

The Menu of Choice



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Breakfast

Buffet-Style Breakfast Selections

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

Continental Breakfast

\$32 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

\$37 per person

- Chef’s Selection of Fruit Smoothies
- Fresh Fruit and Berry Presentation
- Granola Bar with Greek Yogurt to include Assorted Dried Fruits, Nuts, and Seeds, Fresh Berries, Local Honey, Toasted Coconut
- Morning Glory Muffins
- Assorted Bagels with Cream Cheese
- Steel-Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut
- Spinach & Tomato Frittata
- Chicken & Apple Sausage

Farm Fresh (15 person minimum)

\$40 per person

- Fresh Fruit and Berry Presentation
- Assorted New England Organic Yogurts and Cottage Cheese
- Steel Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut
- Assorted Muffins, Danish, Croissants and Pastries 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

Executive Breakfast

\$50 per person

- Greek Yogurt Parfaits, House-Made Granola, Macerated Berries
- Organic Fresh Pressed Juices
- Seasonal Freshly Baked Scones & Cruffins
- Traditional Quiche Lorraine
- Quinoa and Mushroom Skillets Topped with Poached Eggs
- Challah French Toast, Caramelized Peach Compote, Hemp Seed Granola
- Applewood Smoked Bacon, Maple Scented Sausage Links

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The Chatham

\$60 per person

Honeydew, Watermelon, Mint Salad
Vanilla Overnight Oats Bar to include Assorted Dried Fruits, Nuts, and Seeds, Fresh Berries, Local Honey, Toasted Coconut
Everything Bagel Croissant
Chai Spice Cinnamon Bun Knot, Sour Cream Coffee Cake
Assorted Bagels with Cream Cheeses
Scottish Smoked Salmon Presentation with Traditional Accompaniments
Artisanal Toast Station
Short Rib Toast, Sunny Side Up Eggs, Grilled Sourdough, Herbed Cream Cheese
Poached Eggs, Fenugreek Stewed Tomatoes, Chickpeas, Naan

Breakfast Enhancements

Add any of the below to your buffet to enhance your dining experience

Chef Attended Made-to-Order Omelet & Egg Station (<i>\$190 Chef Attendant Fee</i>)	<i>\$20 per person</i>
Greek Yogurt Parfaits	<i>\$8 per person</i>
Scottish Smoked Salmon Presentation with Traditional Accompaniments	<i>\$18 per person</i>
Traditional Eggs Benedict	<i>\$12 per person</i>
Spinach & Mushroom Quiche	<i>\$12 per person</i>
Lobster, Leek, and Swiss Frittata	<i>\$15 per person</i>

Breakfast Sandwiches

\$12 each

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

Eben Ryder Brunch

\$80 per person

Individual Miniature Bagels with Smoked Salmon, Cream Cheese, Capers, Hardboiled Egg
Greek Yogurt Parfaits
New England Artisan Cheese Display, Local Honey, Dried Fruit
Fresh Fruit and Berry Presentation
Assorted Muffins, Danish, Croissants and Pastries with Sweet Cream Butter & Jams
Oven Roasted Breakfast Potatoes
Applewood Smoked Bacon, Maple Scented Sausage Links
Chef Attended Omelet and Egg Station
Brioche French Toast, Vermont Syrup, Berry Compote
Cape Cod Benedict, Poached Egg, English Muffin, Canadian Bacon, Lobster Hollandaise
Chicken Piccata, Lemon Caper Cream Sauce
Baked Cod, Wild Rice, Braised Cabbage, Tomatoes, Lemon Caper Vinaigrette

Breaks

Beverage Breaks

Essentials

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas	
Assorted Soft Drinks, Bottled Still and Sparkling Water	
Half Day Service	\$18 <i>per person</i>
Full Day Service	\$30 <i>per person</i>

Restorative

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas	
Unsweetened Iced Tea, Cold Brewed Iced Coffee	
Coconut Water, Kombucha, Flavored Sparkling Water, Bottled Still and Sparkling Water	
Half Day Service	\$24 <i>per person</i>
Full Day Service	\$40 <i>per person</i>

Morning Breaks

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

Waterfront Café	\$22 <i>per person</i>
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Sliced Fresh Fruit & Berries
Blueberry Crumble Muffins (GF)
Brown Butter Banana Bread, Seasonal Cheesecake Danish

The Bake Shop	\$24 <i>per person</i>
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Greek Yogurt Parfaits with Homemade Granola
Everything Bagel Croissant
Strawberry Poptarts
Almond Pear Danish

Trail Mix Bar	\$26 <i>per person</i>
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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 Fruit Skewers

Recharge	\$28 <i>per person</i>
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Fruit Smoothies
Carrot Cake Breakfast Cookies
Granola Fruit Tart
Individual Crudit  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

\$22 per person

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

On the Go

\$24 per person

Individually packaged items to include Chips, Popcorn, Cheese,
Mixed Nuts, Craft Jerky, Chocolate Chip Cookies

Afternoon Dip

\$24 per person

Seasonal Fruit Skewers with Honey Greek Yogurt Dip
Grilled Pita and Crudit  with Edamame Hummus and Three Olive Tapenade
Miniature Chocolate Chip Cookies

The 7th Inning Stretch

\$26 per person

Soft Pretzels with Honey Mustard
Homemade Cracker Jacks
Brown Butter Rice Crispy Treats

Meet, Cheese and Chocolate

\$30 per person

Local Artisanal Cheeses, English Crackers
Spiced Nuts, Marinated Olives
Seasonal Berries, Dried Fruits
Assorted Chocolate Truffles

Mood Booster

\$30 per person

Cold Pressed Juices
Coconut Chia Seed Pudding, Macerated Berries
Raw Nuts: Almonds, Cashews, Walnuts
Blueberry Oatmeal Bars
Matcha Shortbread Cookies Dipped in Dark Chocolate

Taste of Cape Cod

\$32 per person

Miniature Lobster Rolls
Brie Crostini with Cranberry Chutney
Cranberry Orange Shortbread Cookies
Lavender Lemon French Macarons

Lunch Buffet Selections

The below menus are created for over 20 people. These menus are available for smaller counts at a \$15.00 per person surcharge. Please refer to our small group menus for additional offerings.

