



Special Events and Catering  
One Hull Shore Drive, Hull, Massachusetts

## Parties to Go Menu

(781) 925-1131

[www.nantasketshores.com](http://www.nantasketshores.com)

### Hors d'Oeuvre

Minimum two dozen per item

#### Hors d'Oeuvre to be passed

- Shrimp Shui Mai, Red Pepper Sweet and Sour Sauce  
Pan Seared Chicken Pot Stickers with Sweet Soy Reduction  
Pecan Crusted Chicken with Orange-Dijon Aioli  
Sausage-Cheddar or Spinach-Feta Stuffed Mushrooms  
Goat Cheese and Artichoke Fritters with Fresh Basil  
Corn, Cilantro, Red Pepper Fritters, Red Pepper Coulis  
19.99 per dozen
- Coconut Shrimp with Apricot –Ginger Dipping Sauce  
Crab Mango Stacks with Wasabi Aioli
- Creamy Lobster Truffles with Citrus-Vodka Dipping Sauce  
Maine Crab Cakes with Horseradish-Dijon Aioli  
Maple Glazed Sea Scallops with Apple Wood Bacon  
Lobster and Brie in Phyllo with Lemon and Fresh Dill  
Bacon Wrapped Salmon with Orange Horseradish Sauce  
Pork Tenderloin Crostini, Gin Pickled Onion, Apricot  
Vinaigrette
- Sesame Chicken Wonton with Apricot Dipping Sauce  
Baby Red Bliss Potatoes “Twice Baked” with Pancetta and  
Gorgonzola or Cheddar and Bacon
- Miniature Beef Wellington, Mustard Cognac Béarnaise Aioli  
Miniature Turkish Lamb or Beef Kofte with Cucumber  
Yogurt Dipping Sauce
- Wild Mushroom Crostini, Tuscan White Bean-Truffle Slather,  
Balsamic Reduction  
24.99 per dozen
- Thai Grilled Shrimp with Lime Hot Sauce  
Shrimp Cocktail, Classic Cocktail Sauce
- Miniature Peking Duck Pancakes with Ginger-Plum Sauce  
Espresso Rubbed Lamb Lollipops, Sour Cherry Demi Glace  
Filet Mignon Crostini, Tuscan White Bean-Truffle Slather  
Balsamic Tomatoes  
29.99 per dozen
- Hand Breaded Chicken Fingers or Jumbo Chicken Wings  
Buffalo or Sweet-Spicy Barbecue Sauce  
17.99 per dozen
- Homemade Stuffed Quahogs 4.99 ea.

### Stationary Items

- Warm Spinach and Artichoke Dip, Flour Tortilla Chips  
12.99 per pint (serves 8)
- Mediterranean Display  
Hummus, Baba Ganouj, Tabouleh, Lebanese Chick Pea  
Salad, Feta, Kalamata Olives, Stuffed Grape Leaves, Pita  
6.99 per guest, minimum 10 guests
- Fine Selection of Imported and Domestic Cheeses graced  
with Fresh Seasonal Fruit and Water Biscuits  
5.99 per guest, minimum 10 guests
- Grilled or Fresh Vegetable Crudit , Marinated Olives  
Gorgonzola, Sesame Sage or Tomato Cognac Dips  
4.99 per guest, minimum 10 guests
- Six Layer Mascarpone Torte with Crostini  
(pesto, gorgonzola-pine nut, sun-dried tomato-artichoke)  
60.00 (serves 20) 90.00 (serves 35) 120.00 (serves 50)
- French Cream Brie wrapped in Puff Pastry filled with:  
Spicy Cranberry Relish and Caramelized Onions -or-  
Sherried Apricots, Pistachios and Candied Ginger  
39.99 (serves up to 25)
- Mexican Chicken Fajita Dip  
(fajita chicken, grilled peppers and onions, black beans, salsa,  
cheddar, sour cream, black olives and guacamole, served with  
tortilla chips  
34.99 (serves 16) 44.99 (serves 30)
- Warm Crab and Cheddar Fondue with  
Water Biscuits and Fresh Breads  
14.99 per pint (serves 8)

