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# Banquet Menu



ITEMS MAY BE **REQUESTED** GLUTEN FREE!

PRICES ARE SUBJECT TO 25% TAXABLE ADMINISTRATIVE FEE AND MA STATE & LOCAL TAX—Menu effective March 2022



## **BUTLER PASSED HORS D'OEUVRES**

**Priced Per 50 Pieces- Maximum of 5 Different Selections**

**(YOU MAY ORDER MULTIPLE ORDERS OF EACH OF THE FIVE SELECTIONS)**

*\*Recommended amounts: hors d'oeuvres party 15 pieces per person, dinner event 4-6 per person\**

### **SEAFOOD**

Clams Casino \$150

Ⓜ Bacon Wrapped Scallops \$175

Ⓜ Cocktail Shrimp Shooters \$200

Coconut Shrimp \$200

Mini Crab Cakes with Spicy Remulade \$175

Lobster Rangoons \$150

### **BEEF / CHICKEN**

Ⓜ Chicken Satay Skewers \$120

Buffalo Chicken Wonton with Bleu Cheese \$120

Ⓜ Beef Satay Skewers \$125

Mini Beef Wellingtons \$150

### **VEGETARIAN**

Ⓜ Caprese Skewers \$100

Vegetarian Spring Rolls \$100

Spinach & Cheese Phyllo \$105

### **PRESENTED DISPLAYS**

**MINIMUM 20 GUESTS**

Ⓜ **CHEESE BOARD \$6.00 Per Person**

Chef's Selection: Sharp Cheddar, Brie, Pepper Jack, Havarti with Dill, Muenster, Smoked Gouda, Manchego with Crackers

Ⓜ **FRESH FRUIT \$4.50 Per Person** +\$1pp TO INCLUDE CHOCOLATE STRAWBERRIES  
Pineapple, Honeydew, Cantaloupe, Watermelon, Grapes & Berries

Ⓜ **CHARCUTERIE & BRUSCHETTA \$8.00 Per Person**

Assorted Italian Meats, Olives, Crostini Toast Points with Extra Virgin Olive Oil & Bruschetta

**CLAM CAKE & Ⓜ CHOWDER \$10.00 Per Person**

Fried Clam Cakes & New England Style Creamy Clam Chowder

Ⓜ **VEGETABLE PLATTER \$4.00 Per Person**

Assorted Seasonal Vegetables with Dip

Ⓜ **RAW BAR** with lemon, cocktail sauce & Mignonette

Shrimp 16/20 \$4.50each, Little Necks \$1.50each, Oysters \$3.00each

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## **FAMILY STYLE ENTRÉES \$42.00 PER PERSON**

**\*\*Minimum 25 Guests \*\***

**Includes dinner rolls & butter, choice of a soup, garden salad, choice of two entrées, one starch, one vegetable, coffee/ tea & one dessert**

**\*SOME ENTRÉES HAVE AN ADDITIONAL COST PER GUEST\***

### **Soup**

*Kale/ Minestrone*

**GF** *New England Clam Chowder +\$5pp*

### **GF Garden Salad**

*Mixed greens, grape tomato, red onion, cucumber served with a choice of dressing*