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

Executive Deli *(20 person minimum)*

\$52 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
Shaved Broccoli and Cucumber Coleslaw, Cilantro Lime Vinaigrette
Grilled Vegetables with Pesto and Arugula
Chicken Salad with Dried Cranberries and Walnuts
Sliced Smoked Turkey Breast, Honey Baked Ham, Herb Roasted Beef Sirloin, 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
Chef's Selection of Freshly Baked Cookies and Brownies

Ultimate Salad *(20 person minimum)*

\$62 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-Lime Vinaigrette
Toppers:
 Ancient Grain Salad
 Grilled Shrimp, Herb Seasoned Chicken Breast, Chickpea Falafel
Lemon Blueberry Verinne, Chocolate Mousse Verrine, Fresh Fruit Panna Cotta

Round Cove *(20 person minimum)*

\$58 per person

Caesar Salad with Parmesan Cheese and Croutons
Mixed Greens with Tomato, Cucumber and Assorted Vinaigrettes
Artisan Rolls with Sweet Cream Butter
Chef's Seasonally Inspired:
 Soup
 Chicken or Fish Entrée
 Pasta Entrée
 Vegetable and Starch Dish
Signature Cookie Bar:
 Chocolate Chip Cookie, Kitchen Sink Cookie, Cornflake Marshmallow Chip Cookies

The Tavern (20 person minimum)

\$68 per person

Parsnip and Cauliflower Bisque

Crisp Romaine Lettuce, Sliced Cucumber, Heirloom Tomato, Shredded Carrot, Hardboiled Egg, Marinated Olives,
Blue Cheese, Buttermilk Ranch Dressing, Champagne Vinaigrette

Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil

Miso Glazed Eggplant with Dukkah and Firecracker Mizuna

Panini Sandwiches:

Herb Roasted Beef Sirloin, Italian Baguette, Smoked Gouda, Caramelized Onion, Garlic Aioli

Smoked Turkey Breast, Marble Rye, Provolone Cheese, Sauerkraut, Russian Dressing

Slow Cooked Pork, Honey Baked Ham, Brioche Roll, Swiss Cheese, Pickles, Spicy Mustard

Grilled Wild Mushrooms, Ciabatta Roll, Arugula, Truffled Tahini Spread

Crispy Garlic Potato Wedges

Chocolate Chip Cookies, Oreo Cheesecake, Fresh Fruit Tart

Cape Cod (20 person minimum)

\$78 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

Cauliflower Rice Succotash, Corn, Peppers, Cranberries, Golden Raisins, Kohlrabi

New England Lobster Rolls, Brioche Bun

Buttermilk Fried Chicken, Local Wildflower Honey, Pickled Chili Relish

Baked Cod, Wild Rice, Braised Cabbage, Tomatoes, Lemon Capers Vinaigrette

Roasted Sweet Potato Wedges

Cape Cod Potato Chips

White Chocolate Cranberry Tart, Lavender Lemon Bar, S'mores Shooter

South American (20 person minimum)

\$68 per person

Chicken Pozole

Chopped Avocado, Lime, Sour Cream, Corn Tortilla Chips

Black Bean and Corn Salad, Bibb Lettuce, Grapefruit, Citrus Vinaigrette

Grilled Pineapple with Lime and Chili, served over Grilled Romaine, Champagne Vinaigrette

Cabbage Slaw, Avocado, Hearts of Palms, Citrus

Chicken Mole with Warmed Corn Tortillas

Marinated Shrimp Arepa, Salsa Verde, Sweet Corn, Farmers Cheese

Vegetable Tamales with Sweet Potato Salsa and Chili Crème Fraiche

Fire Roasted Squash with Adobo, Spanish Rice

Alfajores Cookies

Tres Leches Cupcakes

Coconut and Pineapple Panna Cotta

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Rustic Italian *(20 person minimum)*

\$72 per person

Smoked Tomato and White Bean Soup
Artisan Rolls and Garlic Bread

Romaine, Garlic Croutons, Parmesan, Roasted Tomatoes, Caesar Dressing
Heirloom Tomatoes, Fresh Mozzarella, Prosciutto, Arugula, Pine Nuts, Aged Balsamic

Flatbread Pizzas:
Eggplant, Pesto, Feta, Grilled Artichokes
Oyster Mushroom, Caramelized Onions, Gruyere

Grilled Chicken Puttanesca, Olive Tomato Broth, Caper Relish, Fresh Herbs
Dill Roasted Salmon, Creamy Polenta, Blistered Tomatoes
Seasonally Inspired Pasta Entrée

Tiramisu, Cannoli Cream Puff, Lemon Mascarpone Cheesecake

Signature To-Go Lunches

\$44 per person

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

Please Select Three Sandwiches:

Carved Herb Roasted Beef Sirloin on Ciabatta Bread, Horseradish Cream, Arugula, Pickled Red Onion
Salami, Pepperoni, Capicola, Provolone, Red Onion, Shredded Lettuce, Extra Virgin Olive Oil on a Baguette
Smoked Turkey Breast on Ciabatta Bread, Cranberry Aioli, Bibb Lettuce, Tomato, Swiss Cheese
Blackened Chicken, Romaine, Caesar Dressing, Parmesan, Tortilla Wrap
Honey Baked Ham, Aged Cheddar, Spicy Mustard, 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 Salad, Green Apple, Blue Cheese, Walnuts, Bibb Lettuce, Croissant

Lunch Enhancements

Enhance your lunch with one of the following

Assorted Flatbread Pizzas A Selection of Two Gourmet Toppings	\$20 per person
Panini Sandwiches A Selection of Two Pressed Sandwiches	\$20 per person
Lobster Rolls ¼ LB, Traditional Brioche	Market Price
Classic Raw Bar* Wellfleet Clams, Chatham Oysters, Chilled Poached Shrimp Served with Traditional Sides <i>(Based on 5 pieces per person)</i>	\$38 per person
Build a Poke Bowl* Yuzu and Sesame Marinated Local Tuna, Curried Tofu, Warm Sushi Rice, Avocado, Edamame, Marinated Cucumber, Sliced Carrot and Radish, Shaved Red Onion, Scallions, Chopped Seaweed	\$32 per person

Small Group Luncheons

These menus are designed for groups under 20 people.

Mediterranean Market

\$58 per person

Tuscan White Bean Soup

Mediterranean Antipasto Platter

Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami,
Feta Cheese, Aged Cheddar, Baba Ganoush, Marinated Olives,
Hummus, Olive Tapenade with Grilled Pita Bread

Individual Bowls of Garden Greens

Salad Mixers:

Heirloom Tomato, Cucumber, Radish, Roasted Chickpeas, Grilled Corn, Avocado, Roasted Walnuts, Feta Cheese

Dressings:

Balsamic Vinaigrette, Citrus Vinaigrette, Traditional Greek

Toppings:

Greek Style Grain Salad

Herbed Chicken Breast, Grilled Shrimp, Chickpea Falafel

Assorted Petite Desserts

Taste of the Fall

\$72 per person

Butternut Squash Soup

Toppings: Roasted Brussel Sprout Chips, Spiced Nuts

Arugula Salad with Roasted Pears, Roasted Cashews, Dried Cranberries, Feta Cheese, Lemon Vinaigrette

Roasted Beets with Cucumber, Candied Walnuts, Shaved Fennel

Individual Tuna Poke

Grilled Avocado, Shredded Carrot, Scallions, Sesame Seeds, Ponzu Aioli

Whole Roasted Chicken

Acorn Squash, Root Vegetables, Brussel Sprouts, Natural Drippings

Pumpkin Polenta, Roasted Wild Mushrooms

Brie and Pear Cheesecake, Pumpkin Panna Cotta, French Apple Cake

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Taste of Spring

\$72 per person

Carrot Ginger Bisque

Arugula Basil Salad, Strawberries, Candied Pecans, Cranberry Crostini, Goat Cheese, Balsamic Vinaigrette
Roasted Asparagus, Craft Pancetta, Pine Nuts, Roasted Red Pepper Relish

Black Garlic Marinated Brick Chicken, Rosemary, Preserved Lemon
Sautéed Shrimp, Fennel Purée, Grilled Corn Salsa
Baby Squash, White Asparagus, Blistered Tomatoes
Meyer Lemon Ricotta Ravioli, Castelvetro Olives, Artichoke, Heirloom Tomato, Butter Sauce

Strawberry Rhubarb Panna Cotta, Lemon Meringue Bar, Blackberry Cheesecake

Plated Pre-Order Lunch

\$48 per person

Guests are presented with a menu of selections in the morning.
The custom lunch can be served as a working lunch or in a separate location.
The below is a sample of some offerings as the menu changes seasonally. Please consult with your event planner for the current menu.

Chopped Purple Kale Salad
Topped with Grilled Chicken or Grilled Salmon

New England Family Farms Cheeseburger

Classic Turkey Club, Maple Bacon Mayonnaise

Chickpea Falafel, Cucumber Tzatziki, Carrot Jam, Naan Bread

New England Lobster Roll

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Plated Lunches

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

Entrée and Dessert \$48 *per person*
Starter, Entrée and Dessert \$58 *per person*

Starters

Soup

Carrot Ginger Bisque
Tuscan White Bean

Salad

Classic Caesar Salad, Garlic Croutons, Parmesan, Roasted Tomatoes
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 Tomatoes, 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

Appetizers

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

Chocolate Trilogy Cake, Chocolate Sauce
French Apple Cake, Crème Anglaise
New York Style Cheesecake, Fresh Berry Compote

Cocktail Receptions

Cold Passed Hors d'Oeuvres

\$90 per dozen

Sweet Cherry 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*

\$110 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*
Watermelon Gazpacho Shooters, Garden Vegetables, Micro Herbs
Vietnamese Summer Rolls, Local Vegetables, Sweet Chili Sauce
Korean "Beef" Lettuce Wrap, Cabbage Slaw
Miniature Tomato Cones, Pickled Celery, Vodka Marinated Tomato Olive Chutney
Asparagus Crostini, Miso Almond Butter
Torched Bijoe Goat Cheese & Pickled Cherries on Crostini

\$120 per dozen

Jonah Crab Salad, Crème Fraîche, Endive, American Caviar
Foie Gras Crème Brûlée, Apricot Jam, Brioche
Two Bite Lobster Salad Croissant
Local Foraged Mushrooms, Chestnut Butter on Sourdough
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

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Hot Passed Hors d'Oeuvres

\$90 per dozen

Chicken and Cheese Empanada, 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
Ratatouille Phyllo Star

