



WHITE ELEPHANT™
HOTEL · RESIDENCES

Breakfast Buffets

*Prices are based on one hour of service.
Offered until 11:00am*

Spindrift

Assorted Cereals
Croissants and Muffins with Preserves and Butter
Sliced Fruit and Berries
Selection of Chilled Fresh Fruit Juices
Coffee and Assorted Teas

White Elephant Spa Lite

Pink Grapefruit with Fresh Strawberries
Honey-Sweetened Greek Yogurt and Granola
Hot Oatmeal with All the Fixin's
Cottage Cheese, Raisins, Brown Sugar, Cranberries, Peaches
Scrambled Egg Whites with Tomatoes
Assorted Juices including Freshly Squeezed Orange Juice
Coffee and Assorted Teas

Beachcomber

(Minimum of 15 Guests)

Sliced Fruit and Berries
Assorted Breakfast Pastries
Soft Scrambled Eggs with Chives
Malted Waffles with Whipped Cream and Warm Maple Syrup
Skillet Breakfast Potatoes
Selection of Chilled Fresh Fruit Juices
Coffee and Assorted Teas

Choice of Two Meats:

Applewood Smoked Bacon
Griddle Virginia Ham
Breakfast Sausage Links
Canadian Bacon
Chicken Sausage

A 7% Massachusetts sales tax, 15% server gratuity,
and 6% taxable house fee will be charged in addition to menu prices.



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Buffet Enhancements

Upgrade your buffet selection with one of our Savory or Sweet Enhancements.

Challah French Toast with Whipped Butter and Warm Maple Syrup
Soft Scrambled Eggs with Chives
Bagels and Cream Cheese
Salmon, Chive and Mascarpone Cheese Quiche
Applewood Smoked Bacon
Breakfast Sausage Links

Traditional Smoked Salmon Platter
Pastrami Hash with Poached Eggs and Citrus Hollandaise
Lobster, Crème Fraîche and Chive Scrambled Eggs
Banana Granola Pancakes
Eggs Benedict with Canadian Bacon and Citrus Hollandaise
Warm Ham and Cheese Croissant
Wrap with Scrambled Egg, Cheddar, Hash Browns and Sausage

Breakfast Martini Bar

Attendant included

Assorted Fresh and Sparkling Juices
Muddled Fruits
Shaken or Stirred to Order

Parfait Bar

Attendant included

Honey Orange Greek Yogurt
Lemon Poppy Seed Yogurt
Fresh and Dried Fruit
BPG Granola
Vanilla Whipped Cream

Add an Omelet Station to Any Buffet

Attendant included

Eggs and Omelets Made To Order featuring
Ham, Bacon, Smoked Salmon, Lobster, Crab
Mushrooms, Peppers, Onions,
Tomatoes, Scallions
Cheddar, Swiss

Egg substitute is available upon request.

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Meeting Breaks

À La Carte Offerings

Bagels with Cream Cheese	Fresh Crudités
Assorted Fruit and Nut Breads (Serves 12)	Imported & Domestic Cheeses
Fresh Baked Muffins and Croissants Assorted Breakfast Pastries	House Charcuterie
Assorted Yogurts	Deluxe Mixed Nuts
Whole Fresh Fruit	Individual Potato Chips, String Cheese, Pretzels, Assorted Candy Bars and Granola Bars
Seasonal Sliced Fruits	M&M's®, Hard Tack Candy or Licorice

Specialty Breaks

Chocolate Chocolate Break

Assorted Freshly Baked Chocolate Chip Cookies,
Homemade Brownies and Truffles
Ice Cold Milk

Health Break

Assorted Yogurt, Whole Fresh Fruit,
Granola Bars and Trail Mix
Vegetable Tray with Ranch Dip

Happy Hour Break

Potato Chips and Dips, Mixed Nuts, Pretzels
Assorted Domestic Cheese Tray

Tuckernuck Treats

Mixed Berries with Maple Sugar and Whipped Cream
House-Made Quick Breads
Assorted Flavored Yogurts and White Elephant Granola
Assorted Juices

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Juices and Beverages
Priced on consumption

Assorted Sodas

**Aqua Panna
San Pellegrino**

Nantucket Nectars

Lemonade or Iced Tea

Apple, Cranberry, Tomato Juice

Freshly Squeezed Orange Juice and Grapefruit Juice

Coffee and Assorted Teas

Nespresso and Specialty Coffee

Coffee to Go
Boxed Coffee (½ gallon)

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Luncheon Buffet Selections

Prices are based on one hour of service.