# Brunch Items

## Breakfast Stratas

Each serves 10-12 guests (half pan)

Sausage, Potato and Cheddar

Red Pepper, Scallion with Feta Cheese

Ham or Bacon with Swiss and Asparagus or Broccoli

Roasted Vegetable Gruyere

29.99

Lobster, Brie and Asparagus

Shrimp, Gruyere and Spinach

Smoked Salmon, Brie and Asparagus

44.99

## Fresh Sliced Seasonal Fruit with Lime-Poppy Yogurt

5.95 per serving (minimum 8 servings)

## Fresh Baked Muffins

Choose from Lemon-Poppy, Bourbon Pumpkin Pecan, Cranberry-Pistachio, Date-Nut, Blueberry, Lemon-Raspberry, Caramel-Apple, Lemon-Zucchini, Corn, Oatmeal Raisin, Carrot, Hazelnut-Fig, Apricot-White

Chocolate or Banana with or without Chocolate Chips

24.99 per dozen Jumbo, 17.99 per dozen Mini

## Praline Glazed Cinnamon French Toast Casserole

29.99 (half pan serves 10-12) Stuff it with Caramelized Bananas or Apples for 9.99

## Assorted Miniature European Style Danish

(Maple-Pecan, Cheese, Apple, Cinnamon Swirl and Raspberry)

15.99 per dozen

## Large Tea Breads

Choose from Lemon-Poppy, Bourbon Pumpkin Pecan, Cranberry-Pistachio, Date-Nut, Blueberry, Lemon-Raspberry, Caramel-Apple, Lemon-Zucchini, Corn, Oatmeal Raisin, Carrot, Hazelnut-Fig, Apricot-White

Chocolate or Banana with or without Chocolate Chips

18.99 per bread

## French Crêpes, served oven ready

Chicken, Mushrooms, Caramelized Onions and Grapes with Brandy-Thyme Cream

Ham with Swiss Cheese, Mushrooms, Roasted Red Peppers and Asparagus

Shredded Turkey Breast, Fontina, Tomatoes and Fresh Spinach

39.99 per dozen

Shrimp and Scallop with Mushrooms and Lobster Newburgh Sauce

Crab, Mushrooms and Asparagus with Lemon-Parmesan Cream

49.99 per dozen

## Jumbo Breakfast Sausages or Patties

14.99 per dozen sausages

## Hearty Finger Sandwiches

Sandwiches are available, minimum 1 dozen per item, minimum 2 dozen for whole order.

We suggest planning 1 ½ sandwiches per guest

The following are suggestions, we can offer additional suggestions or we welcome yours!

Tarragon Chicken Salad, Egg Salad, Tuna Salad  
Roast Beef with Herbed Mayonnaise and Field Greens  
Smoked Turkey with Cranberry Aioli and Sprouts  
Premium Honey Ham with Swiss and Honey Dijon Aioli  
Caprese- Fresh Mozzarella, Basil and Ripe Tomato, Balsamic Reduction  
Veggie- Hummus, Carrots, Cucumber, Tomato, Sprouts, Baby Greens, Feta and Sliced Olives  
45.00 per dozen  
Shrimp or Salmon Salad with Caper-Lemon Aioli  
Beef Tenderloin with Roasted Red Peppers and Field Greens, Horseradish Sauce or Herbed Mayonnaise  
Honeyed Chicken Salad with Apricots and Pecans  
Lemon Grilled Sliced Chicken with Brie and Asparagus, Lemon Mustard Aioli  
55.00 per dozen  
  
Fresh Lobster Salad  
95.00 per dozen

## NS “deli”

Rare Beef Tenderloin, Marinated Grilled Chicken, Roasted Turkey Breast and Glazed Spiral Ham  
Sliced and Arranged  
Assorted Condiments, Sandwich Rolls and Focaccia  
17.95 per guest

Tarragon Chicken Salad: 10.99 per pound  
Shrimp Salad with Caper-Lemon Aioli and Dill: 16.99 per pound  
Salmon Salad with Caper-Lemon Aioli and Dill: 14.99 per pound  
Lobster Salad: 39.99 per pound  
Honeyed Chicken salad with Apricots and Pecans: 12.99 per pound

