



WEQUASSETT'S ENCHANTED WINTER

INDULGE IN OUR EXQUISITE CUISINE FROM THE COMFORT OF YOUR OWN HOME

Party Platters

Artisanal Cheese

*selection of imported and domestic cheese,
fresh and dried fruits, house jam, grain
crackers*

for 6 \$54

for 12 \$108

Charcuterie

*selection of cured meats, pickled vegetables,
house relish, assorted mustards, grilled bread*

for 6 \$54

for 12 \$108

Mediterranean Antipasto

*Marinated grilled vegetables, sliced prosciutto,
Italian salami, feta cheese, aged cheddar, baba
ghanoush, marinated olives, grilled pita bread*

for 6 \$48

for 12 \$108

Crudit 

*an array of fresh raw vegetables, garlic parsley
dip and traditional hummus*

for 6 \$32

for 12 \$64

Hors d'oeuvres

Chef's Selection

*four types of bite size cold appetizers
for six \$72*

for twelve \$144

Fresh Seafood

Shrimp Cocktail

*citrus and lemongrass poached Atlantic
shrimp, cocktail sauce, lemon wedges
\$48 per dozen*

Lobster Rolls with a Twist

*miniature croissant filled lobster rolls
topped with a hint of lemon,
\$56 per dozen*

Sushi

*includes 2 servings of spicy tuna rolls, 2 servings of California rolls, 2
specialty rolls, 6 tuna nigiri, and 6 shrimp nigiri
\$230*

Served with soy sauce, pickled ginger, wasabi, and chopsticks.

by Executive Chef James Hackney