



LUNCH | BRUNCH

located steps from kings beach, mission on the bay is an oceanfront paradise with wall to wall windows and breathtaking views of the boston skyline. whether you're planning the wedding of your dreams, celebrating a milestone, or hosting a corporate luncheon, we are the perfect choice.

SIGNATURE PASSED HORS D'OEUVRES

per 50 pieces - quantities of 25 available

All food is cooked on site by Mission On The Bay's Chef and culinary team. Our team will work with event hosts to ensure food preferences, allergies and dietary restrictions are easily accommodated. Mission On The Bay is happy to customize menus to match a guests taste and individual styles. The following is provided by Mission On The Bay to ensure a seamless event:

SCALLOPS 'N BACON

vermont maple-mustard sauce

COCONUT SHRIMP*

orange marmalade horseradish

COLOSSAL SHRIMP COCKTAIL

house made cocktail sauce

AHI TUNA TARTAR WONTON*

sriracha aioli

VEGGIE STUFFED MUSHROOM CAPS

spinach & feta cheese

CRAB CAKES

charred poblano pepper relish,
paprika oil, fresh lemon, sexy scallions

SPANAKOPITA

spinach, feta cheese pie

VEGETARIAN SPRING ROLL

thai chili sauce

BUFFALO CHICKEN SPRING ROLL

blue cheese sauce

CHICKEN SATÉ

spicy peanut sauce

LOBSTER RANGOON

chive-cream, maine lobster meat

CHILI CHICKEN SKEWER

thai chili sauce

N.Y. SIRLOIN BEEF SKEWERS*

caramel soy glaze

SHORT-RIB EMPANADA

aji amarillo

CAPRESE SKEWERS

tomatoes, fresh mozzarella,
basil extra virgin olive oil, balsamic drizzle

MINI FLATBREADS

onions 'n peppers | margherita
fig-goat cheese prosciutto

PARMESAN CRUSTED MEATBALLS

marinara sauce

LOBSTER ROLL SLIDERS

light mayo

CHEESEBURGER SLIDERS

cornichons pickles, lettuces, tomato, mission sauce

DATE & GOAT CHEESE TARTS

phyllo crust

ACCOMPANIMENTS

COFFEE & TEA STATION \$ per person

freshly brewed regular & decaf coffee,
assortment of herbal teas

BUBBLES BAR \$ setup fee

fresh orange juice, cranberry juice, and pineapple juice,
served with fresh strawberries & oranges.

Price does not include - State Meals & Beverage Taxes, Service Fee, Administration Fees, Room Fee & Gratuity.

Not all ingredients are listed in the menu. Before placing your order, please inform your server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

*Town of Swampscott consumer advisor, mercury in fish - pregnant and nursing women, women who may become pregnant, and children under 12 years are advised not to eat shark or swordfish.

Tuna steaks and canned tuna consumption should also be limited. These fish may contain levels of mercury, which the EPA and FDA agree can be toxic to a developing neurological system.

STATIONARY DISPLAYS & STATIONS

(price per option)

FRESH GARDEN CRUDITÉS BAR

broccoli, cauliflower, red pepper, green pepper, carrots, celery, english cucumber, cherry tomatoes, ranch dressing, blue cheese dressing

Per Person

TUSCAN ANTIPASTO

an alluring feast of imported cheeses & meats, mixed olives, marinated artichoke hearts, feta cheese stuffed cherry peppers, caprese salad of fresh mozzarella and vine-ripened tomatoes. served with pesto, flavored olive oil, pita bread

Per Person

CHEESE & FRUIT BOARD

seasonal fresh fruit and colorful berries with a selection of this country's fine cheeses-vermont white cheddar, smoked gouda, muenster, and swiss. served with a variety of specialty crackers

