



WHITE ELEPHANT™  
NANTUCKET ISLAND

## Breakfast Buffets

*Prices are based on one hour of service.*

*Offered until 11:00am*

### **Spindrift**

Assorted Cereals  
Croissants and Muffins with Preserves and Butter  
Sliced Fruit and Berries  
Selection of Chilled Fresh Fruit Juices  
Coffee and Assorted Teas

### **White Elephant Spa Lite**

Pink Grapefruit with Fresh Strawberries  
Honey-Sweetened Greek Yogurt and Granola  
Hot Oatmeal with All the Fixin's  
Cottage Cheese, Raisins, Brown Sugar, Cranberries, Peaches  
Scrambled Egg Whites with Tomatoes  
Assorted Juices including Freshly Squeezed Orange Juice  
Coffee and Assorted Teas

### **Beachcomber**

(Minimum of 15 Guests)

Sliced Fruit and Berries  
Assorted Breakfast Pastries  
Soft Scrambled Eggs with Chives  
Malted Waffles with Whipped Cream and Warm Maple Syrup  
Skillet Breakfast Potatoes  
Selection of Chilled Fresh Fruit Juices  
Coffee and Assorted Teas

### **Choice of Two Meats:**

Applewood Smoked Bacon  
Griddle Virginia Ham  
Breakfast Sausage Links  
Canadian Bacon  
Chicken Sausage

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## Buffet Enhancements

*Upgrade your buffet selection with one of our Savory or Sweet Enhancements.*

Challah French Toast with Whipped Butter and Warm Maple Syrup  
Soft Scrambled Eggs with Chives  
Bagels and Cream Cheese  
Salmon, Chive and Mascarpone Cheese Quiche  
Applewood Smoked Bacon  
Breakfast Sausage Links

Traditional Smoked Salmon Platter  
Pastrami Hash with Poached Eggs and Citrus Hollandaise  
Lobster, Crème Fraîche and Chive Scrambled Eggs  
Banana Granola Pancakes  
Eggs Benedict with Canadian Bacon and Citrus Hollandaise  
Warm Ham and Cheese Croissant  
Wrap with Scrambled Egg, Cheddar, Hash Browns and Sausage

### **Breakfast Martini Bar**

*Attendant included*

Assorted Fresh and Sparkling Juices  
Muddled Fruits  
Shaken or Stirred to Order

### **Parfait Bar**

*Attendant included*

Honey Orange Greek Yogurt  
Lemon Poppy Seed Yogurt  
Fresh and Dried Fruit  
BPG Granola  
Vanilla Whipped Cream

### **Add an Omelet Station to Any Buffet**

*Attendant included*

Eggs and Omelets Made To Order featuring  
Ham, Bacon, Smoked Salmon, Lobster, Crab  
Mushrooms, Peppers, Onions,  
Tomatoes, Scallions  
Cheddar, Swiss

*Egg substitute is available upon request.*

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## Meeting Breaks À La Carte Offerings

Bagels with Cream Cheese	Fresh Crudités
Assorted Fruit and Nut Breads (Serves 12)	Imported & Domestic Cheeses
Fresh Baked Muffins and Croissants Assorted Breakfast Pastries	House Charcuterie
Assorted Yogurts	Deluxe Mixed Nuts
Whole Fresh Fruit	Individual Potato Chips, String Cheese, Pretzels, Assorted Candy Bars and Granola Bars
Seasonal Sliced Fruits	M&M's®, Hard Tack Candy or Licorice

## Specialty Breaks

### **Chocolate Chocolate Break**

Assorted Freshly Baked Chocolate Chip Cookies,  
Homemade Brownies and Truffles  
Ice Cold Milk

### **Health Break**

Assorted Yogurt, Whole Fresh Fruit,  
Granola Bars and Trail Mix  
Vegetable Tray with Ranch Dip

### **Happy Hour Break**

Potato Chips and Dips, Mixed Nuts, Pretzels  
Assorted Domestic Cheese Tray

### **Tuckernuck Treats**

Mixed Berries with Maple Sugar and Whipped Cream  
House-Made Quick Breads  
Assorted Flavored Yogurts and White Elephant Granola  
Assorted Juices

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## Juices and Beverages

*Priced on consumption*

### **Assorted Sodas**

**Aqua Panna  
San Pellegrino**

### **Nantucket Nectars**

### **Lemonade or Iced Tea**

### **Apple, Cranberry, Tomato Juice**

### **Freshly Squeezed Orange Juice and Grapefruit Juice**

### **Coffee and Assorted Teas**

### **Nespresso and Specialty Coffee**

**Coffee to Go**  
Boxed Coffee (½ gallon)

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## Luncheon Buffet Selections

*Prices are based on one hour of service.  
Offered between 11:00am and 3:00pm*

All luncheon buffets include coffee and tea service.