## House Made Salad Dressing

Honey Balsamic Vinaigrette  
Classic Caesar Dressing  
Basil, Mint and Citrus Vinaigrette  
Creamy Gorgonzola Dressing  
Honey-Mustard Vinaigrette  
Creamy Garlic Ranch  
Greek Vinaigrette  
Tangerine Cream Vinaigrette  
7.99 per pint

## Dinner Breads

Premium Assorted French Style Dinner Rolls: 8.99 per dozen (heat and serve)  
Soft White and or Wheat Parker House Dinner Rolls 5.99 per dozen

## Fresh House Made Soups

New England Clam Chowder 14.99 per quart  
Wild Mushroom Bisque 14.99 per quart  
Crab and Corn Chowder 14.99 per quart  
Italian Wedding Soup 12.99 per quart  
Tuscan White Bean with Roasted Garlic and Baby Spinach 12.99 per quart  
Minestrone Siciliano 12.99 per quart  
Autumn Bisque 9.99 per quart  
Sherried Lobster Bisque with Lobster Meat 24.99 per quart

## Salads

**Salad of Wild and Baby Greens with Glazed Pecans and Dried Cranberries  
Honey Balsamic Vinaigrette**

3.99 per serving , (minimum 8 servings)

With Crumbled Chèvre, Gorgonzola or Feta Cheese, please add 1.00 cents per serving

**Baby Spinach Salad with Fresh Pineapple, Red Pepper, Sugar Snap Peas, Red Onion, Goat  
Cheese and Toasted Almonds, Basil-Mint Citrus Vinaigrette**

4.99 per serving, (minimum 8 servings)

**Classic Caesar Salad with Garlic-Parmesan Croutons**

3.99 per serving, (minimum 8 servings)

**Greek Salad- Romaine, Imported Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese,  
Red Onion and Sliced Banana Peppers, Greek Vinaigrette**

4.99 per serving, (minimum 8 servings)

**Caprese Salad – Ripe Sliced Tomatoes and Fresh Mozzarella served over Baby Greens with  
Fresh Basil, Extra Virgin Olive Oil and Balsamic Reduction**

5.99 per serving, (minimum 8 servings)

**Roasted Beet Salad with Mixed Greens, Goat Cheese, Citrus,  
Toasted Walnuts, Honey-Balsamic Vinaigrette**

5.99 per serving (minimum 8 servings)

**Salad of Wild and Baby Greens with Mandarin Oranges, Feta, Pine Nuts and Red Onion  
Tangerine Cream Vinaigrette**

4.99 per serving, (minimum 8 servings)

**Fresh Garden Salad with Choice of Dressings and Croutons**

3.99 per serving , (minimum 8 servings)

**Cool Sesame Noodle Salad with Asian Vegetables, Mandarin Oranges and Cashews**

14.99 per quart (serves 4-6)

**Classic Red Bliss Potato Salad, creamy or vinaigrette**

10.99 per quart (serves 4-6)

**Tuscan Pasta Salad with Pink Vodka Tomato Sauce, Garbanzo Beans, Basil and  
Gorgonzola**

12.99 per quart (serves 4-6)

**Greek Pasta Salad**

**(roasted red peppers, olives, feta cheese, Imported, sun dried tomatoes, Kalamata olives,  
artichokes, Creamy Greek Dressing)**

14.99 per quart (serves 4-6)

**We have a weekly selection of additional salads available. Call for selections.**

## **Side Dishes**

Medley of Fresh Seasonal Vegetables Roasted with Olive Oil and Fresh Thyme

Garlicky Sautéed Swiss Chard

Honey and Whiskey Glazed Baby Carrots

Multi Grain Pilaf with Caramelized Onions and Fresh Herbs

Rustic Red Bliss Mashed Potatoes with Leeks and Crème Fraîche

Sweet Potatoes with Bourbon Glazed Pecans and Brown Sugar

Baby Green Beans with Caramelized Shallots and Citrus

14.99 per quart (serves 4-6)

