



WOODS HOLE

**CAPTAIN KIDD**

RESTAURANT & BAR

*The Captain Kidd is the picture-perfect waterfront venue for your holiday dinner, anniversary, wedding, rehearsal dinner, bridal shower or any special event you are celebrating. Our professional and friendly staff will surpass your expectations as they cater to you and your guest and ensure your unique event is exactly what you are looking for. To request additional information about holding your special event at the Captain Kidd, please email us at [events@thecaptainkidd.com](mailto:events@thecaptainkidd.com) or call Kay at (508) 274-3977.*



### *ASSORTED APPETIZERS*

*Appetizers will be passed by our waitpersons. The following selections are quoted as 50 pieces per tray unless otherwise noted.*

### *HOT APPETIZERS*

- ❖ *Applewood Smoked Bacon wrapped Scallops \$200.00*
- ❖ *Mushroom Caps filled with a Crabmeat Stuffing \$175.00*
  - ❖ *Mushroom Caps filled with Spinach \$125.00*
  - ❖ *Vegetable Spring Rolls \$125.00*
- ❖ *Mini Crab Cakes with a Roasted Red Pepper Aioli \$150.00*
- ❖ *Chicken Lemon Pot Stickers filled with Chicken and Vegetables served with Soy Sauce \$125.00*
  - ❖ *Chicken Satay with Spicy Peanut Sauce \$125.00*
  - ❖ *Beef Satay with a Horseradish Aioli \$125.00*
  - ❖ *Wild Mushroom Phyllo Triangles \$125.00*
    - ❖ *Vegetable Quesadilla \$125.00*
    - ❖ *Chicken Quesadilla \$125.00*
- ❖ *Spanakopita (spinach & feta cheese in phyllo dough) \$125.00*
  - ❖ *Brie with Raspberry in Phyllo \$130.00*
  - ❖ *Dates wrapped in Bacon \$125.00*
  - ❖ *Lollipop Lamb Chops \$220.00*
  - ❖ *Coconut Fried Shrimp \$200.00*
- ❖ *Beef Tenderloin and Mushroom wrapped in a Puff Pastry with a Apricot Dipping Sauce \$160.00*
  - ❖ *Lobster Pot Pie market*

## *COLD APPETIZERS*

- ❖ *Individual Bruschetta \$125.00*
- ❖ *Asparagus & Beef Bundles \$125.00*
- ❖ *Spinach & Red Pepper Crostini \$125.00*
- ❖ *Smoked Salmon with Crème Fraiche on a Red Bliss Round \$140.00*
- ❖ *Beef Tenderloin & Artichoke Puree on Rye Toast \$140.00*
- ❖ *Artichoke, Mozzarella, Sundried Tomatoes and Kalamata Olives on a Skewer \$150.00*

## *STATIONARY APPETIZERS*

- ❖ *Brie Wheel with Grapes, Strawberries, and Assorted Crackers \$6.00 per person*
  - ❖ *Vegetable Crudités with dipping sauce \$4.00 per person*
- ❖ *Cheese Tray with Fresh Fruit and Assorted Crackers \$8.00 per person*
  - ❖ *Three Cheese Mini Ravioli, tossed in a lite Lemon and Capers Cream Sauce \$4.00 per person*
- ❖ *Grilled Kielbasa served with a Spicy Brown Mustard \$3.00 per person*
  - ❖ *Hummus served with Pita Chips \$4.00 per person*
  - ❖ *Clams on a Half Shell per 50 pieces \$175.00*
  - ❖ *Oysters on a Half Shell per 50 pieces \$200.00*
  - ❖ *Jumbo Shrimp Cocktail per 50 pieces \$200.00*

*Prices do not include 20% Administrative Fee and 7% Ma Meals Tax,*

*Prices subject to change without notice.*

## ***Private Functions at the Waterfront Dining Room***

*The Waterfront Dining Room takes great pride in offering its guest exclusive use of a private dining room with stunning water views to celebrate their special occasions. We work with each guest to carefully design a unique menu and a memorable evening.*

*Because each event is univocally tailored to suit your needs and requests, the price of every function varies. Please note that the room rate and staff rates are pre-set. The menu selected by the guest will determine the ultimate cost of the event. This brochure offers a general overview of the menu options, rates and room availability for prospective guests.*

*Guests interested in booking the Waterfront Dining Room for a private function, please leave a message at 508-274-3977.*

