

G GOURMET CATERERS

Boston Harbor Islands- May to Early October 2026



www.gourmetcaterers.com

CLAMBAKE MENU

Chowder Station

New England Clam Chowder, and Vegan Corn Chowder, Oyster Crackers

Clambake Buffet

1 - ¼ Pound Steamed Lobster, Butter
Steamer Clams, Mussels, Potato and Linguica
Pulled BBQ Chicken and Pulled BBQ Jackfruit (vegan)
Native Corn on the Cob, Butter
Vinegary Cole Slaw, Potato Salad, Dill Pickles,
sliced Native Tomatoes with Basil, EVOO, Cracked Pepper and Sea Salt
Parker House Rolls, Butter

Sweet Ending

Shortcake of Seasonal Macerated Berries & Peaches, Sweet Biscuits,
Lemon Curd, Whipped Cream
Along with Vegan GF Carrot Cake Squares

\$250 per person, based on 100 guests



THE COOKOUT MENU

Cook Out Buffet

Grilled Sirloin of Beef Burgers and Kosher All Beef Hot Dogs
Veggie Burger, for vegan and vegetarian guests
Chicken Sausage, sauteed Peppers and Onions,
served with
Sliced American Cheese, Sliced Bermuda Onion
Sliced Tomatoes, Dill Pickle Chips, Lettuce, Ketchup, Mustards, Buns
Native Corn on the Cob, Butter
Red Potato and Grain Mustard Vinaigrette Potato Salad
Orzo Salad with Feta, Lemon, Olives
Firecracker Cole Slaw
Chili Lime Watermelon Wedges
Kettle Cooked Cape Cod Potato Chips, Onion Dip



Home-Style Treats

Our house made Chunky Cookies and No-Nut Brownies

\$140 per person, based on 100 guests

PICNIC BUFFET

Chilled Picnic Buffet

Balsamic and Scallion Grilled Skirt Steak with Oven Cured Tomato Chutney
Herb Grilled Chicken with Chimichurri
Native Tomato, Mozzarella, No-Nut Pesto
Penne Pasta Salad with Grilled Vegetables, Fresh Herbs and Herb Infused Oli
Yellow and Green Bean Salad with Tiny Tomatoes and Shallot Vinaigrette
Rolls and Sweet Butter

Home-Style Treats

Our house made Chunky Cookies and No-Nut Brownies

\$105 per person, based on 100 guests



THE GREAT GRILL MENU



Soup, Chips and Salsa, served upon arrival

Yellow Tomato Gazpacho, Lime Crema
Tri-colored Tortilla Chips, Pico de Gallo, Guacamole, Sour Cream

Buffet

Grilled Tequila-Lime & Chili Glazed Chicken Breast, Salsa Roja
Marinated & Grilled Hanger Steak, Chimichurri Sauce
Seared Cauliflower Steak, Chimichurri Sauce, vegan option
Native Tomato and Cucumber Salad with Sherry Vinegar and Il Griss Olive Oil
Edamame and Fresh Corn Succotash
Fingerling Potato and Artichoke Salad with Lemon Aioli
Rolls and Butter

Sweet Ending

Shortcake of Seasonal Macerated Berries & Peaches, Sweet Biscuits,
Lemon Curd, Whipped Cream
Along with vegan GF Carrot Cake Squares

\$170 per person, based on 100 guests

WHAT'S INCLUDED

Expertly prepared and freshly cooked menu. Friendly service staff. Our fresh blue and white checkered linen for the guest and buffet tables with decorative, functional centerpieces. Well-appointed serving equipment with environmentally friendly disposable cups, plates, etc. Catering team transportation on the public ferry, with catering team returning on the guest's ferry.

Please see our Bar Menu to add the service of alcoholic beverage to your event.
Venue, Park Operations and Water Transportation is contracted with Boston Harbor Now



BEVERAGE OPTIONS

Based on a two-hour event

Soft Drink Service

Coke, Diet Coke, Ginger Ale, Polar Flavored Seltzer, Water, Cans
\$8.00 per person

Mocktail Bar

Assorted Can Soda along with Mocktails

Harbor Fizz

Cranberry Juice, Lime Juice, Simple Syrup and Tonic Water

Beacon Hill Sparkler

Apple Juice (cider in season), Lemon Juice, Maple Syrup, Club Soda

Boston Tea Party

Black Tea, Ginger Beer (non-alcoholic), Honey and Lemon

\$18.00 per person

Premium Wine & Beer Open Bar

Gourmet's House Selection of Assorted Beer, Rose, White and Red Wines
Includes Soft Drinks, Still and Sparkling Water, Ice, Lemons, Limes
Appropriate Glassware, Bar Service Equipment and Liquor Liability
Insurance

\$24.00 per person

Add canned cocktails to the above

\$5.00 per person

Premium Full Open Bar

Titos Vodka, Tanqueray Gin, Bacardi Rum, Dewars Scotch, Jack Daniels
Whiskey, Cazadores Silver Tequila

Rose, White and Red Wine

Bud Light, Harpoon IPA, Sam Adams Lager, Heineken 00
Seasonal Hard Seltzers

Includes Soft Drinks, Still and Sparkling waters, Mixers and Juices,
Ice, Lemons, Limes, Appropriate Glassware, Bar Service Equipment and
Liquor Liability Insurance

\$33.00 per person



Bartender fees are additional.

We recommend 1 bartender per 50 guests for a full bar service and 1 bartender per 75 guests for a beer and wine bar service.

ABOUT



Over 50 years ago in 1973, two brothers, their father and their uncle started a catering company on Washington Street in Roslindale. Their mission was simple, treat people well. The Wiggins family quickly developed a reputation for delivering hospitality at Boston's most well-known cultural institutions, like Boston Symphony Hall and the John F. Kennedy Presidential Library & Museum.

Since its founding, Gourmet is privately owned and family run with long term plans for family and private ownership. Being privately owned, we only answer to our customers, not shareholders or investors. Some 50 years since our founding and the mission remains the same; treat people well.