Per Person

RAW BAR

shrimp cocktail, oysters on the half shell, cherrystone clams on the half shell

Per Person

STATIONS

SALAD STATION

caesar - mixed greens

Serves 10/20/30

MAC 'N CHEESE STATION

north-country smokehouse bacon, cream

add chicken +8

add shrimp +14

add lobster meat +18

Serves 10/20/30

FLATBREAD STATION

Choose 2

- pepper & onions

- fig & goat cheese, prosciutto, balsamic glaze

- margherita, tomato, mozzarella, fresh basil

Serves 10/20/30

SLIDER STATION

lobster

cheeseburger

meatball

Serves 10/20/30

TACO BAR STATION

Choose 2

flour tortillas, mixed cheese, lettuce,

tomatoe, guacamole, sour cream,

jalapenos, taco sauce

beef

chicken

shrimp

per person

FRIED RICE STATION

jasmine rice, egg, sesame, soy, ginger

add chicken

add shrimp

add beef

Serves 10/20/30

WRAP | SANDWICH STATION

Choose 2

- classic chicken salad

- ham & cheese, honey-mayo

- roasted veggies, pesto

- turkey, boursin cheese, garlic aioli

- bacon, lettuce, tomatoes, mayo

Serves 10/20/30

SUSHI STATION

fresh homemade rolls

Choose 3

†Price Per Roll

COOKIES 'N BROWNIES STATION

assorted homemade

pieces 50/100/150

LUNCHEON PLATED

STARTERS (choose one)

GREENS

iceberg, romaine, cucumber, tomatoes, red onion, vinaigrette

CAESAR

crisp romaine, garlicky focaccia croutons, parmigiano-reggiano

ARUGULA

fresh baby arugula, asiago cheese, lemon-thyme olive oil

CLAM CHOWDER

coastal butter clams, chopped potatoes, a touch of cream

ENTRÉES (choose two)

SALMON

grilled salmon, jasmine rice, roasted red pepper, mushrooms, lemon thyme glaze

BAKED HADDOCK

ritz cracker crusted fillet, roasted plum tomato, garlic baby spinach

STEAK 'N FRITES*

secret house marinade, classic churrascaria onions, cheery pepper, herbed-cheese skin-on-fries

LOBSTER ROLL

fresh lobster meat, lightly mayo, yucca chips, potato roll

CHICKEN PARMIGIANA

house-made marinara, mozzarella, linguine, focaccia breadstick

SESAME BOWL ✓

sticky cauliflower, seared bok choy, cilantro, stir-fry vegetables, shredded cabbage, coconut jasmine rice, pickled ginger, citrus soy glaze, sexy scallions
add chicken
add shrimp

GRAND FINALE (choose one)

chocolate espresso petite pot

chocolate chip bread pudding

ny style cheesecake

lemon mascarpone cake

creme caramel

raspberry sorbet

tiramisu

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LUNCHEON BUFFET

STARTERS (choose one)

GREENS

iceberg, romaine, cucumber, tomatoes, red onion, vinaigrette

CAESAR

crisp romaine, garlicky focaccia croutons, parmigiano-reggiano

CHOPPED GREEK SALAD

iceberg, feta cheese, kalamata olives, tomatoes, cucumber, shaved red onion, avocado, pepperoncini pepper, greek vinaigrette

BEET 'N BURRATA

red & yellow beets, mozzarella, beefsteak tomato, arugula, dark balsamic reduction, pesto

ENTRÉES (choose two)

STEAK TIPS*

homemade marinated, peppers 'n onions

BAKED HADDOCK

ritz cracker crusted fillet, roasted plum tomato

CHICKEN PARMESAN

herbed breast of chicken, mozzarella cheese, parmesan cheese, marinara sauce

CHICKEN 'N BROCCOLI PASTA

roasted chicken breast, broccoli, tomatoes, romano cheese garlic cream sauce

RIGATONI ✓

- marinara
- parmesan/romano cheese, cream sauce
- garlic-olive oil-butter
- meatball 'n marinara

ENTRÉE SIDES (choose two)

- roasted potatoes
- yukon smashed potatoes
- rice pilaf
- coconut jasmine rice

- garlic green beans
- seasonal vegetables
- grilled asparagus
- pasta with marinara

GRAND FINALE (choose one)

- chocolate espresso petite pot
- chocolate chip bread pudding
- ny style cheesecake
- cookies 'n brownies

- creme caramel
- raspberry sorbet
- key lime pie

We are able to customize a special limited menu for your event or gathering up to 35 guests.
Speak directly with our events director about options we can curate.