Offered between 11:00am and 3:00pm

All luncheon buffets include choice of lemonade or fresh brewed iced tea, coffee and tea service.

White Elephant Deli Luncheon

Seasonal Selection of Soup

Green Salad with Accompaniments and Two Dressings

Penne Pasta Salad with Basil Leaves, Feta and Roasted Tomatoes

Assorted Deli Meats include Smoked Turkey, Roast Beef and Smoked Ham

Chunky Chicken Salad with Toasted Almonds and Golden Raisins

Sliced Domestic Cheeses, Thinly Sliced Tomato, Red Onion and Lettuce

Assorted Breads, Rolls and Wraps

Cape Cod Potato Chips

Sliced Fruit

Brownies and Cookies

Bar-B-Que at the Old Mill

Green Salad with Accompaniments and Two Dressings

Traditional Red Skin Potato Salad

Not-So-Boston Baked Beans

Warm Rolls and Butter

Sliced Seasonal Fruit Tray

Rice Krispie Squares

Lemon Bars

Please choose your entrée(s):

BBQ Pork Loin with Caramelized Onions and Coleslaw

Balsamic-Marinaded Flank Steak
with Grilled Radicchio, Asparagus and Red Onion

Grilled Wild Salmon with Gingered Fruit Salsa

Buttermilk Fried Chicken Breast with Honey Mustard

Angus Burgers and Kosher Dogs with Caramelized Onions
and Sautéed Mushrooms, with All the Fixin's

Whale's Tale Steamed Linguica, Corn, Red Skin Potatoes and Mussels

Braised Brisket of Beef with Horseradish and Sweet Onion Jus

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Surfside Salad & Soup Buffet

Clam Chowder
Chef Seasonal Soup
Chopped Steakhouse Salad
Cucumbers, Tomatoes, Crispy Shallots and
Blue Cheese Dressing
Romaine Leaves with Anchovy Vinaigrette and
Shaved Parmesan Cheese
Roasted Beet Salad with Goat Cheese and Candied Nuts
Penne Pasta Salad with Basil Leaves, Feta and
Roasted Tomatoes
Tossed Baby Lettuces with Balsamic and Olive Oil
Grilled Chicken and Grilled Shrimp
Assorted Artisan Breads
Fresh Fruit Tarts
Hurricane Rum Grilled Pineapple

Lobster Salad (Supplemental fee applies)
Grilled Tenderloin (Supplemental fee applies)

“To Go” Boxed Lunch

All lunches served with Pasta Salad, Nantucket Nectar,
Cape Cod Potato Chips and Chocolate Chip Cookie
and a choice of:

Salad of Blackened Chicken Breast
with Romaine and Caesar Dressing

Balsamic Grilled Portobello Mushroom on Focaccia
with Baby Greens and Garlic Aioli

Smoked Turkey with American Cheddar,
Lettuce, Tomato and Chive Mayo

Grilled and Chilled Rare Sliced Kobe Beef
with Arugula and Roasted Red Peppers and a Horsey Sauce

Lobster and Crab Salad with Local Greens and Bartlett Tomatoes
with Champagne Vinaigrette

A 7% Massachusetts sales tax, 15% server gratuity,
and 6% taxable house fee will be charged in addition to menu prices.



