

Breakfast

Buffet-Style Breakfast Selections

All breakfast selections include freshly brewed regular and decaffeinated coffee, herbal teas and assorted freshly squeezed juices.

Continental Breakfast

\$23 per person

- Fresh Fruit and Berry Presentation
- Assorted New England Organic Yogurts and Cottage Cheese
- Assorted Muffins, Danish, Croissants and Pastries with Sweet Cream Butter and Jams
- Assorted Bagels with Cream Cheese

Healthy Choice Buffet

\$25 per person

- Chef's Selection of Fruit Smoothies
- Fresh Fruit and Berry Presentation
- Assorted New England Organic Yogurts and Cottage Cheese
- House-Made Superfood Granola Bars
- Avocado Lemon Bread
- Steel-Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
- Spinach & Tomato Frittata

Farm Fresh Buffet (15 person minimum)

\$27 per person

- Fresh Fruit and Berry Presentation
- Assorted New England Organic Yogurts and Cottage Cheese
- Steel Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
- Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Jams
- Assorted Bagels with Cream Cheeses
- Oven Roasted Breakfast Potatoes
- Applewood Smoked Bacon, Maple Scented Sausage Links
- Farm Fresh Scrambled Eggs
- Chef's Daily Griddle Preparation

Eben Ryder Breakfast Buffet (only available in twenty-eight Atlantic)

\$35 per person

- Scottish Smoked Salmon Presentation with Traditional Accompaniments
- New England Artisan Cheese Display, Local Honey, Dried Fruit
- Fresh Fruit and Berry Presentation
- Assorted New England Organic Yogurts and Cottage Cheese
- Hard-Boiled Eggs
- Steel-Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
- Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Jams
- Assorted Bagels with Cream Cheeses
- Oven Roasted Breakfast Potatoes
- Applewood Smoked Bacon, Maple Scented Sausage Links
- Omelets and Eggs Prepared to Order*
 - Chef's Daily Egg Preparation
 - Chef's Daily Griddle Preparation

\$190 Chef Attendant fee

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.
All food and beverage items listed above are subject to a 15% service charge, 7% administrative fee and a 7% state tax.

Executive Breakfast

\$38 per person

Greek Yogurt Parfaits, House-Made Granola, Macerated Berries
Organic Fresh Pressed Juices
Homemade Scones with Devonshire Cream and Preserves
Individual Muesli, Dried Mission Figs, Roasted Apples, Micro Mint
Lobster, Leek, and Swiss Frittata
Quinoa and Mushroom Skillets Topped with Poached Eggs
Warm Crepes Filled with Hazelnut Butter and Topped with Berry Compote
Applewood Smoked Bacon, Maple Scented Sausage Links

Breakfast Enhancements

Greek Yogurt Parfaits	\$6 each
House-Made Granola Bars	\$42 per dozen
Heirloom Hard Boiled Eggs	\$36 per dozen
Assorted Bagels with Cream Cheese	\$42 per dozen
Scottish Smoked Salmon Presentation with Traditional Accompaniments	\$12 per person
Steel-Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut	\$6 per person
Traditional Eggs Benedict	\$6 per person
Eggs Florentine Benedict	\$6 per person
Spinach & Mushroom Quiche	\$6 per person
Lobster, Leek, and Swiss Frittata	\$7 per person

Breakfast Sandwiches:

\$6 each

Apple-Wood Smoked Bacon, Egg and Cheddar Cheese on a Croissant
Maple Scented Sausage, Egg and Cheese on an English Muffin
Breakfast BLT: Bacon Lettuce Tomato and Egg on Brioche Bun
Egg, Black Beans, Salsa, Avocado, Pepper Jack Cheese, Tortilla Wrap

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Breaks

Beverage Breaks

Essentials

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Assorted Soft Drinks, Fiji Water, Pellegrino Sparkling Water, Bottled Nantucket Nectar Juices

Half Day Service

\$12 per person

Full Day Service

\$24 per person

Restorative

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

Unsweetened Iced Tea, Cold Brewed Iced Coffee

Coconut Water, Kombucha, La Croix Sparkling Water

Voss Still & Sparkling Water

Half Day Service

\$18 per person

Full Day Service

\$35 per person

Morning Breaks

Include Regular & Decaffeinated Coffee, Assorted Herbal Teas, Bottled Still & Sparkling Water, Bottled Juices and Assorted Soft Drinks

Waterfront Café

\$16 per person

Blueberry Coffee Cake and Avocado Lemon Bread with Sweet Cream Butter

Homemade Granola Bars, Sliced Fresh Fruit & Berries

Trail Mix Bar

\$20 per person

House-Made Granola, Raw Almonds, Roasted Cashews, Sunflower Seeds, Pistachios

Variety of Dried Fruits, M&M's, Pretzels, Dark Chocolate Covered Raisins, Spicy Bar Mix

Seasonal Whole Fresh Fruit Basket

Recharge

\$23 per person

Organic Fresh Pressed Juices, Fruit Smoothies, Protein Bars

House-Made Energy Bites: Chocolate Peanut Butter & Blueberry Banana

Individual Crudité Cups with Hummus

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Afternoon Breaks

Include Regular & Decaffeinated Coffee, Assorted Herbal Teas, Bottled Still & Sparkling Water and Assorted Soft Drinks

The Basics

Assorted Freshly Baked Cookies, Homemade Paprika Seasoned Potato Chips
Mixed Nuts, Whole Seasonal Fruit

\$16 per person

Afternoon Dip

Seasonal Fruit Kabobs with Honey Greek Yogurt Dip
Grilled Pita and Crudité with Edamame Hummus and Three Olive Tapenade
Pretzels Rods and Mini Chocolate Chip Cookies with Salted Caramel Chocolate Dip

\$20 per person

The 7th Inning Stretch

Soft Pretzels with Honey Mustard, Sweet and Salty Popcorn, Honey Roasted Peanuts,
Dark Chocolate Cracker Jack Bites

\$23 per person



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Lunch

Buffet-Style Selections

All lunch selections include iced tea, cranberry lemonade, freshly brewed regular coffee, decaffeinated coffee and herbal teas.

