

EVENT BAR PRICING

PREMIUM

VODKA

Sky

RUM

Captain Morgan

GIN

Fords

TEQUILA

Sauza

WHISKEY

Jack Daniel's

DOMESTIC BEERS

HOUSE WINE

SELTZERS

SUPER PREMIUM

VODKA

Tito's

RUM

Bacardi

GIN

Bombay Sapphire

TEQUILA

Patron Silver

WHISKEY

Jack Daniels

BOURBON

Jim Beam

SCOTCH

Dewars

DOMESTIC & IMPORT BEERS

2ND TIER WINE

SELTZERS

TOP SHELF

VODKA

Grey Goose

RUM

Bacardi Maestro De Ron

GIN

Hendrick's

TEQUILA

Patron

WHISKEY

Crown Royal

BOURBON

Four Roses

SCOTCH

Johnny Walker Black

DOMESTIC & IMPORT BEERS

3RD TIER WINE

SELTZERS

PACKAGES BY HOUR PER GUEST

CONSUMPTION BAR

You will be charged for each drink ordered and will be given a bill total at the end of your event

Drink Tickets

Available Upon Request

ALLISON SMITH

774-277-5580

hhtcevents@smugglers.com



CUSTOMIZED BUFFET

CHOOSE A VARIETY OF APPETIZERS,
SUSHI, ENTREES, SIDES AND DESSERTS
TO CUSTOMIZE YOUR BUFFET.

ONCE YOU HAVE SELECTED YOUR
PERSONALIZED MENU, WE WILL
PROMPTLY GET YOU A QUOTE.

PLEASE CALL OR EMAIL
ALLISON SMITH WITH ANY QUESTIONS.

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SALADS & SOUPS

HOUSE SALAD

CAESAR SALAD

CAPRESE SALAD

CLAM CHOWDER

CUSTOM SOUP

POTATO SALAD

PASTA SALAD

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BUFFET APPETIZERS

MINI BEEF WELLINGTON WITH HORSERADISH CREAM
BONE-IN CHICKEN WINGS
BONELESS CHICKEN WINGS
CHICKEN SATAY WITH PINEAPPLE AGAVE OR PEANUT SAUCE
MOJO PORK SLIDERS WITH MOJO AIOLI & SLAW

BEEF SATAY WITH CHIMICHURRI
CAPRESE SKEWERS
BRUSHETTA WITH CROSTINIS
GOAT CHEESE AND MUSHROOM CROSTINIS
PROSCIUTTO, BOURSIN & HEIRLOOM TOMATO CROSTINI
SPINACH DIP & CHIPS

CUSTOM SUSHI PLATTERS AVAILABLE

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BUFFET APPETIZERS

SHRIMP COCKTAIL WITH COCKTAIL SAUCE

RAW OYSTERS ON THE HALF SHELL

CHARGRILLED OYSTERS

OYSTERS ROCKEFELLER

COCONUT SHRIMP

CONCH FRITTERS

MINI CRAB CAKES

CRAB STUFFED MUSHROOMS

BACON WRAPPED SHRIMP (SMALL PARTIES ONLY)

BACON WRAPPED SCALLOPS (SMALL PARTIES ONLY)

CUSTOM SUSHI PLATTERS AVAILABLE

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BUFFET APPETIZERS

CAJUN SHRIMP AND ANDOUILLE SHOOTER CUPS
CRAB STUFFED MUSHROOMS
SPICY TUNA WONTONS
CUBAN EGGROLLS WITH PICKLED MUSTARD
VEGAN POTSTICKERS
PORK SLIDERS
PHILLY ROLLS
MAC AND CHEESE
CHEDDAR CHEESE SLIDERS
FISH SPREAD
HUMMUS PLATTER
CRUDITE PLATTER
CHARCUTERIE PLATTER

