



MISSION
ON THE BAY
SWAMPSCOTT

DINNER PACKAGES

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.



HORS D'OEUVRES

per 50 pieces

SCALLOPS 'N BACON \$225

vermont maple-mustard sauce

COCONUT SHRIMP* \$225

orange marmalade horseradish

COLOSSAL SHRIMP COCKTAIL \$230

house made cocktail sauce

AHI TUNA TARTAR WONTON* \$250

sriracha aioli

VEGGIE STUFFED MUSHROOM CAPS \$185

spinach & feta cheese

LOBSTER N' CRAB CAKES \$275

mango-cilantro salsa, poblano pepper relish, paprika oil, fresh lemon, sexy scallions

SPANAKOPITA \$145

spinach, feta cheese pie

VEGETARIAN SPRING ROLL \$175

thai chili sauce

BUFFALO CHICKEN SPRING ROLL \$225

blue cheese sauce

CHICKEN SATÉ \$200

spicy peanut sauce

LOBSTER RANGOON \$220

chive-cream, maine lobster meat

CHILI CHICKEN SKEWER \$200

thai chili sauce

N.Y. SIRLOIN BEEF SKEWERS* \$220

caramel soy glaze

SHORT-RIB EMPANADA \$230

aji amarillo

CAPRESE SKEWERS \$185

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

MINI FLATBREADS \$130

onions 'n tri-color peppers | margherita | fig-goat cheese proscuitto

PARMESAN CRUSTED MEATBALLS \$185

marinara sauce

LOBSTER ROLL SLIDERS \$450

light mayo

CHEESEBURGER SLIDERS \$275

cornichons pickles, lettuces, tomato, mission sauce

FIG & GOAT CHEESE TARTS \$175

phyllo crust

ACCOMPANIMENTS

COFFEE & TEA STATION \$4 per person

freshly brewed regular & decaf coffee, assortment of herbal teas

BUBBLES BAR \$50 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

MAC 'N CHEESE STATION

north-country smokehouse bacon, cream

add chicken +

add shrimp +

add lobster meat +

Serves 10/20/30

FLATBREAD STATION

Choose 2

tri-color 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

WRAP | SANDWICH STATION

Choose 2

chicken salad

ham & cheese

roasted veggies, pesto

turkey, boursin cheese

bacon, lettuce, tomatoes

Serves 10/20/30

FRIED RICE STATION

jasmine rice, egg, sesame, soy, ginger

add chicken +

add shrimp +

add beef +

Serves 10/20/30

SUSHI STATION

fresh homemade rolls

Choose 3

playboy

mob house maki

shrimp tempura

california roll

big spicy veggie

cucumber avocado roll

†Price Per Roll



PLATED DINNER up to 35 guests

FIRST COURSE (choose two)

THAI RIBS

crispy onions, sweet chili glaze

SHORTRIB EMPANADA

aji amarillo, salsa criolla

LOBSTER RANGOON

thai chili glaze, scallions

PEI MUSSELS

thai coconut-curry, red chili flakes, tomatoes, foccacia breadstick, fresh ginger

CRISPY CALAMARI

fried pepperoncini

TUNA TARTARE

wontons

SHRIMP COCKTAIL

horseradish, cocktail sauce

PERI PERI WINGS

classic brazilian sauce

SECOND COURSE (choose one)

CLAM CHOWDER

coastal butter clams, chopped potato, a touch of bacon, a splash of cream

CAESAR

crisp romaine, garlic focaccia croutons, parmigiano-reggiano cheese

MAIN COURSE (choose three)

CHICKEN MADEIRA

seared chicken breast, maitake mushrooms, cremini mushrooms, shallots, madeira wine-butter sauce, mashed potatoes

CHICKEN PARMIGIANA

mozzarella & parmesan cheese, marinara sauce, fresh basil, trottolo pasta

BAKED HADDOCK*

buttered ritz crumbs, baked tomato, garlic baby spinach, smashed potato

STEAK TIPS*

marinated steak tips, "classic churrascaria onion," herbed-cheese skin-on-fries

SIMPLY GRILLED* select one

shrimp, chicken, scallops, or salmon
roasted vegetables, coconut
jasmine rice, lemon thyme glaze

FILET MIGNON* +

baby spinach, roasted rosemary-potatoes, butter de maison, maple-bourbon demi glaze

NEW ENGLAND TRIO* +

sea scallops, haddock, shrimp, ritz cracker, roasted plum tomato

SHRIMP SCAMPI*

jumbo shrimp, baby spinach, tomato, garlic shallot butter, trottolo pasta

GRAND FINALE (choose one)

chocolate espresso petite pot

chocolate chip bread pudding

ny style cheesecake

creme caramel

raspberry sorbet

lemon sorbet

key lime pie

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DINNER BUFFET

FIRST COURSE (choose one)

GREENS

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

CAESAR

crisp romaine, garlic focaccia croutons, parmigiano-reggiano

BEET 'N BURRATA +

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

WEDGE SALAD +

iceberg lettuce, tomatoes, cucumber, black olives, applewood smoked bacon, blue cheese dressing

MAIN COURSE (choose two)

VEGETARIAN PASTA PRIMAVERA

pesto & olive oil

CHICKEN 'N BROCCOLI

garlic cream sauce, trottole pasta

STEAK TIPS*

house marinated

CHICKEN SALTIMBOCCA

sage-madeira glaze

BAKED HADDOCK

ritz crumb, plum tomato

FILET MIGNON* 6oz +

port demi glaze

CHICKEN PARMIGIANA

chicken cutlet, marinara, mozzarella

SLICED NEW YORK SIRLOIN* +

demi glaze

ATLANTIC SALMON

lemon-thyme glaze

COLOSSAL SHRIMP SCAMPI +

herbed garlic sauce

PRIME RIB OF BEEF* +

pan au jus

BUFFET ACCOMPANIMENTS

yukon smashed potatoes

roasted potatoes

roasted pancetta brussels sprouts

baby carrots honey-lemon glaze

parmesan risotto

rice pilaf

roasted asparagus

garlic green beans

roasted seasonal vegetables

pasta with marinara

GRAND FINALE (choose one)

chocolate espresso petite pot

chocolate chip bread pudding

ny style cheesecake

creme caramel

raspberry sorbet

lemon 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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BAR PACKAGES

OPEN BAR

Choose between Open Bar levels:

PREMIUM OPEN BAR

Wine Options:

Sauvignon Blanc
Pinot Grigio
Cabernet
Malbec

Full Bar Selections:

Amsterdam Vodka
Bacardi Rum
Amsterdam Gin
Dewars Scotch
Old Mexico Tequila
Evan Williams Bourbon

Beer Options:

Budweiser, Bud Light,
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

Full Bar Selections:

Grey Goose Vodka
Captain Morgan Rum
Beefeater Gin
Bombay Sapphire Gin
JW Red Scotch
Crown Royal
Jack Daniel's

Beer Options:

Full Draft Selection, 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	\$
Champagne or Wine Toast	\$pp

PLEASE NOTE

- If you'd like to bring your own dessert, please add \$ 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% meals tax and 20% gratuity and 4% 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.