Executive Deli

\$40 per person

Mixed Field Greens, Cucumbers, Tomatoes, Chopped Bacon, Shaved Red Onion, Blue Cheese, Assorted Dressings

Roasted Chickpea Salad, Cucumber, Pickled Cauliflower, Shaved Red Onion

Fingerling Potato Salad, Whole Grain Mustard

Red Cabbage and Broccoli Coleslaw

Grilled Vegetables with Pesto and Arugula

Chicken Salad with Dried Cranberries and Walnuts

Sliced Smoked Turkey Breast, Honey Baked Ham, Roast Beef and Salami

American, Swiss, Cheddar and Provolone Cheese

Bibb Lettuce, Sliced Tomato, Red Onion, Holly's Spicy Dill Pickles

Assorted Artisan Rolls and Breads

Mayonnaise, Dijon Mustard, Cranberry Relish, Horseradish Cream

Cape Cod Chips and Root Vegetable Chips

Seasonal Fruit Tart, New York Style Cheesecake, Chocolate Mousse Verrine

Ultimate Salad

\$42 per person

Tomato Bisque, Parmesan Croutons

Artisan Rolls with Sweet Cream Butter

Salad Greens:

Seasonal Garden Greens, Baby Spinach, Kale, Romaine

Salad Mixers:

Baby Heirloom Tomatoes, Sliced Cucumber, Pickled Red Onion, French Green Beans, Marinated Chickpeas, Shredded Carrot, Pine Nuts, Roasted Walnuts, Dried Cranberries, Crumbled Blue Cheese, Feta Cheese, Croutons

Dressings:

Balsamic Vinaigrette, Caesar, Citrus Vinaigrette, Buttermilk Ranch, Avocado Vinaigrette

Toppers:

Ancient Grain Salad

Grilled Shrimp, Herb Seasoned Chicken Breast, Sherry Marinated Skirt Steak

Lemon Bars, Seasonal Fruit Tart, Avocado Chocolate Brownies



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Round Cove (20 person minimum)

\$44 per person

Chef's Selection of Soup
Caesar Salad with Parmesan Cheese and Croutons
Mixed Greens with Tomato, Cucumber and Assorted Vinaigrettes
Silver Dollar Rolls with Sweet Cream Butter

Chef's Selection of:
Chicken or Fish Entrée
Seasonally Inspired Pasta Entrée
Seasonal Vegetable and Starch Dish
Seasonal Fruit Tart, New York Style Cheesecake, Chocolate Mousse Verrine

Clam Point Cook Out (20 person minimum)

\$54 per person

Corn Chowder
Iceberg Lettuce, Hardboiled Egg, Chopped Bacon, Sliced Cucumber, Tomato, Blue Cheese, Red Onion
Ranch Dressing, Citrus Vinaigrette
Fingerling Potato Salad, Whole Grain Mustard
Farfalle Garden Vegetable Pasta Salad

Rotisserie Chicken
Pulled Pork Sandwiches, Coleslaw, Potato Rolls
Spiced Grilled Corn, Parmesan and Lime
Baked Macaroni and Cheese, Herb Bread Crumbs

Blueberry Oatmeal Bars, Strawberry Shortcake Shooters, Salted Caramel Brownies

Cape Cod (20 person minimum)

\$58 per person

New England Clam Chowder
Organic Farmers Greens, Dried Cranberries, Roasted Corn, Spiced Walnuts, Cucumbers, Grape Tomatoes,
Radishes, Crumbled Blue Cheese, Balsamic Vinaigrette, Citrus Vinaigrette

New England Lobster Rolls, Brioche Bun
Buttermilk Fried Chicken, Local Wildflower Honey, Pickled Chili Relish
Baked Cod, Wild Rice, Braised Cabbage, Tomatoes, Lemon Butter Sauce
Roasted Sweet Potato Wedges
Cape Cod Potato Chips

Apple Cranberry Crumble, S'mores Shooters, Seasonal Fruit Cheesecake



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South American (20 person minimum)

\$56 per person

Three-Bean Chili
Roasted Corn Salad, Black Beans, Red Peppers, Cilantro
Garden Greens, Red Onion, Radishes, Cucumbers, Queso Fresco, Avocado-Lime Vinaigrette
Corn Tortilla Chips, Guacamole, Traditional Salsa

Chimichurri Marinated Grilled Skirt Steak, Black Bean Puree, Pico de Gallo
Chicken Mole, Spanish Rice, Lime Crema
Achiote Rubbed Grilled Swordfish, Salsa Verde, Pineapple Relish

Apple Empanadas, Chocolate Tres Leches Cake, Coconut Passion Fruit Verrine

Rustic Italian (20 person minimum)

\$56 per person

Vegetable Minestrone Soup
Romaine, Garlic Croutons, Parmesan, Roasted Tomatoes, Caesar Dressing
Heirloom Tomatoes, Fresh Mozzarella, Arugula, Aged Balsamic