### **White Elephant Deli Luncheon**

Seasonal Selection of Soup  
Green Salad with Accompaniments and Two Dressings  
Penne Pasta Salad with Basil Leaves, Feta and Roasted Tomatoes  
Assorted Deli Meats include Smoked Turkey, Roast Beef and Smoked Ham  
Chunky Chicken Salad with Toasted Almonds and Golden Raisins  
Sliced Domestic Cheeses, Thinly Sliced Tomato, Red Onion and Lettuce  
Assorted Breads, Rolls and Wraps  
Cape Cod Potato Chips  
Sliced Fruit  
Brownies and Cookies

### **Bar-B-Que at the Old Mill**

Green Salad with Accompaniments and Two Dressings  
Traditional Red Skin Potato Salad  
Not-So-Boston Baked Beans  
Warm Rolls and Butter  
Sliced Seasonal Fruit Tray  
Rice Krispie Squares  
Lemon Bars

### **Please choose your entrée(s):**

BBQ Pork Loin with Caramelized Onions and Coleslaw

Balsamic-Marinaded Flank Steak  
with Grilled Radicchio, Asparagus and Red Onion

Grilled Wild Salmon with Gingered Fruit Salsa

Buttermilk Fried Chicken Breast with Honey Mustard

Angus Burgers and Kosher Dogs with Caramelized Onions  
and Sautéed Mushrooms, with All the Fixin's

Whale's Tale Steamed Linguica, Corn, Red Skin Potatoes and Mussels

Braised Brisket of Beef with Horseradish and Sweet Onion Jus

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**Surfside Salad & Soup Buffet**

Clam Chowder  
Chef Seasonal Soup  
Chopped Steakhouse Salad  
Cucumbers, Tomatoes, Crispy Shallots and  
Blue Cheese Dressing  
Romaine Leaves with Anchovy Vinaigrette and  
Shaved Parmesan Cheese  
Roasted Beet Salad with Goat Cheese and Candied Nuts  
Penne Pasta Salad with Basil Leaves, Feta and  
Roasted Tomatoes  
Tossed Baby Lettuces with Balsamic and Olive Oil  
Grilled Chicken and Grilled Shrimp  
Assorted Artisan Breads  
Fresh Fruit Tarts  
Hurricane Rum Grilled Pineapple

Lobster Salad (Supplemental charge)  
Grilled Tenderloin (Supplemental charge)

## “To Go” Boxed Lunch

All lunches served with Pasta Salad, Nantucket Nectar,  
Cape Cod Potato Chips and Chocolate Chip Cookie  
*and a choice of:*

Salad of Blackened Chicken Breast  
with Romaine and Caesar Dressing

Balsamic Grilled Portobello Mushroom on Focaccia  
with Baby Greens and Garlic Aioli

Smoked Turkey with American Cheddar,  
Lettuce, Tomato and Chive Mayo

Grilled and Chilled Rare Sliced Kobe Beef  
with Arugula and Roasted Red Peppers and a Horsey Sauce

Lobster and Crab Salad with Local Greens and Bartlett Tomatoes  
with Champagne Vinaigrette

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## Special Events and Reception Menus

### **White Elephant Brunch**

(Minimum of 15 Guests, Any day of the Week)  
Offered between 10:00am and 3:00pm

Choice from One of our Current  
Breakfast Menus  
And add Enhancements  
Priced Accordingly

Or

Enjoy Our Award Winning  
(Only Offered on Sunday between 10:00am and 3:00pm)

### **Brant Point Grill**

Full Sunday Brunch Offerings  
Restaurant Price

Start your celebration off right with a relaxing afternoon  
reception overlooking the harbor

~~ OR ~~

End your weekend with a brunch that you will remember,  
with a view that you will never forget.