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BRUNCH BUFFET

ENTRÉES choose of (1) Egg Style - served with bacon, home fries & focaccia

EGGS BENEDICT

eggs poached, canadian bacon,
buttered english muffin

CLASSIC CHEESY SCRAMBLED EGGS

fresh herbs

CAPRESE BENEDICT

eggs poached, fresh mozzarella, hollandaise,
fresh basil, tomato, buttered english muffin

ENHANCEMENTS

ITALIAN FRITTATA +\$ pp

GREENS SALAD +\$ PP

LOCAL YOGURT WITH GRANOLA +\$ PP

CAESAR SALAD +\$ PP

ASSORTED MUFFINS +\$ PP

CHOCOLATE CHIP BREAD PUDDIN +\$ PP

FRESH SEASONAL FRUIT +\$ PP

TEA SANDWICHES +\$ PP

BAGELS & CREAM CHEESE +\$ PP

MAÑANA TACOS +\$ PP

AVOCADO & EGG TOAST +\$ PP

FRENCH TOAST +\$ PP

PIEROGIS +\$ PP

FRESH MAINE LOBSTER MEAT +market price PP

LIBATION STATIONS



COFFEE BAR \$ per person

freshly brewed regular & decaf coffee,
assortment of herbal teas

BUBBLES BAR \$ set up fee

fresh orange juice, cranberry juice, pineapple juice,
served with fresh strawberries & oranges

SANGRIA STATION \$ set up fee

red or white
\$ per pitcher

APEROL SPRITZ \$ set up fee

\$ per pitcher

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BAR PACKAGES

OPEN BAR

Choose between Open Bar levels:

PREMIUM OPEN BAR

Wine Options:

Sauvignon Blanc
Pinot Grigio
Cabernet
Malbec
Prosecco

Full Bar Selections:

Vodka
Rum
Gin
Scotch
Tequila
Bourbon

Beer Options:

Budweiser, Bud Light, Selection of Draft Beers,
Michelob Ultra, Coors Light

1 Hour Premium

Beer & Wine	\$pp
Full Bar	\$pp

4 Hour Premium

Beer & Wine	\$pp
Full Bar	\$pp

ULTRA OPEN BAR

Wine Options:

Pinot Grigio
Sauvignon Blanc
Chardonnay
Riesling
Rose
Pinot Noir
Cabernet
Malbec

Full Bar Selections:

Grey Goose Vodka
Captain Morgan Rum
Beefeater Gin
Bombay Sapphire Gin
Crown Royal
Johnny Walker Black
Patron Silver
Jack Daniel's

Beer Options:

Selection of Draft Beers, Heineken,
Corona Light, Amstel Light

1 Hour Ultra

Beer & Wine	\$pp
Full Bar	\$pp

4 Hour Ultra

Beer & Wine	\$pp
Full Bar	\$pp

OPEN BAR BY CONSUMPTION

You tell us what you'd like to spend on the bar.
We will keep a tally of the drink costs. When the tally
reaches the amount you indicate, your guests can enjoy
a cash bar for the duration of your event.

CASH BAR

Mixed Drinks
Specialty Drinks
Domestic Bottled Beer
Imported and Craft Bottled Beer

Wine by the Glass
Soft Drinks and Juice
Sparkling Wine Toast

PLEASE NOTE

- If you'd like to bring your own dessert, please inquire the extra \$ per person.
- Menu items and prices are subject to change.
- Before finalizing your order, please inform Mission On The Bay 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.
- Mission On The Bay holds liquor license and requires that all alcoholic beverages be purchased from Mission On The Bay. User will be charged cash bar prices for any and all alcohol to be found on the premises that is not provided by Mission On The Bay.
- A nonrefundable deposit is needed in order to guarantee your date.
- 100% of the event must be finalized 14 days prior to event date.
- Guest Guarantee Policy: A guaranteed guest count for all events is required 14 days prior to event date. If no guarantee is received and agreed upon, the number of guests expected will be considered the guaranteed number.
- Meals Taxes and Gratuity and Administrator Fees are non-negotiable.
- Food and Beverage Fees: The user agrees to meet food and beverage minimums for use of Mission On The Bay and Private/Semi Private spaces. Food and Beverage Minimums are calculated before 7% sales tax and 20% gratuity and 5% admin.
- Room Rental Fees: Please call to inquire
- The room and building are both fully wheelchair accessible and there is a handicap parking spot on the street if needed.
Mission On The Bay is equipped with an elevator for access to second floor.