Lobster Flatbread, Artichokes, Parmesan Cream
Grilled Chicken Puttanesca, Olive Tomato Broth, Caper Relish, Fresh Herbs
Roasted Salmon, Creamy Polenta, Blistered Tomatoes
Seasonal Pasta Entrée
Artisan Rolls and Garlic Bread

Tiramisu, Panna Cotta, Cannolis

Asian Inspired (20 person minimum)

\$56 per person

Egg Drop Soup
Napa Cabbage, Iceberg Lettuce, Shredded Carrots, Cashews, Orange Segments, Jicama, Cucumber, Tomato, Edamame
Sesame Ginger Dressing, Miso Vinaigrette
Soba Noodle Salad, Tofu, Shitake Mushrooms, Asparagus

Vegetable Spring Rolls, Assorted Steamed and Fried Dumplings
Thai Sweet Chili Sauce, Citrus Ponzu
Mongolian Beef, Scallions, Broccoli
Orange Chicken, Peppers, Pineapple, Steamed Rice
Miso Glazed Local Cod, Baby Bok Choy

Green Tea Cookies, Mango Vanilla Cake, Assorted Mochi Balls

Signature To-Go Lunches

\$30 per person

All Lunches include a Wequassett Thermal Bag, Chocolate Chip Cookie, Cape Cod Potato Chips, Whole Fruit and Bottled Water

Please Select Three Sandwiches:

Carved Roast Beef on Ciabatta Bread, Horseradish Cream, Arugula, Pickled Red Onion
Salami, Pepperoni, Capicola, Provolone, Red Onion, Shredded Lettuce, Extra Virgin Olive Oil on a Baguette
Roasted Turkey Breast on Ciabatta Bread, Cranberry Aioli, Bibb Lettuce, Tomato, Swiss Cheese
Blackened Chicken, Romaine, Caesar Dressing, Parmesan, Tortilla Wrap
Honey Baked Ham, Creamy Goat Cheese, Spicy Jam, Ciabatta
Vine Ripe Tomato and Fresh Mozzarella, Pesto, Aged Balsamic, Bibb Lettuce, Baguette
Grilled Vegetables, Hummus, Quinoa, Feta, Whole Wheat Wrap
Parisian Tuna Salad, Olives, Artichokes, Red Onions, Marinated Cucumber, Croissant
Chicken and Green Apple Salad on a Croissant, Bibb Lettuce

Entrée and Dessert \$40 *per person*
Starter, Entrée and Dessert \$48 *per person*

Plated Lunch Selections

Starters

Soup

New England Clam Chowder
Mushroom Bisque, Sherry Chantilly
Vegetable Minestrone

Salad

Classic Caesar Salad, Garlic Croutons, Parmesan, Roasted Tomato
Chopped Purple Kale Salad, Lemon Dressing, Pangritata, Asiago
Garden Greens, Crumbled Blue Cheese, Candied Walnuts, Cucumber, Herb Vinaigrette
Iceberg Wedge, Chopped Bacon, Boiled Egg, Grape Tomato, Cucumber, Shaved Onion, Buttermilk Dressing
Arugula, Frisée, Oven Roasted Tomatoes, Pine Nuts, Feta, Red Wine Vinaigrette
Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit

Appetizer

Sweet English Mint Pea Risotto, Shaved Parmesan
Seared Gnocchi, Wild Mushrooms, Roasted Tomato, Pesto

Entrées

Chicken Piccata, Herbed Polenta, Arugula, Lemon Caper Cream
Grilled Chicken Breast, Roasted Garlic Mashed Potatoes, French Green Beans, Natural Jus
Roasted Salmon, Wild Rice, Braised Fennel, Confit Tomato, Citrus Cream Sauce
Grilled Swordfish, Olive Oil Smashed Fingerling Potatoes, Broccolini, Tomato Sofrito
Herb Crusted Cod, Ratatouille Risotto, Wilted Spinach
Spiced Pork Tenderloin, Creamed Corn, Onion Confit, Jalapeno-Radish Slaw
Sherry Marinated Hanger Steak, Roasted Potatoes, Asparagus, Chimichurri Sauce
Quinoa Stuffed Roasted Pepper, Seasonal Vegetables, Romesco Sauce

Desserts

Salted Caramel Apple-Cranberry Tart, Vanilla Sauce
Key Lime Tart, Smoked Meringue, Berry Coulis
Seven Layer Opera Cake, Chocolate Sauce
Mango Vanilla Cake, Tropical Compote

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Cocktail Receptions

Cold Passed Hors d'Oeuvres

\$75 per dozen

Watermelon, Feta, Black Olive
Sweet Chery Tomato, Petite Mozzarella, Basil, Aged Balsamic
Grilled Tomato Bruschetta Crostini
Smoked Salmon, Tarragon Mousse, Sour Cream, Pumpernickel
Savory Tomato Cones, Goat Cheese Mousse, Eggplant Caviar
Crab Salad, Preserved Lemon, Cucumber Cup
Prosciutto and Minted Melon
Beef Tenderloin Crostini, Green Apple Slaw, Horseradish Cream
Citrus Poached Shrimp, Mango Cocktail Sauce
Shucked Littleneck Clams, Cocktail Sauce, Lemon Wedges*
Shucked Oysters, Cocktail Sauce, Lemon Wedges*

\$90 per dozen

Tuna Tartare Cornet, Savory Black Sesame Mini Cone, Spicy Aioli*
Smoked Salmon, Buckwheat Blini, Dill Crème Fraîche, Capers
Miniature Lobster Rolls, Brioche Bun
Beef Tartare Crostini, Lemon Caper Relish*
Local White Fish Ceviche, Yuzu, Pickled Radish*
Oyster Shooters, Bloody Mary, Celery*

