEATS · \$8 PP

VEGETABLE CRUDITÉ · \$5 PP

CHEESE & CRACKERS · \$4 PP

SLICED FRUITS & SEASONAL BERRIES · \$5 PP

FRUIT & CHEESE · \$6 PP

CHEESE, FRUIT & CHARCUTERIE DISPLAY · \$15 PP

ANTIPASTO ITALIANO · \$10 PP

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DISPLAYS & STATIONS

Chef Stations are designated for a minimum of 50 guests and designed to last up to one and half hours maximum. Stations are prepared based on the full guest guarantee only. Chef action stations require a chef. Chef fee is \$150 per station.

CHEF ACTION STATIONS

CHEF REQUIRED

+\$150

WHOLE BEEF TENDERLOIN · \$25 PP

slow-roasted w/ horseradish, demi glace, dijon mustard & confit garlic

ROASTED NY SIRLOIN · \$18 PP

pepper-crusted with fresh chimichurri

WHOLE ROASTED TURKEY · \$14 PP

oven-roasted turkey with homemade gravy, cranberry-orange sauce & cornbread

WHOLE BEER CAN CHICKEN · \$15 PP

dry rub & natural pan jus with house pickles

BONE-IN PICNIC HONEY HAM · \$12 PP

honey glazed with dijon mustard & coleslaw

FRESH PASTA STATION · \$15 PP

choice of 3 pasta sauces | marinara, meat sauce, alfredo, spicy vodka, pesto
fresh veggies & meats

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DISPLAYS & STATIONS

Displays are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Menus are prepared based on the full guest guarantee only and limited to items consumed during service.

DISPLAYS

CHICKEN TENDERS · \$6 PP

Hand-breaded chicken tenders, fried and served with honey mustard, bbq & ketchup

MEATBALL · \$5 PP

Italian meatballs with marinara, served with fresh warm dinner rolls

FRESH SALAD · \$6 PP

Choice of one (1) selection:

fresh garden salad with seasonal vegetables & red wine vinaigrette

creamy Caesar salad with homemade croutons and parmesan

| ADD ONS

grilled chicken +\$8 | salmon +\$10 | local haddock +\$10 | chilled jumbo shrimp +\$9

CHEF PETER'S PASTA OR POTATO SALAD · \$4 PP

PICNIC FRUIT SALAD · \$4 PP

CHOWDER STATION · \$8 PP

New England Clam Chowder or Local Haddock Chowder with oyster crackers

Scallop & bacon chowder +\$2pp · Lobster bisque +\$5pp

MINI LOBSTER ROLLS · \$14 PP

Lobster roll, lightly-dressed with mayo and lettuce on a grilled brioche finger roll

HOUSE-MADE KETTLE CHIPS · \$4 PP

Seasoned, fresh-fried kettle chips served with onion dip

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DISPLAYS & STATIONS

Chef Stations are designated for a minimum of 50 guests and designed to last up to one and half hours maximum. Stations are prepared based on the full guest guarantee only. Chef fee is \$200 per station.

DISPLAYS

| SLIDER BAR

BEEF SLIDERS · \$6 PP

beef sliders with American cheese & house pickles, served with ketchup, lettuce, tomato

FRIED CHICKEN · \$6 PP

fried chicken, house pickles & chipotle aioli

SHORT RIB · \$7 PP

pulled short rib, au jus & Swiss cheese

CHICKEN PARM · \$6 PP

fried chicken, marinara & cheese

TACO BAR · \$15 PP

mini flour tortillas, seasoned ground beef, cheese, lettuce, salsa, guacamole, sour cream, pico de gallo

MAC & CHEESE BAR · \$12 PP

campanelle pasta in a creamy Vermont cheddar sauce served with assorted toppings

GOURMET POTATO BAR · \$12 PP

homemade mashed potato served with assorted toppings

| ASSORTED TOPPINGS

bacon, cheddar, green onion, broccoli, fried onion strings, ritz cracker, subject to change

| ADD ONS

grilled chicken +\$3 · buffalo chicken +\$3 · short rib +\$4 · lobster +\$14

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DISPLAYS & STATIONS

Displays are priced per person and require a minimum of 25 guests and designed to last one and half hours maximum. While we strive to ensure the quality and safety of our grazing table, we cannot guarantee it to be free from allergens. Due to the risk of cross-contamination and the presence of various ingredients, individuals with severe food allergies may need an individual meal accommodation.

THE SAGAMORE GRAZING TABLE

\$42 PER PERSON

Savor a complete dining experience with our gourmet grazing table, carefully curated to satisfy every palate. Enjoy Chef Peter's selection of gourmet cheeses, premium cured meats, nuts, olives, crackers, artisanal bread, popcorn and complementary spreads, creating a savory and varied spread perfect for a meal.

Complementing the savory offerings is a crisp vegetable crudité with dips, and grilled and roasted seasonal vegetables. Indulge further with seasonal sliced fruits and whole berries and grape clusters, as well as a chef's selection of assorted confections adding a sweet and refreshing finale.

Designed to be more than just appetizers, The Sagamore Grazing Table offers a balanced array of flavors and textures, making it ideal for gatherings where guests can enjoy a leisurely meal experience together.

8 FOOT GRAZING TABLE • FEEDS 25-50 GUESTS

12 FOOT GRAZING TABLE • FEEDS 50-100 GUESTS

24 FOOT GRAZING TABLE • FEEDS 100-200 GUESTS

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BAR & BEVERAGE

Package bars require a minimum of 20 guests and are based on the full guest guarantee. All package bars include still and sparkling water, sodas, and juices. Consumption bars can be set according to a budget or time limit and can be extended during the event. Payment for consumption bars is required in advance, except for unrestricted consumption bars, which can be settled at the conclusion of the event. There is no fee for a cash bar. Please note that outdoor events will not have exclusivity of our outdoor bar.

PACKAGE BARS

TOP SHELF | \$23 1ST HOUR · \$18 2ND HOUR · \$12 EACH ADDITIONAL HOUR

all premium and super-premium spirits, cocktails, beer & wine

HOUSE | \$20 1ST HOUR · \$15 2ND HOUR · \$11 EACH ADDITIONAL HOUR

well liquors, house wine, hard seltzers & domestic beer

BEER & WINE | \$18 1ST HOUR · \$12 2ND HOUR · \$9 EACH ADDITIONAL HOUR

craft & domestic beers, hard seltzers & select wines

MIMOSA BAR | \$25 PP FOR 2 HOUR EVENT · \$30 PP FOR 3 HOUR EVENT

prosecco, fresh juices, assorted fruit purees & fresh berries

SODA BAR | \$6 PP

all fountain sodas, lemonade, Shirley Temples & juices

BEVERAGE STATION | \$5 PP

choice of one (1): iced tea or lemonade

CONSUMPTION BAR

During the agreed-upon hours of your event, we can run an open tab for either all products or exclusively for beer, hard seltzers and wine. Each guest will order drinks individually, and every drink ordered will be added to the tab. The total amount of the bar tab will be paid by the client at the close of the event.

You can run a consumption tab for the duration of your event, for an allocated time period or by dollar amount.

CASH BAR

During the event, guests will pay for their own drinks with either cash or credit card.

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