*Caesar Salad +\$1.50pp*

### **Entrée Selections**

#### **GF Flat Iron Steak**

*mushroom demi or rosemary port wine*

#### **GF Roast Beef**

*Portuguese or American Style*

#### **GF Sirloin Steak +\$2 pp**

*Bearnaise or garlic herb butter*

#### **Baked Stuffed Chicken**

*cornbread & cranberries or Portuguese stuffing*

#### **GF Chicken Mozambique**

*semi-spicy garlic saffron sauce*

#### **Seafood Stuffed Sole +\$2 pp**

*Shrimp, scallop, chourico & mornay sauce*

#### **GF Chicken Marsala +\$1 pp**

*mushrooms, marsala wine, garlic, demiglace*

#### **GF Baked Haddock**

*Ritz cracker topping & mornay sauce*

### **Starch & Vegetable Selections**

*Yellow Rice/ Rice Pilaf/ GF Garlic Mashed Potatoes/ GF Herb Roasted Potatoes*

*GF Roasted Fingerling Potatoes +\$1pp/ GF Broccoli/ GF Vegetable Medley/*

*GF Green beans & Carrots +\$1pp/ GF Grilled Asparagus +\$1.50pp*

### **Dessert served with hot coffee / tea**

*Assorted Cookies/ Pound Cake with Seasonal berries/ GF Chocolate Mousse*

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## **BUFFET STYLE ENTRÉES**

**\*\*Minimum 35 Guests\*\***

### **Lighthouse Buffet \$40 Per Person**

Dinner Rolls & Butter/ **GF** Garden Salad/ Pasta Pomodoro/ **GF** Chicken Piccata/  
**GF** Baked Haddock/ **GF** Zucchini & Squash/ Rice Pilaf/ Coffee & Tea/ Choice of a Dessert

### **Mooring Buffet \$45 Per Person**

Dinner Rolls & Butter/ **GF** Garden Salad/ **GF** Baked Haddock/ **GF** Roast Beef, American Style/  
**GF** Chicken Mozambique/ **GF** Vegetable Medley/ Yellow Rice/ **GF** Roasted Potatoes/  
Coffee & Tea/ Choice of a Dessert

### **Atlantic Buffet \$55 Per Person**

Dinner Rolls & Butter/ **GF** Garden Salad/ Seafood Mornay/ Baked Stuffed Portuguese  
Chicken/ Steak Tips/ Penne Broccoli Alfredo/ **GF** Vegetable Medley/ **GF** Garlic Mashed  
Potatoes/ Rice Pilaf/ Coffee & Tea/ Choice of a Dessert

### **Dockside Buffet \$60 Per Person**

Dinner Rolls & Butter/ Caesar Salad/ Seafood Stuffed Sole/ **GF** Roasted Prime Rib au jus/  
Pasta Carbonara/ **GF** Chicken Marsala/ **GF** Grilled Asparagus/ **GF** Garlic Mashed Potatoes/  
Rice Pilaf/ Coffee & Tea/ Choice of a Dessert

## **Dessert Selections**

**GF** Chocolate Mousse/ Pound Cake with Seasonal Berries/ Assorted Cookies

### **Soup +\$5pp**

Kale/ Minestrone

**GF** New England Clam Chowder +\$7pp

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## PLATED ENTRÉE SELECTIONS

**Includes Dinner Rolls & Butter, Garden Salad, Choice of two Entrées, one Starch, one Vegetable, Coffee/ Tea & one Dessert**

**\*Choice of three Entrées, additional cost of +\$2 per person\* \*\*\*PRE-ORDERED REQUIRED- guest name & meal\*\*\***

### **GF Garden Salad**

Mixed greens, grape tomato, red onion, cucumber served with a choice of dressing  
Caesar Salad +\$1.50pp

### **Entrée Selections**

#### **GF Pan Seared 8oz Salmon \$40**

passionfruit vinaigrette or limoncello cream sauce

#### **Baked Stuffed Shrimp \$42**

shrimp & scallop stuffing

#### **GF Grilled 10 oz Sirloin \$42**

garlic herb butter or bearnaise sauce

#### **GF Grilled 8oz Filet Mignon \$50**

Mushroom demi or rosemary port wine

#### **Baked Stuffed Chicken \$36**

cornbread & cranberries or Portuguese stuffing

#### **GF Baked 8oz Haddock \$38**

Ritz cracker topping & mornay sauce

#### **Baked Stuffed Sole \$40**

Shrimp & scallop stuffing with mornay sauce

#### **GF 12 oz Prime Rib \$50**

served with au jus

#### **GF Chicken Mozambique \$36**

semi-spicy garlic saffron sauce

#### **GF Chicken Piccata \$36**

lemon cream sauce with capers

### **Starch & Vegetable Selections**

Yellow Rice/ Rice Pilaf/ **GF** Garlic Mashed Potatoes/ **GF** Herb Roasted Potatoes