\$105 per dozen

Jonah Crab Salad, Crème Fraîche, Endive, American Caviar
Foie Gras Crème Brulee, Apricot Jam, Brioche
Two Bite Lobster Salad Croissant
Moroccan Lamb Salad on a Silver Spoon
Chatham Oyster Spoon, Fennel, Caviar, White Chocolate*
New England Charcuterie Bresaola, Grilled Asparagus, Black Truffle
Seared Wagyu Beef Tenderloin, Baguette Crisp, Truffled Horseradish Cream
Lobster Salad Cornet, Avocado Mousse

Hot Passed Hors d'Oeuvres

\$75 per dozen

Chicken and Cheese Empanada, Blue Corn Dough, Pickled Chili Crema
Creamy Risotto Croquettes, Asparagus, Fontina Cheese, Red Pepper Aioli
Wild Mushroom Tart, Gruyere Cheese, Sherry Wine
Warm Brie and Raspberry in Phyllo
Crab and Corn Fritters, Red Pepper Aioli
Pork Fried Dumplings, Yin Yang Sauce
Manchego Cheese and Sweet Quince Tartlet
Spinach and Artichoke Purse
Crispy Artichoke Hearts Stuffed with Parmesan and Goat Cheese
Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Bacon Wrapped Date, Crumbled Blue Cheese
Chicken Lemongrass Potsticker, Citrus Ponzu
Miniature Beef Wellington, Horseradish Cream
Bacon Wrapped Scallops, Beach Plum Jam

\$90 per dozen

Lobster Bread Pudding, Tarragon Cream
Pulled Pork Tostones, Jalapeno-Radish Slaw, Avocado Mousse
Miniature Crab Cakes, Cape Cod Aioli
Chicken Satay, Peanut Sauce, Spicy Jam
Pat Woodbury's Clam Casino, Wellfleet, MA
Savory French Toast Grilled Cheese, Maple Dipping Sauce
Shrimp Tempura, Sweet Chili Sauce
Petite Waffle Battered Fried Chicken, Bourbon Syrup
Lobster and Corn Fritters, Saffron Aioli
Traditional Oysters Rockefeller

\$105 per dozen

Coconut Fried Lobster Skewer, Tarragon Aioli
Speck Wrapped Grilled Day Boat Scallops, Smoked Lemon Aioli
New Zealand Lamb Lollipops, Minted Yogurt Dipping Sauce
Shrimp Noodles, Coconut Lemongrass Broth
Fried Oyster on the Half Shell, Saffron Aioli, Watermelon Kimchi
Miniature Duck Confit Corn Dogs, Truffle Aioli

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Reception Displays

Cold Selections

Seasonal Vegetable Crudité An Array of Fresh Raw Vegetables, Creamy Ranch Dip and Traditional Hummus	\$10 per person
Mediterranean Antipasto Italian Marinated Grilled Vegetables, Sliced Cured Meats to include Prosciutto and Salami, Baba Ghanoush, Hummus, Trio of Olives, Grilled Pita Bread	\$17 per person
Cheese Board Artisanal Cheeses, Seasonal Berries, English Crackers	\$18 per person
New England Cheese & Charcuterie Board Local Artisanal Cheeses, Artisanal Meats, Pickled Vegetables, Spiced Nuts, Assorted Mustards, Roasted Red Pepper Relish, Marinated Olives, English Crackers, Grilled Breads	\$24 per person

Hot Selections

Baked Spinach Artichoke Dip Grilled Baguette, Crudité	\$7 per person
New England Baked Brie Fig Jam, Spiced Walnuts, Toasted Baguette	\$12 per person
Cape Cod Beer Cheese Fondue Soft and Hard Pretzels, Cubed Dark Rye Bread, Roasted and Raw Vegetables	\$14 per person
Flight of Bruschetta Braised Short Rib, Blue Cheese, Pickled Red Onion Potted Salmon and Smoked Bluefish, Cornichons, Preserved Lemon Goat Cheese, Fig Jam, Micro Herbs (Based on 3 pieces per person)	\$19 per person
Welcome to Cape Cod <i>Enhance your reception with a sampling of our Chefs signature Cape Cod inspired bites</i> Miniature Fried Clam Roll, Cajun Remoulade Lobster Tacos, Mango, Pickled Onion, Cilantro Beach Plum Glazed Pork Belly on Brioche Fried Chatham Oyster, Nori Aioli, Wasabi (Based on 4 pieces per person)	\$38 per person

Seafood Displays

The Classic Raw Bar*	\$32 per person
Wellfleet Clams, Chatham Oysters, Chilled Poached Shrimp Served with Traditional Sides (Based on 5 pieces per person) \$190 Chef attendant fee added if shucked to order	
Wequassett Oyster Trilogy*	\$23 per person
<i>Chatham Oysters spectacularly presented in three different styles</i> Sea Urchin, Trout Roe, Lemon Mignonette Grapefruit Pearls, Pickled Fennel, White Chocolate, American Caviar Chimichurri Sauce, Pomegranate Seeds <i>(Based on 5 pieces per person)</i>	
Wequassett Lobster Trilogy	\$30 per person
<i>A unique spin on a Cape Cod favorite</i> Lobster Fritters, Green Tomato Ketchup Lobster Cocktail, Grapefruit, Avocado Mousse Grilled Lobster, Tomato Gazpacho, Crème Fraîche <i>(Based on 5 pieces per person)</i>	
Sushi Boat*	\$35 per person
Assorted Rolled Sushi, Wasabi, Soy Sauce, Pickled Ginger, <i>(Based on 5 pieces per person)</i>	
Seafood Enhancements*	Price Per Dozen
Tuna Tartare, Sesame, Soy, Sriracha	\$90
Salmon Crudo, Pink Grapefruit, Dill	\$90
Scallop Ceviche, Lemon, Chili, Red Onion	\$90
Split Alaskan King Crab Legs	\$90
Cracked Stone Crab Claws	\$90
Peeled Head on Langoustines	\$105
Grilled Spanish Octopus Carpaccio	\$105
Chilled Poached Lobster Tails and Cracked Claws	\$120
Native Lobster Cocktail, Citrus Aioli	\$120