### **Harbor Side Tea**

*Prices are based on one hour of service.  
Offered between 1:30pm and 4:30pm*

Selection of Herbal Teas  
Strawberries and Cream  
Freshly Baked Scones  
Assorted Finger Sandwiches  
Petit Fours

### **Afternoon Sparkling Station**

*Attendant included*  
Sparkling Prosecco  
Assorted Fresh Juices  
White Peach Puree  
Strawberries

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## Harbor View Gala

Prices are based on two hours of service,  
including one hour of four passed hors d'oeuvres.

### Reception Platters

Grilled and Marinated Vegetable Antipasto  
House Charcuterie Board  
Imported and Domestic Cheeses

### Raw Bar

#### Shucked to Order

Champagne Poached Prawns  
Crab Claws  
Island Creek Oysters  
Clams

*Served with Lemon Quarters, Cocktail Sauce and Mignonette*

### Salads

#### Tossed to Order

Chopped Steakhouse Salad with  
Cucumbers, Tomatoes, Crispy Shallots and Blue Cheese Dressing  
Romaine Leaves with Anchovy Vinaigrette  
Roasted Beet Salad with Goat Cheese and Candied Nuts  
Tossed Baby Lettuces with Balsamic and Olive Oil  
Mini Rolls and Assorted Artisan Breads and Butter

### Steamer Station

Black Mussels in Whale's Tale Broth  
Littleneck Clams in Garlic, Herb, Shallot and Tomato Broth

### Angler's Bounty

#### Seared to Order

*Your Choice of Two:*

Blue fin Tuna, Halibut, Swordfish, Atlantic Fluke  
*Seared to Perfection with Chilled accompanying Sauces,  
Drunken Pineapple Salsa, Citrus Aioli, Red Pepper Coulis, Roasted Garlic, Herb Tapenade  
Lemon and Lime Quarters and Fresh Vegetable Slaw*

### Carvings

#### Sliced to Order

*Your Choice of Two:*

Rosemary Pepper Crusted Beef Tenderloin, Roasted Turkey,  
Baked Virginia Ham, Leg of Lamb, Baron of Beef  
*with accompanying Sauces and Au Gratin Potatoes*

### Desserts

Sweet Fruit Skewers  
Island Rum Bread Pudding  
Cranberry Nut Clusters and Assorted Truffles  
Mini Pineapple Upside-Down Cakes  
Mini Cheesecakes  
Cupcakes

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## Cocktail Reception Package

Butler-Style Hors d'Oeuvres

### Chilled Hors d'Oeuvres

Mini BLT with Bartlett Farm Tomatoes and Applewood Smoked Bacon  
Small Yukon Gold Potatoes with American Caviar and Chives  
Blue Cheese and Candied Walnuts on Endive  
Shrimp Cocktail  
Tenderloin of Beef Carpaccio on Brioche Toast  
Nantucket Bay Scallop Ceviche  
Chicken Liver Pâté on a Baguette  
Smoked Salmon with Round Bread and Crème Fraîche  
Lobster Salad with Endive

### Hot Hors d'Oeuvres

Bacon-Wrapped Scallops  
Mini Crab Cakes  
Pancetta and Basil Wrapped Shrimp  
Goat Cheese Onion Tartlets  
Baked Brie on Toast with Chutney  
Prime Tenderloin with BPG Steak Sauce with Roasted Garlic  
Bing Cherry Bar-B-Que Shredded Chicken on Corn Cakes  
Roasted Lamb and Forest Mushroom en Croûte  
Mini Soup: Clam Chowder or Lobster Bisque with Chive Oil

*Hors d'oeuvres are 36 per person per hour for a choice of four.  
Additional selections will be charged per item.*