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Special Events and Reception Menus

White Elephant Brunch

(Minimum of 15 Guests, Any day of the Week)
Offered between 10:00am and 3:00pm

Choice from One of our Current
Breakfast Menus
And add Enhancements
Priced Accordingly

Or

Enjoy Our Award Winning
(Only Offered on Sunday between 10:00am and 3:00pm)

Brant Point Grill

Full Sunday Brunch Offerings
Restaurant Price

Start your celebration off right with a relaxing afternoon
reception overlooking the harbor

~~ OR ~~

End your weekend with a brunch that you will remember,
with a view that you will never forget.

Harbor Side Tea

*Prices are based on one hour of service.
Offered between 1:30pm and 4:30pm*

Selection of Herbal Teas
Strawberries and Cream
Freshly Baked Scones
Assorted Finger Sandwiches
Petit Fours

Afternoon Sparkling Station

Attendant included
Sparkling Prosecco
Assorted Fresh Juices
White Peach Puree
Strawberries

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Harbor View Gala

*Prices are based on two hours of service,
including one hour of four passed hors d'oeuvres.*

Reception Platters

Grilled and Marinated Vegetable Antipasto
House Charcuterie Board
Imported and Domestic Cheeses

Raw Bar

Shucked to Order

Champagne Poached Prawns
Crab Claws
Island Creek Oysters
Clams

Served with Lemon Quarters, Cocktail Sauce and Mignonette

Salads

Tossed to Order

Chopped Steakhouse Salad with
Cucumbers, Tomatoes, Crispy Shallots and Blue Cheese Dressing
Romaine Leaves with Anchovy Vinaigrette
Roasted Beet Salad with Goat Cheese and Candied Nuts
Tossed Baby Lettuces with Balsamic and Olive Oil
Mini Rolls and Assorted Artisan Breads and Butter

Steamer Station

Black Mussels in Whale's Tale Broth
Littleneck Clams in Garlic, Herb, Shallot and Tomato Broth

Angler's Bounty

Seared to Order

Your Choice of Two:

Blue fin Tuna, Halibut, Swordfish, Atlantic Fluke
*Seared to Perfection with Chilled accompanying Sauces,
Drunken Pineapple Salsa, Citrus Aioli, Red Pepper Coulis, Roasted Garlic, Herb Tapenade
Lemon and Lime Quarters and Fresh Vegetable Slaw*

Carvings

Sliced to Order

Your Choice of Two:

Rosemary Pepper Crusted Beef Tenderloin, Roasted Turkey,
Baked Virginia Ham, Leg of Lamb, Baron of Beef
with accompanying Sauces and Au Gratin Potatoes

Desserts

Sweet Fruit Skewers
Island Rum Bread Pudding
Cranberry Nut Clusters and Assorted Truffles
Mini Pineapple Upside-Down Cakes
Mini Cheesecakes
Cupcakes

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Cocktail Reception Package

Butler-Style Hors d'Oeuvres

Chilled Hors d'Oeuvres

Mini BLT with Bartlett Farm Tomatoes and Applewood Smoked Bacon
Small Yukon Gold Potatoes with American Caviar and Chives
Blue Cheese and Candied Walnuts on Endive
Shrimp Cocktail
Tenderloin of Beef Carpaccio on Brioche Toast
Nantucket Bay Scallop Ceviche
Chicken Liver Pâté on a Baguette
Smoked Salmon with Round Bread and Crème Fraîche
Lobster Salad with Endive

Hot Hors d'Oeuvres

Bacon-Wrapped Scallops
Mini Crab Cakes
Pancetta and Basil Wrapped Shrimp
Goat Cheese Onion Tartlets
Baked Brie on Toast with Chutney
Prime Tenderloin with BPG Steak Sauce with Roasted Garlic
Bing Cherry Bar-B-Que Shredded Chicken on Corn Cakes
Roasted Lamb and Forest Mushroom en Croûte
Mini Soup: Clam Chowder or Lobster Bisque with Chive Oil

Cocktail Reception Enhancements

These enhancements will be offered for a one-hour duration.