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Dinner Stations

A minimum of four stations is required when action stations are planned as a dinner
All chef attended stations will incur a fee of \$190.00 per station and are based on 90 minutes of continuous service

Soup Station

\$14 per person

Please select two soups to be presented

Spicy Heirloom Tomato Gazpacho

Chopped Avocado, Crème Fraîche, Crispy Baguette

Yellow Tomato Bisque

Crispy Pancetta, Chive Oil, Grilled Cheese Croutons

Spicy Crab and Sweet Corn Chowder

Tarragon Lemon Whipped Cream, Toasted Bacon Croutons

New England Clam Chowder

Chorizo Thyme Oil, Traditional Oyster Crackers

Truffled Forest Mushroom Bisque

Nutmeg Truffle Cream, Sweet Garlic Parsley Pesto

Butternut Squash Bisque

Roasted Brussel Sprout Chips, Spiced Nuts

Roasted Onion Bisque

Shredded Gruyere, Toasted Caraway Croutons

Lobster Bisque

Sherry Crème Fraîche, Corn Tortilla Strips

Salad Station

\$14 per person

Please select one salad and one platter to be presented

Salads

Traditional Caesar, Parmesan Cheese, Garlic Croutons, Roasted Tomato

Organic Mixed Greens, Red Onion, Candied Pecans, Gorgonzola, Raspberry Vinaigrette

Farmer Greens, Roasted Pear, Candied Walnuts, Feta Cheese, Sherry Vinaigrette

Baby Spinach, Dried Cranberries, Goat Cheese, Roasted Walnuts, Citrus Vinaigrette

Arugula and Frisée, Toasted Pine Nuts, Pancetta Lardons, Ricotta Salata, White Balsamic Vinaigrette

Chopped Romaine, Greek Olives, Feta Cheese, Red Onion, Cucumber, Tomato, Oregano Vinaigrette

Iceberg Wedge, Crispy Bacon, Boiled Egg, Red Onion, Tomato, Cucumber, Blue Cheese Dressing

Platters

Roasted Red and Yellow Beets, Cucumber, Candied Walnuts, Shaved Fennel, Lemon Vinaigrette

Confit Marble Potatoes, French Green Beans, Marinated Olives, Boiled Egg, Anchovy Aioli

Grilled Asparagus, Prosciutto, Toasted Pine Nuts, Roasted Red Pepper Relish, Balsamic Reduction

Heirloom Tomatoes, Fresh Mozzarella, Arugula, Micro Basil, Aged Balsamic

Curried Cauliflower, Charred Broccoli, Golden Raisins, Roasted Peanuts, Sesame Dressing

Pesto Marinated Grilled Vegetables, Italian Farro, Roasted Broccolini, Aged Parmesan

Fried Tofu, Quinoa, Forest Mushrooms, Roasted Tomato, Miso Vinaigrette

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Carving Station

Roasted Organic Free Range Turkey Breast Cranberry Chutney, Grilled Focaccia <i>Serves approximately 50 people</i>	<i>\$300 each</i>
Baked Maple Glazed Ham Warm Pineapple Salsa, Warm Corn Bread <i>Serves approximately 50 people</i>	<i>\$300 each</i>
Salt Crusted Baked Salmon Lemon Thyme Butter Sauce, Radicchio and Cucumber Salad <i>Serves approximately 15 people</i>	<i>\$300 each</i>
Garlic and Herb Encrusted New York Strip Loin Port Wine Veal Reduction, Ciabatta Rolls with Caramelized Caper Onions <i>Serves approximately 25 people</i>	<i>\$480 each</i>
Slow Roasted Black Pepper and Salt Crusted Prime Rib of Beef Horseradish Cream, Au Jus, Tapenade Toasted Baguettes <i>Serves approximately 25 people</i>	<i>\$500 each</i>
Peppercorn Encrusted Tenderloin of Beef Red Wine Veal Reduction, Blue Cheese Garlic Bread <i>Serves approximately 20 people</i>	<i>\$520 each</i>
Szechuan Peppercorn Roasted Whole Duck Hoisin, Pickled Cucumbers, Steamed Buns <i>Serves approximately 15 people</i>	<i>\$550 each</i>
Garlic Rosemary Marinated Leg of Lamb Anchovy and Tomato Relish, Grilled Pita <i>Serves approximately 25 people</i>	<i>\$450 each</i>

Pasta & Risotto

\$24 per person

*Includes garlic bread, focaccia, parmesan, virgin olive oil
Chef Attendant Fee of \$190, or option to have presented as an inclusion in the buffet*