## Cocktail Reception Enhancements

*These enhancements will be offered for a one-hour duration.*

### Seaside Raw Bar

*Attendant included*

Champagne Poached Prawns  
Crab Claws  
Island Creek Oysters  
Littleneck Clams

*Served with Lemon Quarters, Cocktail Sauce and Mignonette*

### Raw Bar Enhancements

Shrimp Ceviche  
Tuna Tartar  
Lobster Salad



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**Reception Platters**

Imported and Domestic Cheeses

Whole Baked Brie en Croûte with Five Onion or Cranberry

Seasonal Crudités with Assorted Dips

Grilled and Marinated Vegetable Antipasto

House Charcuterie Board

Smoked Salmon Display

Bartlett Farm Heirloom Tomato, Mozzarella and Basil Salad with Balsamic Dressing

**Dessert Station**

Assorted Petit Fours

Mini Pastries

Specialty Cupcakes

Seasonal Fruit Desserts

Assorted Mini Cookies, Blondies and Brownies

**Specialty Coffee Bar**

*Barista included*

Regular and Decaffeinated Coffee

Assorted Teas

Cappuccino

Espresso

Latte

Whipped Cream, Brown and White Sugar Cubes,

Honey Pearls, Lemon and Orange Curls,

Cinnamon, Ground Nutmeg,

Shaved Chocolate

**Cheese Course**

*Per table*

Triple Cream Brie

Great Hill Blue

Herbed Goat Cheese

Aged White Cheddar

Dried Fruit

Honey

Cranberry Walnut Crackers

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## Specialty Buffets

*Prices are based on a one and a half-hour buffet duration.*

### **Nantucket Clam Bake**

Clam Chowder  
Green Salad with Accompaniments and Two Dressings  
One and a Quarter Pound Lobster served with Drawn Butter  
BBQ Boneless Chicken  
Steamed Littleneck Clams  
Bartlett Farm Corn-on-the-Cob  
Roasted Red Potatoes  
Cornbread with Honey Butter  
Watermelon Wedges  
Assorted Pies with Cinnamon Whipped Cream

With Two-Pound Lobster Supplement  
(additional charge to apply)

### **White Elephant Dinner Buffet**

Green Salad with Accompaniments and Two Dressings  
Imported and Domestic Cheeses  
Penne Pasta Salad with Basil Leaves, Feta and Roasted Tomatoes  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables  
Assorted Breads and Butter  
Sliced Seasonal Fruits  
Assorted Pastries, Chocolate Bread Pudding with Caramel Sauce

### ***Please choose your entrée(s):***

Grilled Chicken Breast with Exotic Mushroom Madeira Cream

Grilled Swordfish with Red Pepper Puree

Balsamic-Marinated Flank Steak with Grilled Radicchio, Asparagus and Red Onion

Tea and Port Marinated Domestic Duck Breast Au Jus

Medallions of Grilled Tenderloin with Sweet Onions and Blue Cheese

One and a Quarter Pound Lobster served with Drawn Butter  
*(Supplemental charge to apply)*

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## À La Carte Dinner

*Served with assorted breads and butter.*

### **Appetizers, Soups and Salads**

*Choice of one per group, per course.*

*Two choices are available for an additional plate fee.*

Shrimp Cocktail with Traditional Cocktail Sauce

Nantucket Crab Cake Grilled Corn Relish, Preserved Lemon Aioli

Roasted Portobello with Warm Goat Cheese and Arugula

Seasonal Soup

Clam Chowder

Asparagus Fingerling Potato and Bacon Salad

Beet, Arugula and Goat Cheese Salad

Romaine Leaves with Caesar Dressing

Wedge Salad with Crumbled Blue Cheese, Baby Tomatoes and Cucumber

Bartlett Farm Tomato, Mozzarella and Sweet Onion Salad

### **Dinner Entrées**

*Choice of one per group, per course.*

*Two choices are available for an additional plate fee.*

Panko-Crusted Organic Chicken with Citrus Beurre Blanc  
Garlic Mashed Potatoes and Ginger Honey Carrots

Grilled Beef Tenderloin with Caramelized Onion and Port Demi-Glaze  
Steamed Spinach and Whipped Potatoes

Seared Halibut Filet with Thyme Butter  
Lobster Risotto and Haricots Verts

Two-Pound Boiled Lobster

*Market Price*

Broiled Domestic Lamb Rack with Fig Glace  
Mushroom Risotto and Grilled Vegetables



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**Duo Entrées**

*Choice of one per group.*

"Surf and Turf"