Seaside Raw Bar

Attendant included

Champagne Poached Prawns
Crab Claws
Island Creek Oysters
Littleneck Clams
Served with Lemon Quarters, Cocktail Sauce and Mignonette

Raw Bar Enhancements

Shrimp Ceviche
Tuna Tartar
Lobster Salad

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Reception Platters

Imported and Domestic Cheeses

Whole Baked Brie en Croûte with Five Onion or Cranberry

Seasonal Crudités with Assorted Dips

Grilled and Marinated Vegetable Antipasto

House Charcuterie Board

Smoked Salmon Display

Bartlett Farm Heirloom Tomato, Mozzarella and Basil Salad with Balsamic Dressing

Dessert Station

Assorted Petit Fours

Mini Pastries

Specialty Cupcakes

Seasonal Fruit Desserts

Assorted Mini Cookies, Blondies and Brownies

Specialty Coffee Bar

Barista included

Regular and Decaffeinated Coffee

Assorted Teas

Cappuccino

Espresso

Latte

Whipped Cream, Brown and White Sugar Cubes,

Honey Pearls, Lemon and Orange Curls,

Cinnamon, Ground Nutmeg,

Shaved Chocolate

Cheese Course

Per table

Triple Cream Brie

Great Hill Blue

Herbed Goat Cheese

Aged White Cheddar

Dried Fruit

Honey

Cranberry Walnut Crackers

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Specialty Buffets

Prices are based on a one and a half-hour buffet duration.

Nantucket Clam Bake

Clam Chowder
Green Salad with Accompaniments and Two Dressings
One and a Quarter Pound Lobster served with Drawn Butter
BBQ Boneless Chicken
Steamed Littleneck Clams
Bartlett Farm Corn-on-the-Cob
Roasted Red Potatoes
Cornbread with Honey Butter
Watermelon Wedges
Assorted Pies with Cinnamon Whipped Cream

With Two-Pound Lobster Supplement

White Elephant Dinner Buffet

Green Salad with Accompaniments and Two Dressings
Imported and Domestic Cheeses
Penne Pasta Salad with Basil Leaves, Feta and Roasted Tomatoes
Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Assorted Breads and Butter
Sliced Seasonal Fruits
Assorted Pastries, Chocolate Bread Pudding with Caramel Sauce

Please choose your entrée(s):

Grilled Chicken Breast with Exotic Mushroom Madeira Cream

Grilled Swordfish with Red Pepper Puree

Balsamic-Marinated Flank Steak with Grilled Radicchio, Asparagus and Red Onion

Tea and Port Marinated Domestic Duck Breast Au Jus

Medallions of Grilled Tenderloin with Sweet Onions and Blue Cheese

One and a Quarter Pound Lobster served with Drawn Butter
(Supplemental fee applies)

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À La Carte Dinner

Served with assorted breads and butter, coffee and tea service.

Appetizers, Soups and Salads

Choice of one per group, per course.

Two choices are available for an additional plate fee of 5.

Shrimp Cocktail with Traditional Cocktail Sauce

Nantucket Crab Cake Grilled Corn Relish, Preserved Lemon Aioli

Roasted Portobello with Warm Goat Cheese and Arugula

Seasonal Soup

Clam Chowder

Asparagus Fingerling Potato and Bacon Salad

Beet, Arugula and Goat Cheese Salad

Romaine Leaves with Caesar Dressing

Wedge Salad with Crumbled Blue Cheese, Baby Tomatoes and Cucumber

Bartlett Farm Tomato, Mozzarella and Sweet Onion Salad

Dinner Entrées

Choice of one per group, per course.

Two choices are available for an additional plate fee.

Panko-Crusted Organic Chicken with Citrus Beurre Blanc
Garlic Mashed Potatoes and Ginger Honey Carrots

Grilled Beef Tenderloin with Caramelized Onion and Port Demi-Glaze
Steamed Spinach and Whipped Potatoes

Searred Halibut Filet with Thyme Butter
Lobster Risotto and Haricots Verts

Two-Pound Boiled Lobster

Market Price

Broiled Domestic Lamb Rack with Fig Glace
Mushroom Risotto and Grilled Vegetables



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Duo Entrées

Choice of one per group.