Old Fashioned Mashed Potatoes with Butter and Cream

Parmesan Whipped Potatoes

Roasted Butternut Squash with Brown Sugar and Cranberry Glaze or Whipped with Nutmeg

Roasted Baby Red Bliss Potatoes with Garlic and Herbs

11.99 per quart (serves 4-6)

Golden Rice and Orzo Pilaf with Vegetable Confetti

9.99 per quart (serves 4-6)

Buttered or Grilled Asparagus (seasonal)

Potato and Caramelized Onion Gratin with Gruyère and Garlicky Crumbs

44.99 serves 10-12 (½ pan)

Potato and Cheddar Soufflé with Bacon and Scallions

44.99 served 10-12 (½ pan)

Twice Baked Potatoes with Sour Cream, Cheddar, Bacon and Chives 4.99 each (minimum 8)

### **Stuffing**

Traditional, Corn Bread and Sausage or Dried Fruit and Walnut

12.99 per quart

# Entrées

## Beef, Lamb and Pork

### **Whole Herb Crusted Grilled Beef Tenderloin**

Balsamic Caramelized Onions, Mustard Cognac  
Béarnaise and Cabernet Demi Glace  
199.99 (serves 10-12)

### **Cabernet Braised Boneless Beef Short Ribs**

Braised for 7 hours with Red Wine, Aromatic  
Vegetables and Fresh Herbs, Natural Braising Jus,  
Horseradish Gremolata  
54.99 serves 10-12

### **Ona's Diner Style Glazed Meatloaf with Mushroom Gravy**

24.99 serves 6-8

### **My Grandmother's Homemade Meatballs**

Ground Sirloin, Fresh Basil, Garlic, Parmesan and  
Milked Soaked Bread Crumbs in Marinara Sauce  
39.99 (serves 10)

### **Sausages, Peppers and Onions**

Sweet or Hot, Multi Color Peppers and Sautéed  
Onions in Marinara Sauce 32.99 (serves 10-12)

### **Rosemary, Garlic and Mustard Marinated Rack of Lamb**

**Sour Cherry-Mint Sauce**  
32.99 per rack serves 2

### **Cabernet Braised Lamb Shanks**

Braised for 7 hours with Red Wine, Aromatic  
Vegetables and Fresh Herbs, Natural Braising Jus,  
Horseradish Gremolata  
10.99 per shank (minimum 4)

### **Gingersnap, Bourbon and Dijon Crusted Spiral Ham**

Pommery Mustard and Warm Apricot-Golden Raisin  
Sauce  
79.99 (serves 25)

### **Whole Loin of Pork with Lavendar-Thyme- Honey Glaze and Grainy Mustard Sauce**

39.99 (serves 8) 69.99 (serves 16)

### **Maple-Mustard Glazed Pork Tenderloin with Smoky Tomato-Bacon Compote**

69.99 (serves 8-10)

### **Beer Braised Pulled BBQ Pork**

House Made Sweet and Spicy Barbecue Sauce, Kaiser  
Rolls or Slider Buns and Cole Slaw  
59.99 (15 sandwiches or 30 sliders)

### **St. Louis Style BBQ Ribs**

Fall off the Bone Meaty Ribs slathered with  
ourHouse Made Sweet and Spicy Barbecue Sauce  
19.99 per rack

## Poultry

### **Honey and Rosemary Glazed Boneless Breast of Turkey**

Cranberry-Citrus Relish and Pan Gravy  
49.99 (serves 12) 89.99 (serves 24)

### **Whole Roast Turkey with your choice of stuffing**

Traditional, Cornbread and Sausage or Dried Fruit  
and Walnut

Cranberry-Citrus Relish and Pan Gravy  
12-14 pound: 74.99 18-20 pound 89.99

### **Stuffed Chicken Breasts**

Spinach, Tomato and Gruyere, Wild Mushroom  
Marsala Sauce  
Roasted Red Peppers, Basil, Asiago and Prosciutto  
with Roasted Red Pepper Coulis  
Chicken Breast with Golden Raisin-Focaccia  
Stuffing, Port Demi Glace  
Saltimbocca – Stuffed with Fontina and Fresh  
Sage, Prosciutto Wrapped, Madeira Demi Glace  
Apple, Brie and Walnuts, Golden Raisin  
Marmalata  
12.99 per guest (minimum 8)