\$110 per dozen

Lobster Bread Pudding, Tarragon Cream
Miniature Crab Cakes, Cape Cod Aioli
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
Chickpea Falafel, Carrot Jam, Naan
Plant Based Meatballs, Tomato Eggplant Dip, Parmesan
Twice Baked Fingerling Potato, Black Truffle, Burnt Scallion
Agave Glazed Jackfruit Miniature Taco, Avocado Salsa
Pulled Chicken Miniature Taco, Tomatillo Salsa

\$120 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
Crispy Lotus Root, Duck Confit, Farmers Cheese, Black Garlic
Kobe Beef en Croute, Green Tomato Ketchup, Whole Grain Mustard Aioli
Grilled Octopus, Lemon Corn and Chili

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Reception Displays

Cold Selections

Seasonal Vegetable Crudit� An Array of Fresh Raw Vegetables, Garlic Parsley Dip and Traditional Hummus	\$16 per person
Cheese Board Artisanal Cheeses, Seasonal Berries, English Crackers	\$26 per person
Mediterranean Market Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami, Feta Cheese, Aged Cheddar, Baba Ganoush, Marinated Olives, Grilled Pita Bread	\$30 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	\$38 per person

Hot Selections

Baked Spinach Artichoke Dip Grilled Baguette, Crudit�	\$16 per person
New England Baked Brie Fig Jam, Spiced Walnuts, Toasted Baguette	\$20 per person
Cape Cod Beer Cheese Fondue Soft and Hard Pretzels, Cubed Dark Rye Bread, Roasted and Raw Vegetables	\$22 per person
Flight of Bruschetta Braised Short Rib, Blue Cheese, Pickled Red Onion Asparagus Crostini, Miso Almond Butter Goat Cheese, Sliced Prosciutto, Truffle Honey, Fresh Fig <i>(Based on 3 pieces per person)</i>	\$32 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 Watermelon Salad, Feta, Black Olives, Tangine Dressing Fried Chatham Oyster, Nori Aioli, Wasabi <i>(Based on 4 pieces per person)</i>	\$54 per person

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Seafood Displays

The Classic Raw Bar*	\$38 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*	\$30 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 3 pieces per person)</i>	
Wequassett Lobster Trilogy	\$45 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 3 pieces per person)</i>	
Sushi Boat*	\$40 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, Siracha	\$100
Salmon Crudo, Pink Grapefruit, Dill	\$100
Scallop Ceviche, Lemon, Chili, Red Onion	\$100
Grilled Spanish Octopus Carpaccio	\$120
Chilled Poached Lobster Tails and Cracked Claws	\$170
Native Lobster Cocktail, Citrus Aoili	\$170

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Reception Stations

A minimum of four stations is required when stations are planned as a dinner

Sliders

\$32 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
Short Rib, Blue Cheese, Pickled Red Onion
Steamed Pork Buns, Hoisin, Scallions, Cucumber
Buffalo Chicken, Blue Cheese, Celery
Crispy Fish Sandwich, Shredded Cabbage Slaw, Caper Aioli
Chickpea Falafel, Carrot Jam, Tzatziki

Flatbreads

\$32 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

Dim Sum

\$32 per person

Asian Noodle Salad in Individual Take Out Boxes
Sesame Ginger Marinated Beef Satay
Crispy Shrimp Tempura, Sweet and Sour Sauce, Citrus Ponzu
Fried Peking Ravioli, Yin Yang Dipping Sauce

Tavern Bites

\$44 per person

Blistered Shishito Peppers, Chili, Lime, Sofrito Aioli
Buffalo Cauliflower, Blue Cheese Fondue
Korean Chicken Bao, Asian Pickles, Sesame, Crispy Yuca
Lobster Corn Hushpuppies, Green Ketchup

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All food and beverage items listed above are subject to a 16% service charge, 7% administrative fee and a 7% state tax.

Signature Chef Experiences

All chef attended stations will incur a fee of \$190 per station and are based on 90 minutes of continuous service. Full guarantee of attendance is required.

Wequassett Clam Shack	<i>\$70 per person</i>
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Traditional Clam Shacks are a Favorite on Cape Cod. This Experience Features Local Seafood Prepared to Order. Butter Griddled Roll with: Hot Buttered Native Lobster, Traditional Cold Lobster Salad , Fried Whole Belly Clams, Craft Hot Dogs Enhance this Experience with Local Craft Beers.	
Parm and Prosecco	<i>\$80 per person</i>
<hr/>	
This Station is Equally Exciting as an Experience as it is to Taste. Chef Prepared Pasta Dish Made to Order, Crafted Inside a Giant Wheel of Fine Italian Parmigiano Reggiano. Small Plate Pasta Creations Include: Local Clams with Linguine, Native Lobster Carbonara, Grilled Shrimp and Sugar Kelp Complimented by Wequassett Hand Selected Prosecco	
Bowls and Rolls	<i>\$85 per person</i>
<hr/>	
This Experience takes the Traditional to New Heights by Combining Creative Sushi with Customized Poke Bowls. Hand Rolled Maki and Nigiri Made to Order. Poke Bowl Bar – Featured Specialty Ingredients Include: Seared Wagyu Beef, Poached Lobster, Ahi Tuna and Caviar Experience Includes a Selection of Sake.	
<hr/>	
<h2>Dessert Stations</h2>	
Cookie Jar	<i>\$16 per person</i>
An Assortment of House-Made Cookies Presented in Jars to Include: Coconut Macaroons, French Macarons, Chocolate M&M, Chocolate Chip Cookie Kitchen Sink Cookie, Cornflake Marshmallow Chip Cookies	
Pie Station	<i>\$16 per person</i>
Selection of Three Homemade Pies, Fresh Whipped Cream, Vanilla Ice Cream	
Doughnut Bar	<i>\$18 per person</i>
Frosted and Sugar Glazed Vanilla and Chocolate Doughnuts, Assorted Homemade Sauces and Toppings	
Ice Cream Sundae Bar	<i>\$20 per person</i>
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	
Sweet Treats	<i>\$22 per person</i>
French Macarons, Dark Chocolate Truffles, Tiramisu Verrine, Cream Puffs, Lemon Meringue Tart	
Tray Passed Sweets	<i>\$24 per person</i>
Verrines: Lemon Blueberry, Chocolate Mousse, Bailey’s and Hazelnut, Salted Caramel Cappuccino Fresh Fruit Panna Cotta	

