

PASSED HORS D'OEUVRES

Per 50 pieces unless otherwise noted



N.Y. Sirloin Beef Skewers, Caramel Soy Glaze

Tempura Fried Oysters, Sea Salt

Mini Beef Wellington

Herbed Dusted Sirloin Sliced, Russet Gaufrette

Native Jumbo Shrimp, Cocktail Sauce

*Ahi Tuna Tartar Crostini, Spiced Aioli

Petite New England Crab Cakes, Remoulade Sauce

Smoked Salmon on Rye Crouton with Dill Crema

Native Lobster and Tarragon Salad Crostini

Crab Stuffed Mushroom Caps

Potato Latkes, Apple sauce & Sour cream

Coconut Shrimp, Citrus Sweet & Sour Glaze

Clams Casino with Applewood Smoked Bacon

Tuscan White Bean Basil Crisps

Oyster Rockefeller

Tomato, Anchovy, Fontina, Kalamata Olives Crostini

Lamb Lollipops with Mint Julep Sauce (Min 25)

Scallops wrapped in Bacon, Maple Dijon Drizzle

Chicken Saté with Peanut Sauce

Spanakopita (Spinach, feta cheese pie)

Fig and Goat Cheese Tarts



DISPLAY HORS D'OEUVRES **Minimum of 50 Guests**

Raw Bar Market Price, minimum 50 guests

Selection of raw and smoked seafood served with cocktail and mignonette sauces

Antipasto; Selection of meats, cheese, vegetables, and olives, Italian Inspired

Crudités with Roquefort Cheese& Artichoke Spinach Dips

Selection of Imported & Domestic Cheeses, served with assorted crackers & Fruits

Tea Style Sandwiches, New England Inspired

CARVING STATIONS

Slow Roasted Prime Rib of Beef

Natural Pan Jus



Grilled Atlantic Wild Salmon Fillet or Whole Poached Salmon

Lemon-Dill Olive Oil

Grilled Tenderloin of Pork with Sage

Apple and Cranberry Chutney

Skewers of Scallops Or Shrimp

Served fresh over your choice of Pasta or Rice – Scampi Style

Harvest Turkey Breast

Pomegranate Sweet and Tart Glaze

Succulent Rack of Lamb

Mint Julep Sauce

Harvest Vegetable Penne or Orzo Toss

Grilled Vegetables in a Pomodoro Sauce Or Oil and Garlic

Portabella, Broccoli, Red Onion Penne

Asiago and Fresh Garlic Herb Cream

Accompaniments

Silky Mashed Potatoes

Roasted Fingerling Potatoes

Roasted Red Bliss Potatoes

Rice Medley

Wild Mushroom Risotto

Rock Shrimp & Ham Risotto

Roasted Asparagus

Roasted Pancetta Brussels Sprouts

Seared Garlic Green Beans

Baby Carrots Lemon Glaze

Roasted Seasonal Vegetables

Baby Spinach



Deposit/Booking Information

Should you decide to have your function at Mission Oak Grill, we require a non-refundable deposit to confirm your date. The final guarantee of guests attending is needed 30 days prior to the event

List prices are based on a minimum of
4 passed hors d'oeuvres and 2 carving stations
or
8 passed hors d'oeuvres and 1 stationary display

(Plated or Buffet menus are not subject to the above minimums)

Guest minimum of 50 does apply when ordering carving stations. Carving Stations require a Uniformed Chef at \$5.00 per person (Maximum of \$500.00 charge) for a maximum of 1.5 hours of service.

An additional 18% gratuity, 2% administration fee, and 7% sales tax are added to all Food & Beverage.