"Surf and Turf"

Lobster Tail and Tenderloin with Beurre Rouge Sauce
Garlic Whipped Potatoes and Asparagus

Brioche Baked Halibut and Seared Chicken Breast with Garlic Tarragon Sauce
Parmesan Herb Risotto

Panko-Crusted Chicken Breast and Beef Tenderloin
Roasted Potatoes and Tomato Ragu

Seared Salmon Filet and Colorado Rack of Lamb
Wild Mushroom Croquette

Dessert Selections

Choice of one per group, per course.

Two choices are available for an additional plate fee of 5.

A Slice of Cake

Rich Chocolate Cake, Dark Chocolate Ganache

Classic Crème Brulée with Small Cookies

Nantucket Cream Pie

Chocolate Glazed Golden Cake, Pastry Cream, Caramel

Fresh Fruit and Berries with Vanilla Whipped Cream

Summer Berry Croissant Bread Pudding with Red Currant Sauce

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Last Call

These offerings are for those who don't want the night to end.

Late Bites

*One half-hour duration, offered between 8:00pm and 10:00pm.
Please select two items, which will be butler-passed.*

Mini Buffalo Chicken Sliders
Mini Monte Cristos
Mini Cheeseburgers
Crab Sliders
Tomato Soup Shooters with Grilled Cheese
Mini Corndogs
Chocolate Truffles

Late Nite Sips

*One half-hour duration, offered between 8:00pm and 10:00pm.
Please select one item, which will be butler-passed.*

Boston Cream Pie

Absolut Boston, St. Germaine, Irish Cream and Chocolate Nibs

ACK Chocotini

888 Vodka, Godiva Liqueur, Kahlua

Sparkling Strawberry

Prosecco with Strawberry Puree

Twist on Tea

Firefly Sweet Tea Vodka, BPG Lemoncello

Mocha Shot

Frothed Hot Chocolate and Espresso

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Well Bar

Vodka: Smirnoff

Gin: Beefeater

Rum: Myers's Platinum

Tequila: Jose Cuervo Silver

Whiskey and Bourbon: Seagram's 7, Wild Turkey

Scotch: Dewar's

Toast Included (1 glass per guest): House Prosecco

Domestic Beers: Bud Light, Budweiser

Imported Beers: Corona

Microbrews: Whale's Tale Pale Ale

Call Bar

Vodka: Stolichnaya, Stolichnaya Citrus and Raspberry

Gin: Tanqueray, Beefeater

Rum: Bacardi Silver, Goslings

Tequila: Jose Cuervo Gold

Whiskey and Bourbon: V.O., Jack Daniels

Scotch: Johnnie Walker Red

Toast Included (1 glass per guest): House Prosecco

Domestic Beers: Bud Light, Budweiser, Coors Light

Imported Beers: Corona

Microbrews: Whale's Tale Pale Ale, Sankaty Light



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Premium Bar

Vodka: Ketel One, Belvedere Citrus and Black Raspberry

Gin: Bombay Sapphire, Hendrick's

Rum: Bacardi Silver, Mount Gay

Tequila: Don Julio Silver, Milagro Reposado

Whiskey and Bourbon: Jack Daniels, Crown Royal, Maker's Mark

Scotch: Johnnie Walker Black, Glenlivet 12

Cordials: Sambuca, Grand Marnier, Baileys, Frangelico

Toast Included (1 glass per guest): Blanc de Blancs Champagne

Domestic Beers: Bud Light, Budweiser, Coors Light

Microbrew Beers: Sierra Nevada, Anchor Steam, Whales Tale Pale Ale

Imported Beers: Stella Artois, Heineken, Amstel Light, Guinness

Absolutely NO Shots will be served from Our Bars

The White Elephant Sommelier will be happy to assist you with
Bubbles and Wine Selections for your Event
Wine is charged by the bottle on consumption,
It is not included in our Hourly Package Pricing

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