Dinner Stations

A minimum of four stations is required when being planned as a dinner with the full guarantee of attendance for each station. All chef attended stations will incur a fee of \$190.00 per station and are based on 90 minutes of continuous service

Soup Station

\$22 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
- Spring Minestrone**
Kale Pesto, Crispy Baguette
- 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

\$24 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
Cucumber and Grilled Tomato Salad, Fresh Mozzarella, Sliced Radish, Parsley, Avocado Dressing
Fried Tofu, Quinoa, Forest Mushrooms, Roasted Tomato, Miso Vinaigrette
Cauliflower Rice Succotash, Corn, Peppers, Cranberries, Golden Raisins, Kohlrabi
Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil
Miso Glazed Eggplant with Dukkah and Firecracker Mizuna

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Carving Station

Roasted Organic Free Range Turkey Breast Cranberry Chutney, Grilled Focaccia <i>Serves approximately 30 people</i>	\$500 each
Baked Maple Glazed Ham Warm Pineapple Salsa, Warm Jalapeno Cheddar Cornbread <i>Serves approximately 30 people</i>	\$500 each
Harissa Marinated Whole Roasted Chicken Cucumber Yogurt, Naan Bread <i>Serves approximately 30 people</i>	\$500 each
Salmon Wellington Creamed Spinach, Béarnaise Sauce <i>Serves approximately 15 people</i>	\$400 each
Grilled Swordfish in Banana Leaf Coconut, Lemongrass, Thai Chili <i>Serves approximately 20 people</i>	\$400 each
Garlic and Herb Encrusted New York Strip Loin Port Wine Veal Reduction, Grilled Baguette with Caramelized Caper Onions <i>Serves approximately 25 people</i>	\$800 each
Slow Roasted Black Pepper and Salt Crusted Prime Rib of Beef Horseradish Cream, Au Jus, Tapenade Toasted Baguettes <i>Serves approximately 25 people</i>	\$800 each
Peppercorn Encrusted Tenderloin of Beef Red Wine Veal Reduction, Blue Cheese Garlic Bread <i>Serves approximately 15 people</i>	\$570 each
Garlic Rosemary Marinated Leg of Lamb Cucumber Mint Yogurt Chutney, Grilled Pita <i>Serves approximately 25 people</i>	\$650 each

Pasta & Risotto	\$34 per person
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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

Gnocchi, Wild Mushrooms, Roasted Tomato, Arugula, Pesto
Braised Short Rib Ragout, Mafalda Egg Noodles, Spinach, Slow Roasted Heirloom Tomato
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
Lobster Risotto, Grilled Corn, Spring Peas, Fennel Salad
Hand Torn Pasta, Burrata, Barolo Stewed Tomatoes, Soy Chorizo
Egg Noodles, Sumac Eggplant Puree, Roasted Kohlrabi, Wilted Greens
Wild Mushroom Risotto, Black Truffles, Mascarpone Cheese, Shaved Parmesan
Chicken Confit Risotto, Butternut Squash, Asparagus Tips, Fresh Herbs

Buffet Dinner Selections

The Cape Escape

\$110 *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
Cauliflower Rice Succotash, Corn, Peppers, Cranberries, Golden Raisins, Kohlrabi
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
Scalloped Yukon Gold and Sweet Potato Gratin

Petit Gâteaux: The Pina Colada, Neapolitan, Black Forest

Outer Beach Barbecue

\$120 *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 Endive 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
Slow Cooked Coffee Rubbed Beef Brisket, Green Onion Relish

Lemon Blackberry Cheesecake, Strawberries & Cream, Chocolate Whoopie Pies

The Harwich

\$140 *per person*

White Truffle Potato Soup, Fried Leeks

Baby Kale, Poached Pear, Goat Cheese, Roasted Tomatoes, Toasted Pine Nuts
Tarragon Dressing, White Balsamic Vinaigrette
Artisan Rolls with Sweet Cream Butter

Local Burrata, Creamed Avocado, Torched Tomatoes, Fried Basil
Miso Glazed Eggplant with Dukkah and Firecracker Mizuna

Braised Beef Short Rib, Shishito Peppers, Tobacco Onions
Chicken Shakshuka, Braised Escarole, Butter Beans
Baked Salmon and Creamed Spinach in Puff Pastry, Béarnaise Sauce
Forged Mushroom Stroganoff, Egg Noodles, Braised Beet Greens, Pecorino

Petit Gâteaux: Salted Caramel Cappuccino, Cranberry & Cream, Chocolate Raspberry

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The Pleasant Bay

\$160 per person

Lobster Bisque, Lavender Fried Croutons, Smoked Crème Fraîche

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

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

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

Artisanal Rolls and Sweet Cream Butter

Seared Halibut, Lobster Risotto

Herb Marinated Beef Tenderloin, White Truffle Potato Puree, Jumbo Asparagus, Port Reduction

Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato

Banana Doughnut with Caramelized White Chocolate, Chocolate Mousse Trilogy, Bailey's Crèmeux

The Chatham

\$180 per person

Parsnip Clam Chowder, Beach Plum Glazed Pork Belly

Baby Kale, Shaved Almonds, Spiced Chickpeas, Roasted Apple, Marinated Feta, Tahini Dressing

Roasted Toy Eggplant, Roasted Squash, Butter Cream, Heirloom Carrot, Salted Tomato, Brioche Croutons

Braised Beets, Grapefruit, Grilled Endive, Halloumi Cheese, Cashews

Artisanal Rolls with Sweet Cream Butter

Traditional Cioppino, Local Shellfish, Marble Potatoes

Hand Torn Pasta, Burrata, Barolo Stewed Tomatoes, Soy Chorizo

Lyonnais Potatoes, Smoked Onion, Shiitake Bacon

Braised Broccoli Rabe, Crispy Garlic

Carved tableside by a uniformed chef

Peppercorn Encrusted Tenderloin of Beef, Horseradish Cream, Red Wine Veal Reduction

Baked Salmon and Creamed Spinach in Puff Pastry, Béarnaise Sauce

Yuzu and Green Apple Sphere, Creamsicle Petit Gâteau, Dark Chocolate Caviar Tart

French Macarons, Bon Bon Display

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Clambake Selections

Create a festive summer evening on the water. We have a variety of enhancements to help you design the quintessential Cape Cod memory!

New England Clambake

\$160 *per person*

New England Clam Chowder
Farmer Greens, Heirloom Grape Tomatoes, Shaved Red Onion, Vinaigrettes
Cucumber and Grilled Tomato Salad, Fresh Mozzarella, Radishes, Parsley, Avocado Vinaigrette
Lemon Scented Quinoa, Sliced Almonds, Golden Raisins, Green Olives, Tomato, Grilled Portobello

Corn Bread with Sweet Cream Butter
Soft Shell Steamer Clams, White Wine-Tomato
Local Mussels, Fresh Herb-Garlic Broth

Slow Roasted Ribs, Pomegranate Walnut Barbecue Sauce
Marinated Rotisserie Chicken, Poblano Tomato Relish
One and a Half Pound Boiled Local Water Lobsters with Drawn Butter
Steamed Red Bliss Potatoes, Local Corn on the Cob

Warm Apple Crisp with Vanilla Bean Ice Cream
S'mores Petit Gâteau

Creative Clambake

\$180 *per person*

New England Clam Chowder
Tobacco Onions, Candied Bacon, Assorted Hot Sauces

Corn Bread with Sweet Cream Butter
Charred Baby Gem Lettuce, Brioche Croutons, Toasted Pine Nuts, Goat Cheese,
Blistered Heirloom Tomatoes, Cranberry Fig Vinaigrette

Grilled Halloumi, Saffron Millet Tabbouleh, Toasted Cashews
Roasted Cauliflower Salad with Lemon Tahini Dressing

Baked Oysters, Spinach-Linguica Stuffing, Brown Butter Hollandaise
One and a Half Pound Boiled Local Water Lobsters with Drawn Butter

Black Garlic Marinated Brick Chicken, Rosemary, Preserved Lemon

Truffled Spaghetti Squash Almondine with Foraged Crispy Mushrooms
Saffron New Potatoes, Pleasant Bay Sea Salt, Burnt Scallions
Cape Cod Succotash with Sweet Corn, Edamame, Cranberries, Bell Peppers

Snickerdoodle Apple Cobbler with Vanilla Bean Ice Cream
Build Your Own Shortcake Bar with Assorted Berries, Crumbles and Whipped Cream
Boston Cream Pie

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Family Style Dinners

All of us crave that cozy dining experience now and again whether it be beachside casual or very elegant. Generous portions and a variety of choices coupled with a relaxed ambiance create the perfect group setting.

These menus are designed for groups under 80 people.

Coastal Table

\$160 per person

To Begin

Green Pea and Tarragon Bisque with Fresh Lobster

Served Family Style

Seasonal Local Lettuce and Vegetables, Avocado Vinaigrette

Creamy Burrata, Sliced Pears, Arugula, Roasted Hazelnuts, Aged Balsamic

Artisanal Rolls, Sweet Cream Butter

Ancient Grain Pilaf, Roasted Cauliflower, Toasted Almonds, Golden Raisins, Pickled Vegetables

Grilled Asparagus, Pomegranate, Toasted Hazelnuts, Goat Cheese

Gruyere Cheese Potato Gratin

Hand Torn Pasta, Torched Burrata, Barolo Stewed Tomatoes, Prosciutto Carbonara

Served Tableside

Rosemary and Cardamom Crusted Slow Roasted Beef Sirloin, Cabernet Au Jus

Seared Scallops, Sweet Corn Puree, Citrus Fennel Salad, Beach Plum Vinaigrette

To End

Warm Blueberry Cobbler, Vanilla Bean Ice Cream

Strawberry Rhubarb Almond Cake, Vanilla Whipped Ganache

Chocolate Trilogy Pot de Crème

Celebration of Summer

\$140 per person

Served Family Style

Seasonal Local Lettuce and Vegetables, Avocado Vinaigrette

Cucumber Radish Salad, Pickled Green Beans, Fresh Dill

Jalapeno Cheddar Corn Bread, Sweet Cream Butter

Summer Succotash, Sweet Corn, Farm Vegetables, Edamame

Warm Fingerling Potato Salad, Whole Grain Mustard, Fine Herbs

Black Eyed Pea Cakes, Grilled Chayote Squash, Agave-Lime Vinaigrette

Served Tableside

Ancho Chili and Coffee Rubbed Beef Brisket, Charred Green Onion Salsa

Black Garlic Marinated Brick Chicken, Rosemary, Preserved Lemon

Slow Roasted Ribs, Pomegranate Walnut Barbecue Sauce

To End

Vanilla Bean Pound Cake, Fresh Berries

Lemon Ricotta Cheesecake, Chantilly Cream

Strawberry Basil Shortcakes

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Charter Dinner Options

Dinners in Garden Terrace, Pavilion and Outer Bar & 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