Please select two to be presented

Cheese Tortellini, Artichoke Hearts, Olives, Garlic Butter Sauce
Gnocchi, Wild Mushrooms, Roasted Tomato, Arugula, Pesto
Braised Short Rib Ragout, Mafalda Egg Noodles, Spinach, Slow Roasted Heirloom Tomato
Baked Ziti, Fennel Sausage, Peppers, Onions, Parmesan Cream, Mozzarella
Wild Mushroom Ravioli, Creamed Spinach, Confit Chicken
Lobster Macaroni and Cheese, Gruyere Cream, Herbed Gremolata
Paella Risotto, Spicy Sausage, Chicken, Smoked Mussels, Saffron, Tomatoes
Ratatouille Vegetable Risotto, Squash, Zucchini, Eggplant, Tomatoes, Red Onions
Chicken Confit Risotto, Butternut Squash, Asparagus Tips, Fresh Herbs
Lobster Risotto, Grilled Corn, Spring Peas

Signature Dinner Stations

A minimum of four stations is required when action stations are planned as a dinner
All chef attended stations will incur a fee of \$190.00 per station and are based on 90 minutes of continuous service

Sliders

\$24 per person

*Please select three sliders to be presented. Based on one of each slider per person
Served with Truffled French Fry Cones*

New England Farms Beef Sliders, Vermont Cheddar, Caramelized Onions, Truffle Aioli
Steamed Pork Buns, Hoisin, Scallions, Cucumber
Buffalo Chicken, Blue Cheese, Celery
Crab Cake, Red Pepper Aioli, Arugula
Fish Cakes, Kimchi, Bean Sprouts
Chickpea Burger, Roasted Tomato, Garlic Aioli

Flatbreads

\$24 per person

Please select three to be presented.

Traditional Margherita, Sliced Tomatoes, Basil
Eggplant, Pesto, Feta, Grilled Artichokes
Oyster Mushroom, Red Wine Onions, Gruyere
Prosciutto, Pesto, Mozzarella
Short Rib, Blue Cheese, Fried Onions
Lobster, White Clam Sauce, Corn, Fennel

Grilled Tapas

\$55 per person

*An array of our Chef's signature small plates will be presented by a uniformed chef at a grill
Chef Attendant Fee of \$190*

Tamarin Glazed Grilled Swordfish
Shaved Fennel, Melon, Green Olives
Cuban Marinated Hanger Steak
Mango Relish, Grilled Avocado, Sour Cream, Corn Relish, Crisp Tortilla
Marinated Mushroom and Summer Squash Kebobs
Pumpkin Seed and Kale Pesto

Taste of Asia

\$42 per person

Shrimp Summer Roll, Cilantro, Cucumber, Pickled Carrot, Sweet Fish Sauce
Chicken Lemongrass Potstickers
Steamed Vegetable Dumplings
Orange Chicken with Sesame Broccoli
Lobster Fried Rice, Seasonal Vegetables, Bean Sprouts

South American

\$42 per person

Nacho Bar

Warm Tortilla Chips, Nacho Cheese, Guacamole, Salsa Fresca, Salsa Verde,
Black Beans, Sour Cream, Pickled Jalapenos

Ceviche*

Day Boat Scallop, Jalapeno, Cucumber, Cilantro, Lime
Tuna, Chipotle Aioli, Scallions, Toasted Pumpkin Seeds

Taco Bar

Chimichuri Skirt Steak, Achiote Braised Pork
Warm Flour and Corn Tortillas, Pico de Gallo, Shredded Radish, Cabbage Slaw, Cilantro Crema

Dessert Stations

Cookie Jar

\$12 per person

An Assortment of House-Made Cookies Presented in Jars to Include:
Coconut Macaroons, Caramel Apple, Peanut Butter, M&M, Oatmeal Raisin, White Chocolate Macadamia

Ice Cream Sundae Bar

\$14 per person

Local Hand Churned Vanilla and Chocolate Ice Cream
Homemade Hot Fudge, Salted Caramel Sauce, Whipped Cream,
Rainbow Sprinkles, Crushed Oreos, Toasted Coconut, Chocolate Chip Cookies, Brownie Bites

Pies & Tarts

\$16 per person

Homemade Hand Pies: Caramel Pecan, Blueberry, Chocolate Hazelnut
Tartlets: Apple Cranberry Crumble, Key Lime, S'mores

Signature Sweets

\$18 per person

French Macaroons, Dark Chocolate Truffles, Tiramisu Verrine, Cream Puffs, Lemon Meringue Tart

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All food and beverage items listed above are subject to a 15% service charge, 7% administrative fee and a 7% state tax.

Buffet Dinner Selections

New England Clambake

\$105 per person

New England Clam Chowder
Farmer Greens, Heirloom Grape Tomatoes, Shaved Red Onion, Vinaigrettes
Corn Bread with Sweet Cream Butter
Soft Shell Steamer Clams, White Wine-Tomato
Local Mussels, Fresh Herb-Garlic Broth
Slow Roasted Barbecued Pork Ribs, Golden Pineapple Relish and Traditional Coleslaw
Stewed Chicken with Linguica and Navy Beans
One and a Half Pound Boiled Local Water Lobsters with Drawn Butter
Steamed Red Bliss Potatoes
Local Corn on the Cob
Watermelon Wedges
Warm Cranberry Apple Crisp with Vanilla Bean Ice Cream
Dark Chocolate Tart, Toasted Marshmallow

Clambake Enhancements

Enhance the traditional clambake experience with one of the following

Tenderloin of Beef	\$25 per person
Classic Raw Bar*	\$32 per person
Marinated Mushroom and Summer Squash Kebobs, Pumpkins Seed and Kale Pesto	\$12 per person
Beach Fire with S'mores	\$800 per event