**GF** Roasted Fingerling Potatoes +\$1pp

**GF** Broccoli/ **GF** Vegetable Medley

**GF** Green beans & Carrots +\$1pp/ **GF** Grilled Asparagus +\$1.50pp

### **Dessert served with hot coffee/tea**

Assorted Cookies/ Pound Cake with Seasonal berries/ **GF** Chocolate Mousse

### **Soup +\$5pp**

Kale/ Minestrone/ **GF** New England Clam Chowder +\$7pp

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## **CHILDREN MEALS**

### **PLATED**

**(AGES 10 & UNDER)**

**\$14 Per Person**

***Includes Dinner Rolls & Butter, Garden Salad, Choice of one Entrée & one Dessert***

***Chicken Tenders & Fries***

***GF Cheese Pizza***

***Cheeseburger & Fries***

***Pasta with Marinara***

***GF Pasta with Butter***



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## **VEGAN & VEGETARIAN MEALS**

***Includes Garden Salad, Choice of one Entrée & assorted fruit cup for Dessert***

### **Vegan**

#### **Ⓜ Pasta Primavera \$32**

Sautéed vegetables in a pomodoro sauce tossed with linguini or gluten free penne

#### **Ⓜ All- Potato Stew \$30**

Fingerling potatoes simmered in a tomato herb broth with garlic, onions and peppers

### **Vegetarian**

#### **Ⓜ Vegetable Fried Rice \$32**

Sautéed onions, peppers, ginger, garlic, egg, green peas tossed with yellow rice and soy sauce

#### **Ⓜ All- Scampi Linguine \$32**

Sautéed garlic lemon wine sauce with grape tomato, sliced zucchini, sliced summer squash and scallions tossed with linguine or gluten free penne

#### **Ⓜ All- Grilled Vegetable Plate \$30**

Seasoned with olive oil garlic, salt and pepper, zucchini, summer squash, asparagus, sliced red onion and roasted fingerling potatoes



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## ***SWEETS & TREATS***

**Sundae Bar \$9 Per Person** *(one-hour time period)*

***(Minimum 20 guests)***

**Ice Cream Flavors:** Selection of two: Chocolate, Vanilla, Coffee, Cookie Dough

**Toppings:** Assorted Chocolates & Gummy Bears/ Cherries/ Sprinkles/ Whipped Cream/ Chocolate & Caramel Sauce

**Tiramisu \$9 Per Person**

**Carrot Cake \$9 Per Person**

**NY Style Cheesecake \$9 Per Person**

**Brownie Sundae \$9 Per Person**

**Ⓞ Lava Cake \$9 Per Person**

***OUTSIDE DESSERT FEE \$2 PER PERSON***

***IF YOU PLAN TO BRING IN CAKE, CUPCAKES, DONUTS OR  
PASTRY***

*If you wish to exclude the dessert included with your meal & would like for us to  
only serve your provided dessert, we will waive the outside dessert fee*



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## **LATE NIGHT STATIONS**

**\*\*Minimum 20 Guests\*\***

**(CAN BE ORDERED FOR ANY TIME FRAME)**

### **GF Taco Bar \$10 Per Person**

Beef, Shrimp, Pork **OR** Chicken, Tomato, Lettuce, Sour Cream, Red Onion, Jalapeno, Shredded Cheese

### **Sliders & Fries \$10 Per Person**

Choice of one: Cheddar Bacon, Hamburger, Cheeseburger, Buffalo Chicken or BBQ Chicken

### **GF Pizza \$10 Per Person**

Choice of two: Cheese, Veggie, Pepperoni or Chourico

### **Finger Sandwiches \$10 Per Person**

Choice of three: Italian, Chicken Salad, Chourico & Peppers, Meatball

### **Quesadillas \$10 Per Person**

Chicken **OR** Steak with Cheese, Onions, Pico de Gillo, Sour Cream & Salsa

**LOOKING TO CUSTOMIZE A MENU?**  
**PLEASE ASK & WE WOULD BE HAPPY**  
**TO SEE WHAT WE CAN DO FOR YOU!**



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