\$136 per person

- Choice of Appetizer
 - New England Clam Chowder
 - Grilled Asparagus, Prosciutto, Aged Balsamic Shaved Pecorino, Arugula
 - Wild Mushroom Ravioli, Creamed Spinach
- Salad
 - Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit, Citrus Vinaigrette
- Choice of Entrée
 - Pan Roasted Salmon, Saffron Cream Sauce
 - Roasted Chicken Breast, Lemon Rosemary Garlic Butter
 - Braised Beef Short Rib, Red Wine Jus
 - Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato
- Dessert
 - Seasonal Dessert Trio, Berry Coulis

Selection Two

\$156 per person

- Choice of Appetizer
 - Yellow Tomato Bisque, Chive Oil
 - Tuna Poke, Avocado, Shaved Chilies, Crispy Wonton, Sesame Dressing
 - Sautéed Shrimp, Fennel Purée, Grilled Corn Salsa
- Salad
 - Arugula, Frisée, Sun-Dried Tomato, Pine Nuts, Feta, Red Wine Vinaigrette
- Choice of Entrée
 - Herb Encrusted Local Cod, Lobster Brandy Sauce
 - Marinated Lime Yogurt Chicken Breast, Sweet Red Pepper and Hazelnut Pesto
 - Grilled New York Strip, Béarnaise Sauce
 - Lemongrass Roasted Celeriac Steak, Bok Choy Harissa, Butter Beans
- Dessert
 - Seasonal Dessert Trio, Berry Coulis

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Selection Three

\$178 *per person*

Choice of Appetizer

Slow Roasted Lobster Bisque, Heirloom Tomato, Caviar Cream Sauce
Seared Scallops, Sweet Corn Nage, Shaved Fennel
Roasted Beets, Watercress, Blue Bird Cheese, Truffle Vinaigrette

Salad

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

Choice of Entrée

Seared Halibut, Native Clam Vinaigrette
Garlic and Herb Encrusted Rack of Lamb, Natural Jus
Grilled New England Farms Beef Tenderloin, Red Wine Demi
Lentil Dahl Stuffed Eggplant, Foraged Mushrooms and Green Curry

Choice of Dessert

Chocolate Trilogy Cake, Chocolate Ganache, Mint Chocolate Ice Cream
Apple Frangipane Tart, Vanilla Crème Anglaise, Brown Butter Ice Cream

Signature Charter Dinners

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

Starts at \$195 *per person*

With this dining experience our Executive Chef uses his creations from our signature five-star restaurant, twenty-eight Atlantic. To customize your menu, you are able to select three appetizers, a salad, four entrees and two desserts.

The below menu is a sample of the offerings as the menu changes seasonally. Please consult with your catering planner for the current menu.

Appetizers

Locally Crafted Oysters

Six Oysters on the Half Shell, Traditional Accompaniments

Lobster Carbonara

Pancetta, Egg Yolk, Shiitake, Bucatini

Grilled Octopus

Meyer Lemon, Fresno Chili, Squid Ink, Fennel

Entrées

Sous Vide Halibut

Sea Lettuce, Sea Grapes, Persillade, Shouga Ginger, Benny Seed Za'atar

Strube Ranch American Wagyu

8 oz Strip Loin, Sweet Onion, Braised Beef, Escarole

Heritage Chicken and Truffle Ballotine

Apricot and Brandy Bread Pudding, Mushroom Puree, Rillette

Plated Dinner Selections

All Plated Dinners include Artisan Bread, Sweet Cream Butter, Coffee and Hot Tea.
An additional entrée may be selected at the fee of \$20 per person. Please provide the total number of each entrée to your Catering Representative seven (7) business days prior to the event.

Classic Level	
Three Courses:	\$110 <i>per person</i>
Four Courses:	\$130 <i>per person</i>
Deluxe Level	
Three Courses:	\$130 <i>per person</i>
Four Courses:	\$150 <i>per person</i>

Appetizers

Classic Selection

Sweet English Mint Pea Risotto, Shaved Parmesan
Butternut Squash Risotto, Crispy Prosciutto, Fried Sage
Goat Cheese Ravioli with Artichoke, Tomatoes, Olives, White Wine Butter Sauce
Grilled Asparagus, Prosciutto, Aged Balsamic, Shaved Pecorino, Arugula
Seared Gnocchi, Wild Mushrooms, Roasted Tomatoes, Pesto
Herb Marinated Grilled Shrimp, Ratatouille Risotto

Deluxe Selection

Seared Scallops, Sweet Corn Nage, Shaved Fennel Salad
Maine Crab Cake, Corn Succotash, Spiced Aioli, Arugula
Pumpkin Ravioli, Duck Confit, Fennel Salad, Hazelnut Brown Butter
Seared Gnocchi, Short Rib Ragout, Roasted Tomatoes, Aged Parmesan
Tuna Poke, Avocado Puree, Shaved Chilies, Crispy Wonton, Sesame Dressing*