The Cape Escape

\$90 per person

Lobster Bisque, Sherry Crème Fraîche
Farmers Greens, Dried Cranberries, Roasted Corn, Spiced Walnuts, Cucumber, Grape Tomato, Radishes, Crumbled Blue Cheese,
Balsamic Vinaigrette, Citrus Dressing
Roasted Red and Yellow Beets, Marinated Cucumber, Walnuts, Shaved Fennel
Cranberry Rolls, Sweet Cream Butter
Herb Crusted Cod, Corn Cream, Roasted Peppers
Whole Roasted Marinated Rotisserie Chicken, Cucumber Yogurt
Grilled Hanger Steak, Corn Succotash, Romesco Sauce
Local Vegetable Gratin, Tomato Consume, Goat Cheese
Cranberry Crumble Cake, Chocolate Salted Caramel Verrine, Lemon Meringue Tart

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Outer Beach Barbecue

\$92 *per person*

Baby Iceberg Wedges, Grape Tomato, Cucumber, Bacon, Hardboiled Egg, Blue Cheese, Ranch Dressing
Grilled Root Vegetables, Herbed Ricotta, Arugula, Aged Balsamic
Broccoli and Carrot Coleslaw
Warm Potato Salad, Bacon, Grain Mustard
Cheddar and Jalapeno Corn Bread

Blackened Chicken, Grilled Street Corn, House-Made Mesquite Barbecue Sauce
Grilled Atlantic Swordfish Skewers, Citrus Fennel Salad
Marinated Sirloin Steak Tips, Chimichurri, Tomato Sofrito

Fruit Salad, Minted Whipped Cream
Seasonal Fruit Cobbler Served with Vanilla Ice Cream
Chocolate Whoopie Pies

The Pleasant Bay

\$125 *per person*

Lobster Bisque, Lavender Fried Croutons, Smoked Crème Fraîche

Roasted Red and Yellow Beets, Cucumber, Candied Walnuts, Shaved Fennel, Lemon Vinaigrette
Grilled Asparagus, Prosciutto, Toasted Pine Nuts, Roasted Red Pepper Relish, Balsamic Reduction
Heirloom Tomatoes, Fresh Mozzarella, Arugula, Basil, Aged Balsamic
Artisanal Rolls and Sweet Cream Butter

Local Hard Shell Lobster Stuffed with Crab and Scallop, Citrus Cream
Herb Marinated Beef Tenderloin, White Truffle Potato Puree, Jumbo Asparagus, Port Reduction
Wild Mushroom Gnocchi, Chicken Confit, Roasted Tomato, Arugula Pesto

Seasonal Frangipane Fruit Tart, Chocolate Mousse Trilogy, New York Style Cheesecake



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Plated Dinner Options

Below is a sampling of our plated dinner offerings. Please consult with your event manager for additional selections
All dinners include artisan bread, sweet cream butter, freshly brewed coffee and teas

Selection One

\$85 per person

Appetizer

Goat Cheese Ravioli with Artichoke, Tomato, Olives in a White Wine Butter Sauce

Salad

Simple Greens, Herbs, Scallions, Marinated Cucumber, Roasted Tomato, White Balsamic Vinaigrette

Entrée

Roasted Chicken Breast Stuffed with Prosciutto, Spinach, and Roasted Red Peppers, Potato Puree, Jumbo Asparagus, Tomato Confit

Dessert

Individual Tahitian Vanilla Crème Brûlée, Seasonal Fresh Fruit

Selection Two

\$95 per person

Appetizer

Seared Gnocchi, Wild Mushrooms, Roasted Tomato, Arugula Pesto

Salad

Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette

Entrée

Grilled Swordfish, Fennel Salad, Smashed Fingerling Potatoes, French Green Beans, Chorizo Clam Broth

Dessert

Apple Frangipane Tart, Vanilla Crème Anglaise, Cranberry Sorbet



Selection Three

\$115 per person

Appetizer

Maine Crab Cake, Corn Succotash, Spiced Aioli

Salad

Arugula, Frisée, Oven Roasted Tomatoes, Pine Nuts, Feta, Red Wine Vinaigrette

Entree

Grilled Beef Tenderloin, Garlic Smashed Potato, Jumbo Asparagus, Blistered Tomato, Red Wine Jus

Dessert

Chocolate Trilogy Cake, Chocolate Ganache, Mint Chocolate Ice Cream

Selection Four

\$125 per person

Appetizer

Searred Scallops, Sweet Corn Nage, Shaved Fennel Salad

Salad

Organic Farmers Greens, Roasted Pear, Candied Walnuts, Feta Cheese, Sherry Vinaigrette

Entrée

Duo of Petite Filet of Beef with Butter Poached Lobster Tail,
Truffle Potato Puree, Jumbo Asparagus, Truffle Jus, Chive Butter Sauce

Dessert

Soft Baked Maple Cheesecake, Almond Soufflé Cake, Brown Butter Ice Cream

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Charter Dinner Options

Dinners in Garden Terrace, Pavilion and Outer Bar e3 Grille

Charter Dinners offer an a la carte experience to groups of up to 50 guests. The menu selections depend on the location of the dinner. Guests will be presented a menu upon arriving consisting of a four-course meal with a selection of three appetizers, one salad, a selection of four entrées and a dessert sampler. All Charter dinners include artisan bread, sweet cream butter, coffee and hot tea.