No smoking permitted on premises

No alcohol or other beverages permitted outside the premises

Bring your own Champagne or Wine "\$35 per bottle corkage Fee"

***Menu items and prices subject to change

BUFFET

First Course

Please Choose One to be plated

ORGANIC GREENS or CAESAR SALAD

Entrée

Please Choose Two

Charge applies to the highest per person price

- *NEW YORK SIRLOIN SLICED – Beef Au Jus
- *NEW YORK SIRLOIN – Au Poivre
- *PRIME RIB OF BEEF– Pan Au Jus
- *8 oz BEEF WELLINGTON – Béarnaise Sauce
- *8 oz FILET MIGNON – Truffle Demi Glaze
- *STEAK TIPS – Homemade Marinated
- *PORK TENDERLOIN SLICED – Apple-Cranberry Glaze
- *PORK CHOPS – Caramelized Onions, Pan Jus
- *PORK CHOP – Peach Barbeque Glaze
- *WHOLE ROASTED SUCKLING PIG – with all the trimmings
- SMOKED HAM SLOW ROASTED – Peach-Chipotle Glaze
- *NATIVE HADDOCK – Baked with Panko Crumbs
- SEAFOOD PAELLA – Choriço Saffron Rice
- *BAKED STUFFED LOBSTER – Herbed Butter
- LOBSTER MAC N’CHEESE – Au Gratin
- COLOSSAL SHRIMP SCAMPI – Herbed Garlic Sauce
- CLAMBAKE – New England Style
- ATLANTIC WILD SALMON – Lemon-Dill Olive Oil
- CHICKEN BREAST SALTIMBOCCA – Sage-Madeira Glaze
- ROASTED HERBED STATLER CHICKEN – Tempranillo Jus
- STUFFED CHICKEN BREAST – Cordon Blue Style
- HARVEST TURKEY BREAST – Pomegranate Glaze
- VEGETARIAN PASTA OR RICE –
- BAKED STUFFED CHEESE SHELLS – Truffle Crème
- BAKED STUFFED MANICOTTI – Bolognese Sauce



BUFFET - SIDES

Please Choose Two

Silky Mashed Potatoes

Roasted Fingerling Potatoes

Roasted Red Bliss Potatoes

Rice Medley

Wild Mushroom Risotto

Rock Shrimp & Ham Risotto

Roasted Asparagus

Roasted Pancetta Brussels Sprouts

Seared Garlic Green Beans

Baby Carrots Lemon Glaze

Roasted Seasonal Vegetables

Baby Spinach



Dessert

Plated - Please Choose One

Chocolate Espresso Petit Pot

Brioche Bread Pudding

New York Style Cheesecake

Strawberry-Chocolate Mouse

Vanilla Bean Zabaglione with Berries and Fresh Whipped Cream

Profiteroles with Chocolate Drizzle

"Menu items and prices are subject to change"

"Before placing your order, please inform your the (Manager or Events Coordinator) if a person in your party has a food allergy".

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BRONZE MENU - Plated

First Course - Please Choose One



ORGANIC GREENS

Mesclun Greens, Julienne English Cucumber and Organic Carrots, Lavender Vinaigrette

CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmigiano Regiano

Entrée - Please Choose Two

***PRIME RIB**

Slow Roasted, Silky Mashed Potato, Haricot Vert, Wild Mushrooms & Au Jus

ROASTED CHICKEN

Range Fed, Statler Chicken, Rice Medley, Caramelized Onions, Tempranillo jus

***NATIVE HADDOCK**

Buttered Crumbs, Herb Baked Tomato, Baby Spinach, and Silky Mashed Potato

***PORK CHOP**

Aged Balsamic Glaze, Herbed Roasted Fingerling Potatoes, Brussels sprouts & Crispy Pancetta

Dessert - Please Choose One

Chocolate Espresso Petit Pot, Vanilla Whipped Cream

Brioche Bread Pudding

New York Style Cheesecake

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SILVER MENU - Plated

First Course

Please choose one **FROM THE BRONZE MENU**



Second Course - Please choose one

CLAM CHOWDER

Coastal Butter Clams, Chopped Potato, a touch of Bacon, a splash of Cream

SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce, Lemon

Entrée - Please Choose Two

All Choices **FROM THE BRONZE MENU**

Plus those listed below

NEW YORK SIRLOIN STEAK 10 oz

With a Garlic and Sea Salt Crust and Grainy Mustard Sauce Fresh Asparagus, Silky Mashed Potato