Soups

Chilled Potato Leek, Scallion Crème Fraîche
New England Clam Chowder, Bacon, Oyster Crackers
Mushroom Bisque, Sherry Chantilly
Yellow Tomato Bisque, Chive Crème Fraîche
Lobster Bisque, Sherry Cream, Chives
Butternut Squash Bisque, Cinnamon Crème Fraîche

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Salads

Romaine Hearts, Olives, Garlic Croutons, Roasted Tomatoes, Anchovy Dressing
Wedge of Iceberg, Bacon, Egg, Grape Tomatoes, Cucumber, Shaved Onion, Buttermilk Dressing
Garden Greens, Crumbled Blue Cheese, Candied Walnuts, Cucumber, Poached Pear, Herb Vinaigrette
Petite Greens, Roasted Beets, Orange Segments, Pecans, Citrus Dressing
Baby Spinach and Frisée Salad, Toasted Walnuts, Cranberries, Goat Cheese, Sherry Vinaigrette
Butter Lettuce, Blue Cheese, Breakfast Radish, Chives, Grapefruit, Citrus Vinaigrette
Simple Greens, Fine Herbs, Scallions, Marinated Cucumber, Roasted Tomatoes, White Balsamic Vinaigrette
Field Greens, Fresh Mozzarella, Heirloom Tomatoes, Shaved Onion, Balsamic Vinaigrette
Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette
Kale and Watercress, Poached Pears, Granny Smith Apples, Fried Brie, Citrus Vinaigrette
Arugula, Frisée, Oven Roasted Tomatoes, Pine Nuts, Feta, Red Wine Vinaigrette

Entrée

All entrée selections include chef's choice of starch and vegetable.

Classic Selection

Pan Roasted Salmon, Saffron Cream Sauce
Grilled Swordfish, Caper-Chive Lemon Butter Sauce
Baked Herb Marinated Cod, Tomato Caper Vinaigrette
Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers, Natural Jus
Chicken Piccata, Lemon Caper Cream Sauce
New York Strip Steak, Béarnaise Sauce
Braised Beef Short Rib, Red Wine Jus
Seared Chicken Breast with Grilled Jumbo Shrimp, Chive Lemon Butter Sauce, Natural Jus
Petite Strip Steak with Maine Crab Cake, Red Wine Reduction, Red Pepper Hollandaise

Deluxe Selection

Lobster Encrusted Local Cod, Brandied Cream Sauce
Seared Halibut, Caviar Butter Sauce
Sesame Crusted Ahi Tuna, Soy Hollandaise
Roasted Duck Breast, Cranberry Grand Marnier Sauce
Grilled Filet of Beef, Blistered Tomatoes, Red Wine Jus
Beef Short Rib Wellington, Truffled Mushrooms, Natural Jus
Petite Filet of Beef with Crab Cake, Truffled Red Wine Jus, Romesco Sauce
Petite Filet of Beef with Lobster Ravioli, Oyster Mushroom Ragout, Chive Butter Sauce

Dessert

Chocolate Trilogy Cake, Whipped Ganache, Mint Chip Ice Cream
French Apple Cake, Crème Anglaise, Brown Butter Ice Cream
New York Style Cheesecake, Fresh Berry Compote, Strawberry Rhubarb Sorbet
Vanilla Crème Brûlée, Seasonal Fresh Fruit
Seven Layer Opera Cake, Chocolate Ganache, Coffee Ice Cream
Seasonally Inspired Trio

Beverages

Hosted Bar Pricing	<i>Bartender Fee of \$190 applies for events under 25 guest and for all Cash Bars</i>
Domestic Beer: Budweiser, Bud Light, Samuel Adams	\$8 per bottle
Imported and Premium Beer: Consult resort's extensive beer list	\$9 per bottle
Wines: Our resort features an extensive wine list with unique New World and Old World Selections. Please consult with your planner for recommendations.	\$49-\$59 per bottle
Wine Upgrades: Wequassett offers an extensive wine list. Please consult with your Catering Manager for details.	
Soft Drinks: Sodas, Mineral and Spring Waters	\$4.50 per drink
Wequassett Premium Brands: Tito's Vodka, Bombay Gin, Bacardi Superior Rum, Dewar's, Redemption Straight Bourbon, Redemption Rye Whiskey, Hornitos Tequila	\$15 per drink
Wequassett Deluxe Brands: Belvedere Vodka, Bombay Sapphire Gin, Mount Gay Rum, Glenmorangie Scotch, Makers Mark, Crown Royal, Patron Silver Tequila	\$17 per drink
Cordials: Amaretto, Chambord, Drambuie, Southern Comfort, Kahlua, Grand Marnier, Cointreau, Irish Mist, Sambuca, Benedictine, Bailey's Irish Cream, Frangelico, Hennessy VS	\$15 per drink

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Specialty Beverage Stations

\$500 for one hour

Delight your guests with a specialty cocktail bar at your reception. Pricing includes set up fees and bartender. Beverage charges will be based on consumption. Pricing is dependent on liquor selection and drink type. Please consult with your Catering Manager for details.

Martini Station:

Selection of three custom specialty martinis.

Bourbon Station:

Selection of four different Bourbons and two custom preparations.

Signature Station:

Selection of three custom Signature Cocktails using both traditional and new craft ingredients.

Brunch Beverage Station:

Selection of classic Mimosas and Bloody Mary Cocktails with traditional assorted garnishes.

Bubbles Bar:

Selection of three sparkling specialties and custom preparations.

Night Cap Station:

Adult Hot Chocolate, Mulled Wine and Accompaniments

Dessert Martini Bar:

Selection of three specialty dessert Martinis

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