### **Pan Seared Chicken Breasts in a variety of ways, please choose from:**

-Wild Mushroom, Gorgonzola and Light White  
Wine Cream  
-Grilled with Creamy Spinach, Herb and  
Artichoke Sauce  
-French Brandy, Dijon, and Apricot  
-Marsala Wine, Demi Glace, Porcini and White  
Mushrooms, Prosciutto, Fresh Sage  
-Piccata ~ White Wine, Capers, Lemon...touch of  
Sweet Butter  
-Maple-Mustard Glazed with Smoky Tomato-  
Bacon Compote  
Pommery-Shallot Cream  
9.99 per guest (minimum 8)

## Seafood

### **Locally Caught Cod or Haddock, choose from:**

New England Style, broiled with White Wine, Lemon and Butter, Sherried Crumbs

10.99 per serving (minimum 8)

Crab Stuffed with Lobster Newburgh Sauce

12.99 per serving (minimum 8)

### **Seafood Newburgh with Fish Shaped Puff Pastry Shells**

Colossal shrimp, Lobster and Sea Scallops

49.99 per quart (serves 4)

### **Grilled Atlantic Salmon, choose from:**

Lemon-Herb Salsa Verde and Oven Roast Baby Tomatoes

Pineapple Mango Salsa

Honey Mustard Glaze

Fresh Ginger-Garlic Teriyaki Glaze

12.99 per guest (minimum 8 guests)

### **Lemon Rosemary Grilled Sword Fish Kabobs**

Charred Tomato Vinaigrette

15.99 per Kabob (minimum 8)

### **Baked Stuffed Shrimp**

Crabmeat Stuffing, Lobster Sauce, Sherried Crumbs, Fresh Lemons 6.99 each minimum 12

### **Jumbo Maine Crab Cakes with Roasted Red Pepper Rémoulade**

12.99 per person (2 cakes, minimum 4 orders)

## Pasta and Italian Dishes

### **Classic Meat and Cheese Lasagna Marinara**

(beef and sausage)

36.99 (serves 10-12)

### **Five Cheese Lasagna**

34.99 (serves 10-12)

### **Chicken, Broccoli and Penne Pasta**

Light Sauce of Cream, Garlic, White Wine, Chicken Stock, Parmesan and Romano Cheeses

36.99 (serves 10-12)

### **Grilled Chicken and Fresh Fusilli Pasta with Mushrooms, Caramelized Onions and Grapes Brandy-Thyme Cream**

6.99 per serving (minimum 8 servings)

### **Lasagna Bianco**

Tomatoes, Fresh Spinach, Three Cheeses and Basil, Garlic-Parmesan Cream

Vegetarian: 35.99 (serves 10-12)

Grilled Chicken or Salmon: 44.99 (serves 10-12)

Grilled Shrimp: 49.99 (serves 10-12)

### **Ona's Diner Style Macaroni and Cheese**

29.99 (serves 10-12)

## Parmesan

### **Chicken Parmesan**

39.99 Serves 10-12

### **Eggplant Parmesan**

33.99 Serves 10-12

### **Chicken and Eggplant Parmesan**

36.99 Serves 10-12

### **House Made Marinara Sauce**

Rich with Garlic, Olive Oil and Fresh Basil

7.99 per quart

Items as listed are minimum orders, if fewer quantities are required, please inquire for pricing.

48 hours notice is required for all orders. However, we are confident of our skill to be able to accommodate any last minute needs you may have. Let us know if we can help!

A credit card or deposit will be needed when you order to hold reservation.

All items are served on high quality plastic or oven ready disposable pans.

All appropriate menu items come with complete re-heating instructions.

Delivery is available. Please call for rates.

All prices are subject to 6.25% Massachusetts tax and .25% local tax.

Availability and prices of items can vary.