



THE  
**Sagamore**  
RESTAURANT • BAR • WEDDINGS



**2025 GROUP DINING &  
SPECIAL EVENTS**

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# 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. Buffet packages require a minimum of 25 guests. 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. Buffet packages require a minimum of 25 guests. 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

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.



## 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. Buffet packages require a minimum of 25 guests. 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-crust ed eggs benedict +\$6pp

Upgrade to lobster eggs benedict +\$12pp

### 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.



## 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. Buffet packages require a minimum of 25 guests. 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

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.



## 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

<b>PER PERSON</b>	<b>\$13</b>
<b>ADD LOBSTER</b>	<b>+\$14</b>
<b>CHEF REQUIRED</b>	<b>\$150</b>

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

<b>PER PERSON</b>	<b>\$13</b>
<b>CHEF OPTIONAL</b>	<b>\$150</b>

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 \$10 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 lettuce  
| Tuna salad, Chicken salad, Egg salad

## TIER TWO

**\$18 PER PERSON**

Choice of sandwich on rustic ciabatta with mixed leafy greens  
| 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. Buffet packages require a minimum of 25 guests. 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, mixed leafy greens, 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

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## 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 or Piccata with pasta or chicken Française with mashed potato and seasonal vegetable (choose one)
- | 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 (choose one)
- | 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. Buffet packages require a minimum of 25 guests. 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 Peter'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. Buffet packages require a minimum of 25 guests. 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

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

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.

## 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

Luncheon and dinner service are designated for a minimum of 20 guests and designed to last up to one and half hours maximum. Buffet packages require a minimum of 25 guests. 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.

## 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

All menus and pricing subject to change without notice.

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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.

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.



# 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

All menus and pricing subject to change without notice.

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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

All menus and pricing subject to change without notice.

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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

All menus and pricing subject to change without notice.

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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.



# 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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## 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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# CUSTOM DINNER PACKAGES

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

### | 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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**1 SALAD + 1 INTERMEZZO + 2 MAIN ENTREES + 1 SIDE + 1 VEGETABLE**

## | 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 CRÉME 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

All menus and pricing subject to change without notice.

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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 SLIDERS · \$6 PP**

fried chicken, house pickles & chipotle aioli

#### **SHORT RIB SLIDERS · \$7 PP**

pulled short rib, au jus & Swiss cheese

#### **CHICKEN PARM SLIDERS · \$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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