HARVEST POMEGRANATE TURKEY BREAST

All White Meat Native Turkey with a Sweet and Tart Glaze Mashed Potato, Sautéed Spinach, Brandy Pan Gravy

ATLANTIC WILD SALMON 7 oz

Grilled Salmon, Silky Leek Mashed Potato, Organic Greens, Mango Salsa

Dessert - Please choose one

All Choices **FROM THE BRONZE MENU**

Plus those listed below

Crème Brûlée

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GOLD MENU - Plated

First Course

Please choose one **FROM THE BRONZE MENU**



Second Course - Please choose one

All Choices **FROM THE SILVER MENU**

Plus those listed below

***YELLOWFIN TUNA TARTARE**

Sweet Soy Caramel, Sriracha Mayo, Sushi Rice, Chilled Cucumber Strings, Sesame Wakame

POMODORO

Organic Beefsteak Tomatoes, Fresh Basil-Pesto, Crumbled Ricotta Salata, White Balsamic Dressing & Dark Balsamic Drizzle

Entrée - Please choose two

All Choices **FROM THE SILVER MENU**

Plus those listed below

***MISSION OAK SURF & TURF**

5 ounce Filet Mignon and Grilled Gulf Shrimp or Sea Scallops, Asparagus, Herb Roasted Tomato, Roquefort Mashed Potato

***ORANGE ROASTED DUCK BREAST**

Haricot Vert, Silky Mashed Potato, Warm Orange Glaze

Traditional New England Lobster Boil (Available for a \$20.00 per guest up-charge)

Dessert

Please choose one

All Choices **FROM THE SILVER MENU**

Plus those listed below

Pecan Tartlets, Fresh Whipped Cream, Berry Caulis

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MISSION OAK GRILL
26 Green Street
Newburyport – Massachusetts – 01950
Phone: 978.463.9009 - Fax: 978.463.9007



Thank you for choosing Mission Oak Grill to host your event. Please help us provide you with our excellent service by filling out this form and faxing the information to the attention of Events Coordinator, at 978.463.9007. Please note that we do need this agreement completed and a deposit payment to guarantee your reservation.

Today's Date:	Date of Reservations:
Name:	Company:
Address: _____	Person Making Reservation: _____
Function:	Phone:
Email:	Cell:
Number of Guests:	On-site Contact Person:
Arrival / Seating Time:	Requested Room / Area:
Audio / Visual:	Special Req:
Menu Selected: <input type="checkbox"/> Bronze <input type="checkbox"/> Silver <input type="checkbox"/> Gold <input type="checkbox"/> Buffet <input type="checkbox"/> Carving <input type="checkbox"/> Display Apps	PASSED HORS D'OEUVRES: _____ _____ _____

Guest Guarantee Policy: A guaranteed guest count for **WEDDING RECEPTIONS** is required 30 days prior to the event date. If no guarantee is received and agreed upon, the number of guests expected will be considered the guaranteed number. Payment: Mission Oak Grill must receive a good faith \$500.00 deposit to guarantee the reservation date. This deposit is non-refundable. Events booked more than eight months in advance require an additional 20% of the estimated total paid six months prior to the function. Final payment is due on the day of the event. Mission Oak Grill accepts cash, credit cards and traveler's checks. We do accept company checks, however, we require a letter of authorization, on company letterhead. We do not accept personal checks. Deposit/Cancellation Policy: All cancellations must be made at least 120 days (Wedding Receptions) prior to the event. **The initial \$500.00 deposit and any other payments made are non refundable.** A 6% refund fee applies to all credit card transactions. Cancellations must be made directly with the Functions Manager.

Liability: Mission Oak Grill is not responsible for loss or damage to any property brought into or left in the restaurant by clients and/or its guests.

Mission Oak Grill accepts CASH - VISA - MASTERCARD - DISCOVER - TRAVELER'S CHECK

Type of Credit Card:	Name on Card:
Credit Card #:	Exp Date:
MOG Authorization #:	Date:
PLEASE PRINT NAME:	
Guest Signature:	