### ***Hors d'oeuvres Recommendations***

***Passed Hors d'oeuvres*** (\$10.00 per person, two selections)

*(Includes Vegetable Crudités with Dipping Sauce)*

*Chicken Pot Stickers filled with chicken and vegetables served with soy sauce*

*Phyllo Dough Triangles stuffed with spinach and feta cheese*

*Phyllo Dough Triangles stuffed with wild mushrooms*

*Lightly Steamed Asparagus wrapped in thinly sliced Prosciutto*

*Bruschetta of ripe plum tomatoes, fresh mozzarella, and fresh basil*

*Miniature crab cakes served with a roasted red pepper aioli*

*Vegetarian or Crab stuffed mushroom caps*

*Beef or Chicken Satay served with a spicy Asian Peanut Sauce*

*Water Chestnuts wrapped in Bacon*

***Passed Specialty Hors d'oeuvres*** (\$15.00 per person, two selections)

*Lollipop Lamb Chops served with an apple and mint jelly*

*Coconut Jumbo Shrimp with an apricot dipping sauce*

*Jumbo Shrimp Cocktail*

*Petite Beef Wellington*

*Sea Scallops wrapped in bacon*

## Entrees

### **Grilled Swordfish \$48.00**

*Grilled swordfish steak topped with tropical salsa and served with lemon beurre blanc sauce.*

### **Sesame Tuna \$48.00**

*Black and white sesame encrusted tuna steak, pan seared and served with a pickled ginger wasabi aioli.*

### **Pistachio Encrusted Salmon \$45.00**

*Oven roasted filet of salmon coated in a thinly sliced pistachios & served with lemon beurre blanc.*

### **Baked Stuffed Sole \$49.00**

*Filet stuffed with crabmeat & fresh parsley, rolled in buttered breadcrumbs, baked, & finished with a creamy lobster sauce.*

### **Seafood Encroute \$54.00**

*Tender, whole chunks of lobster, shrimp and scallops braised in vermouth, brandy & cream, wrapped in phyllo dough, baked & finished with a rich & creamy lobster sauce.*

### **Surf & Turf \$60.00**

*Grilled 6oz filet mignon with a wild mushroom demi-glaze accompanied by two baked stuffed shrimp.*

### **Char-Grilled New York Sirloin \$49.00**

*A twelve ounce seasoned center –cut prime New York sirloin served with a Gorgonzola demi – glaze.*

### **Beef Tenderloin \$58.00**

*A ten ounce hand cut Angus filet mignon ribboned with bacon, grilled & finished with a reduction of wild mushrooms, cabernet & port.*

### **Roasted Pork Loin \$40.00**

*Roasted stuffed pork loin served with an apple sage bread stuffing and pan gravy.*

### **Rack of Lamb \$58.00**

*Half a rack of lamb encrusted in herbs, mustard & breadcrumbs roasted & served with a rosemary demi-glaze.*

### **Chicken Roulade \$44.00**

*Prime boneless chicken breast, pounded & stuffed with spinach, mushrooms, roasted red peppers & Fontina cheese, baked & finished with a poulet cream sauce.*

*\*All Entrees include a Caesar Salad or mixed field greens with dried cranberries and goat cheese drizzled with Chef's Balsamic Vinaigrette*

*Dessert*

*Coffee Station*

## **General Information**

*Private use of the Waterfront Dining Room is reserved for guests planning dinner functions for special occasions. It is not available for cocktail parties. On week nights and in the winter season, private use of the dining room may be available for cocktail parties that include only hors'oeuvres. Please inquire as to rates and availability.*

*The listed entrees and appetizers are our recommendations. Management will readily discuss additional entrees and alternative preparations with guests. The price of individual entrée selections will vary depending upon the season, market availability, and selected preparation.*

*The Waterfront Dining Room accommodates approximately 60 people for a seated dinner. Use of the patio, if available, provides seating for an additional 30 people.*

*The patio has an awning and roll-down siding that allows for its use in inclement weather.*

*A non-refundable room charge must be paid upon booking the Waterfront Dining Room.*

*Full payment is due two weeks before the date of the function. Any additional charges are due on the date of the function. The menu rates do not include the meals tax. All rates are subject to change. We can assist you in contacting local florist for your floral needs, we can also assist you with your decorations.*

## **Private Function Rates**

### **Exclusive Use of the Waterfront Dining Room:**

*A room charge will be applied (meals tax, and administrative fee will not be applied to room charge).*

*Patio availability is subject to size, time and date of function.*

*The Waterfront Dining Room is not available for private functions in the evening from mid-June to Labor Day Week-end.*

### **Pricing:**

*All prices are subject to a 7% Massachusetts meals tax and 20% administrative fee.*

*Menu prices are subject to change without notice.*

### **Beverages & Liquor Costs:**

*Wine, liquor, and refreshments are a separate, individual charge. Guests may select an open bar, cash bar, table service for wine, or combination thereof. We offer a wide selection of domestic and international wines.*

### **Menu:**

*The menu rates vary according to the guest's selections, seasonable availability and market prices.*

*All entrees for private functions include a dinner salad, coffee & dessert.*

*Appetizers are priced on a per person basis, although the number of selections may vary.*

*A raw bar is always an additional charge and requires services of a specially designated shucker.*