CUSTOM SUSHI PLATTERS AVAILABLE

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BUFFET ENTREES

BEEF

PRIME RIB

RIBEYE

FILET MIGNON

NEW YORK STRIP

FILET MEDALLIONS WITH DEMI GLACE

CHICKEN

CHICKEN MARSALA

CHICKEN PARMESAN

CHICKEN ALFREDO

HERB ROASTED CHICKEN WITH RED POTATOES

CHICKEN CORDON BLEU

CHICKEN SCALLOPINI, ASPARAGUS, TOMATO LEMON SAUCE

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BUFFET ENTREES

SEAFOOD

SHRIMP AND GRITS

GROUPE SHRIMP AND GRITS

CITRUS GLAZED SALMON

CRAB STUFFED SHRIMP WITH CRAB BECHAMEL

MAHI WITH MANGO SALSA

MAHI WITH LOBSTER CREAM SAUCE

SURF AND TURF FILET AND SHRIMP, CRAB BECHAMEL

SNOW CRAB | DUNGENESS CRAB | KING CRAB

PORK

BARBEQUE PULLED PORK

MOJO PULLED PORK

PORK CHOPS

SLOW ROASTED PORK LOIN

SLOW ROASTED PORK POT ROAST

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BUFFET SIDES

GREEN BEANS

MIXED VEGETABLES

ASPARAGUS

BROCCOLI

COLESLAW

CORN ON THE COB

BRUSSELS SPROUTS

RAINBOW BABY CARROTS

MUSHROOMS WITH GARLIC, WINE, THYME & BUTTER

RICE PILAF

PASTA SALAD

MASHED POTATOES

TRUFFLE MASHED POTATOES

ROASTED RED POTATOES

MACARONI AND CHEESE

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DESSERTS

BANANA PUDDING JARS
TRIPLE CHOCOLATE CAKE
KEY LIME PIE
SALTED CARAMEL CHEESECAKE

TRADITIONAL CHEESECAKE
BREAD PUDDING
ASSORTED CAKES
COOKIES
BROWNIES

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PLATED LUNCH MENU

PLATED LUNCH: \$35.00 PER PERSON

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD

CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

CHANNELSIDE CHEESEBURGER

FRIED GROUPER SANDWICH

SHRIMP & GRITS

BISTRO CHICKEN SANDWICH

FRIED JUMBO SHRIMP

CHICKEN ALFREDO

FISH & CHIPS

CHICKEN QUESADILLA

DESSERT:

ASSORTED CHEESECAKES

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PLATED DINNER MENU

[A] PLATED DINNER: \$50.00 PER PERSON

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD

CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

SHRIMP & GRITS

CITRUS GLAZED SALMON

CHICKEN ALFREDO

SHRIMP ALFREDO

SHORT RIB W/MUSHROOM RISOTTO

HERB ROASTED PORK LOIN

PASTA PRIMAVERA (V)

DESSERT:

ASSORTED CHEESECAKES

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PLATED DINNER MENU

[B] PLATED DINNER: \$65.00 PER PERSON

CHOICE OF ONE (FAMILY STYLE):

CUBAN EGG ROLLS | CALAMARI

SHRIMP COCKTAIL | FRIED CRAB RAVIOLI

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD

CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

SEAFOOD RISOTTO

SURF & TURF (6OZ FILET/SHRIMP)

FILET MIGNON | WAGYU SIRLOIN

MEDITERRANEAN SHRIMP PASTA

BLUE CRAB STUFFED SHRIMP | PASTA PRIMAVERA (V)

DESSERT:

ASSORTED CHEESECAKES

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PLATED DINNER MENU

[C] PLATED DINNER: \$85.00 PER PERSON

CHOICE OF ONE (FAMILY STYLE):

CUBAN EGG ROLLS | CALAMARI

SHRIMP COCKTAIL | FRIED CRAB RAVIOLI

COCONUT SHRIMP | CRAB CAKES

OYSTERS (RAW / ROASTED / ROCKEFELLER)

CHOICE OF ONE:

HOUSE SALAD | CAESAR SALAD

CUP OF CLAM CHOWDER | CUP OF CRAB BISQUE

CHOICE OF THREE:

BONE-IN RIBEYE | GROUPER OSCAR

BLACKENED RED FISH | BONE-IN PORK CHOP

SURF & TURF (8OZ FILET / LOBSTER TAIL)

MEDITERRANEAN SEAFOOD PASTA W/LOBSTER TAIL

PASTA PRIMAVERA (V)

DESSERTS CONTINUED...

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PLATED DINNER MENU

[C] PLATED DINNER: \$85.00 PER PERSON

DESSERT CHOICE OF TWO:

KEY LIME PIE

SALTED CARAMEL CHEESECAKE

PEANUT BUTTER PIE

TRIPLE CHOCOLATE CAKE

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