Lobster Tail and Tenderloin with Beurre Rouge Sauce  
Garlic Whipped Potatoes and Asparagus

Brioche Baked Halibut and Seared Chicken Breast with Garlic Tarragon Sauce  
Parmesan Herb Risotto

Panko-Crusted Chicken Breast and Beef Tenderloin  
Roasted Potatoes and Tomato Ragù

Seared Salmon Filet and Colorado Rack of Lamb  
Wild Mushroom Croquette

**Dessert Selections**

*Choice of one per group, per course.*

*Two choices are available for an additional plate fee.*

A Slice of Cake

Rich Chocolate Cake, Dark Chocolate Ganache

Classic Crème Brûlée with Small Cookies

Nantucket Cream Pie

Chocolate Glazed Golden Cake, Pastry Cream, Caramel

Fresh Fruit and Berries with Vanilla Whipped Cream

Summer Berry Croissant Bread Pudding with Red Currant Sauce

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## Last Call

These offerings are for those who don't want the night to end.

### Late Bites

*One half-hour duration, offered between 8:00pm and 10:00pm.  
Please select two items, which will be butler-passed.*

Mini Buffalo Chicken Sliders  
Mini Monte Cristos  
Mini Cheeseburgers  
Crab Sliders  
Tomato Soup Shooters with Grilled Cheese  
Mini Corndogs  
Chocolate Truffles

### Late Nite Sips

*One half-hour duration, offered between 8:00pm and 10:00pm.  
Please select one item, which will be butler-passed.*

#### **Boston Cream Pie**

Absolut Boston, St. Germaine, Irish Cream and Chocolate Nibs

#### **ACK Chocotini**

888 Vodka, Godiva Liqueur, Kahlua

#### **Sparkling Strawberry**

Prosecco with Strawberry Puree

#### **Twist on Tea**

Firefly Sweet Tea Vodka, BPG Lemoncello

#### **Mocha Shot**

Frothed Hot Chocolate and Espresso

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## Well Bar

*\*3-hour minimum for open bar package; \$500 minimum spend applies for any bar package*

- Vodka:** Smirnoff
- Gin:** Beefeater
- Rum:** Myers's Platinum
- Tequila:** Jose Cuervo Silver
- Whiskey and Bourbon:** Seagram's 7, Jim Beam
- Scotch:** Dewar's
- Domestic Beers:** Bud Light, Budweiser
- Imported Beers:** Corona
- Microbrews:** Whale's Tale Pale Ale

## Call Bar

*\*3-hour minimum for open bar package; \$500 minimum spend applies for any bar package*

- Vodka:** Absolut, Absolut Citron, Absolut Raspberri, Absolut Ruby Red, Absolut Vanilia
- Gin:** Tanqueray, Beefeater
- Rum:** Bacardi Silver, Goslings
- Tequila:** Jose Cuervo Gold
- Whiskey and Bourbon:** V.O., Jack Daniels
- Scotch:** Johnnie Walker Red
- Domestic Beers:** Bud Light, Budweiser
- Imported Beers:** Corona
- Microbrews:** Whale's Tale Pale Ale, Sankaty Light

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## Premium Bar

*\*3-hour minimum for open bar package; \$500 minimum spend applies for any bar package*

**Vodka:** Ketel One, Belvedere Citrus and Black Raspberry

**Gin:** Bombay Sapphire, Hendrick's

**Rum:** Bacardi Silver, Mount Gay

**Tequila:** Don Julio Silver, Milagro Reposado

**Whiskey and Bourbon:** Jack Daniels, Crown Royal, Maker's Mark

**Scotch:** Johnnie Walker Black, Glenlivet 12

**Cordials:** Sambuca, Grand Marnier, Baileys, Frangelico

**Domestic Beers:** Bud Light, Budweiser

**Microbrew Beers:** Sierra Nevada, Whales Tale Pale Ale

**Imported Beers:** Stella Artois, Heineken, Amstel Light, Guinness

Absolutely NO Shots will be served from Our Bars

The White Elephant Sommelier will be happy to assist you with  
Bubbles and Wine Selections for your Event,

Wine and Champagne are charged by the bottle on consumption,  
It is not included in our Hourly Package Pricing.

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