Selection One

\$105 per person

Choice of Appetizer

New England Clam Chowder
Grilled Asparagus, Prosciutto, Aged Balsamic Shaved Pecorino, Arugula
Goat Cheese Ravioli, Artichoke, Tomato, Olives, White Wine Butter Sauce

Salad

Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit

Choice of Entrée

Pan Roasted Salmon, Saffron Cream Sauce
Roasted Chicken Breast, Lemon Rosemary Garlic Butter, Bacon Onion Jus
Grilled New York Strip Steak, Béarnaise Sauce
Quinoa Tabbouleh Stuffed Pepper, Romesco Sauce

Dessert

Seasonal Dessert Trio, Berry Coulis

Selection Two

\$105 per person

Choice of Appetizer

Yellow Tomato Bisque, Chive Oil
Maine Crab Cake, Corn Succotash, Spiced Aioli
Wild Mushroom Ravioli, Confit Chicken, Green Garlic Puree

Salad

Arugula, Frisée, Sun-Dried Tomato, Pine Nuts, Feta, Red Wine Vinaigrette

Choice of Entrée

Grilled Atlantic Swordfish, Tomato Caper Vinaigrette
Marinated Lime Yogurt Chicken Breast, Sweet Red Pepper and Hazelnut Pesto
Braised Beef Short Rib, Red Wine Jus
Grilled Eggplant Napoleon, Quinoa, Tomato Caper Butter

Dessert

Seasonal Dessert Trio, Berry Coulis



Selection Three

\$115 per person

Choice of Appetizer

Lobster Bisque, Sherry Cream
Tuna Poke, Avocado, Shaved Chilies, Crispy Wonton, Sesame Dressing*
Seared Gnocchi, Wild Mushrooms, Roasted Tomato, Pesto

Salad

Field Greens, Fresh Mozzarella, Heirloom Tomatoes, Shaved Onion, Balsamic Vinaigrette

Choice of Entrée

Lobster Encrusted Local Cod, Brandied Cream Sauce
Roasted Duck Breast, Cranberry Grand Marnier Sauce
Grilled New England Farms Beef Tenderloin, Truffle Demi
Curried Cauliflower and Shitake Mushrooms, Farro, Sumac Yogurt, Golden Raisins

Choice of Dessert

Seven Layer Opera Cake, Chocolate Ganache
Apple Frangipane Tart, Vanilla Crème Anglaise, Cranberry Sorbet

Selection Four

\$135 per person

Choice of Appetizer

Roasted Pork Belly, Vanilla Poached Apples, Shaved Radish Salad
Seared Scallops, Sweet Corn Nage, Shaved Fennel
Roasted Beets, Blue Cheese Mousse, Hazelnut Powder

Salad

Organic Farmer Greens, Crumbled Blue Cheese, Spiced Walnuts, Poached Pear, Apple Cider Vinaigrette

Choice of Entrée

Roasted Bass, Buttered Crab, Lemon Butter
Hazelnut Crusted Rack of Lamb, Natural Jus
Duo of Petite Filet of Beef with Butter Poached Lobster Tail, Chive Butter Sauce
Wild Mushroom Risotto, Shaved Black Truffles, Corn Cream

Choice of Dessert

Chocolate Trilogy Cake, Chocolate Ganache, Mint Chocolate Ice Cream
Tahitian Vanilla Crème Brûlée, Seasonal Fresh Fruit

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Signature Charter Dinners

Dinners in the Private Dining Room (up to 50 guests)

In the Private Dining Room our Executive Chef uses his creations from our signature restaurant twenty-eight Atlantic. To customize your menu, select three appetizers, a salad, four entrées including the vegetarian selection and two desserts.

The menu below is a sample menu since this menu changes seasonally. Please consult with your catering planner for the current menu.

Starts at \$115 per person

Appetizers

Parsnip and Almond Cream Chowder, Beach Plum Glazed Pork Belly, Fried Steamers
Seared Scallops and Carrot Coconut Bisque, Cranberry Pumpkin Seed Granola, Ginger Meringues
New England Lobster Carbonara, Bucatini, Crispy Pancetta, Sweet Peas, Egg Yolk

Entrées

Atlantic Halibut, Vadouvan Spiced Cauliflower Couscous, Golden Raisins, Dill Yogurt
Roasted Crystal Valley Chicken, Butternut Squash, Foraged Mushrooms, Shaved Black Truffles
New England Family Farms Beef Tenderloin, Grilled Oyster Mushrooms, Short Rib Ravioli, Braised Beef Jus

Desserts

Floating Island, Poached Meringue, Maple Caramel, Vanilla-Pecan Ice Cream
Chocolate Millefeuille, Dark Chocolate, Garden Raspberries, Hazelnut Crunch, Valrhona Chocolate Ice Cream

Beverage

Hosted Bar Pricing

Bartender Fee of \$190 applies for events under 25 guest and for all Cash Bars

Domestic Beer:	\$7.00 per bottle
Budweiser, Bud Light, Samuel Adams	
Imported and Premium Beer:	\$8.00 per bottle
Heineken, Amstel Light	
Wines:	\$35.00-38.00 per bottle
Wequassett Selection of House Sparkling, White and Red Varietals	
Wine Upgrades:	
Wequassett offers an extensive wine list. Please consult with your Catering Manager for details.	
Soft Drinks:	\$4.50 per drink
Sodas, Mineral and Spring Waters	
Wequassett Premium Brands:	\$12.00 per drink
Tito's Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's, Redemption Straight Bourbon, Redemption Rye Whiskey, Sauza Tequila	
Wequassett Deluxe Brands:	\$14.00 per drink
Belvedere Vodka, Bombay Sapphire Gin, Mount Gay Rum, Glenmorangie Scotch, Makers Mark, Crown Royal, Patron Silver	
Cordials:	\$13.00 per drink
Amaretto, Chambord, Drambuie, Southern Comfort, Kahlua, Grand Marnier, Cointreau, Irish Mist, Sambuca, Benedictine, Bailey's Irish Cream, Frangelico, Hennessy VS	

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