



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

Crudité

an array of fresh raw vegetables, garlic parsley drip 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

minature 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



FROM THE SILL

Chef Ashley's Cookie Box

A pastry chef's favorite childhood holiday cookies are included in a 36-piece assortment box, which includes spritz butter cookies, Italian egg biscuits, snickerdoodle pinwheels, linzer cookies, gingerbread men, M&M cookies, and sprinkle Christmas cookies.
\$80

Festive Holiday Cake

Get ready to be amazed! Created by Assistant Pastry Chef Sarah Arnold, is a cinnamon chiffon cake, filled with cream cheese mousse, salted caramel, and cinnamon bun cookie pieces. It's the perfect dessert to conclude any holiday celebration. Serves up to 24 guests.
\$110

White Chocolate and Cranberry Swirl Cheesecake

Indulge in a smooth and luxurious New York-style cheesecake to make your holiday celebration complete. Our tantalizing recipe includes a classic graham cracker crust, creamy white chocolate cheesecake with a cranberry swirl, a vanilla whipped ganache, and a generous helping of sugared cranberries. This delectable dessert can comfortably serve up to 16 guests.
\$85

Express Bûche de Noël

Introducing the cutest Bûche de Noël for your next holiday party! This dessert is filled with coffee mousse, salted caramel, coffee hazelnut praline, and a hazelnut financier. It's sure to be a hit at your next gathering, serving up to ten guests.
\$75

Gingerbread House Kit

Take with you an enchanting Wequassett gingerbread house that is sure to please! The kit comes complete with a single gingerbread house, a variety of candy, and one piping bag of icing.
\$45

The Black Forest Bûche de Noël

Indulge in this delectable Bûche de Noël that puts a spin on the traditional black forest cake. The cake is made with cherry compote, kirsch cremeux, vanilla bean mousse, and chocolate cake. Perfect for a gathering of up to ten guests.
\$75

by Executive Pastry Chef Ashley Corrao