



WEQUASSETT

RESORT AND GOLF CLUB

TO LOVE AND TO CHERISH

The Menu of Choice



Contents

Breakfast	1
Lunch	3
Cocktail Receptions	7
Plated Dinner Selections	13
Station Dinner Selections	17
Charter Dinner Options	22
Dinners in Private Dining Room	25
Late Night Menus	27
Weddings Simplified	29



Breakfast

Buffet-Style Breakfast Selections

All breakfast selections include freshly brewed coffee, hot tea and assorted juices.

Consult your Catering Planner for a variety of dining venue choices, perfect for private breakfasts and luncheons.

Healthy Choice - (20 person minimum)

\$27 per person

Fresh Fruit and Berry Presentation
Chef's Selection of Healthy Fruit Smoothies
Assorted New England Organic Yogurts, Cottage Cheese
House-Made Granola Bars, Bran Muffins
Steel Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Egg Whites*

Eben Ryder - (50 person minimum)

\$35 per person

Scottish Smoked Salmon Presentation with Traditional Accompaniments
New England Artisan Cheese Display, Local Honey Dried Fruit
Assorted Flavored Yogurts and Cottage Cheese
Hard-Boiled Eggs
Fresh Fruit and Berry Presentation
Seasonal Whole Fresh Fruit
Steel-Cut Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Assorted Bagels with Flavored Cream Cheeses
Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Assorted Jams and Preserves
Apple-Wood Smoked Bacon, Chicken Sausage, Maple Scented Sausage Links
Omelets and Eggs Prepared to Order*

Chef's Daily Egg Preparation*

Chef's Daily Griddle Preparation

(\$190 Chef Attendant Fee)

(\$190 Chef Attendant Fee)

Farm Fresh - (20 person minimum)

\$27 per person

Fresh Fruit and Berry Presentation
Assorted Bagels with Flavored Cream Cheeses
Hot Oatmeal and Assorted Cold Cereals with Dried Cranberries, Sliced Almonds and Toasted Coconut
Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Butter and Jams
Assorted New England Organic Yogurts and Cottage Cheese
Breakfast Potatoes
Apple-Wood Smoked Bacon, Chicken Sausage, Maple Scented Sausage Links
Scrambled Eggs

Chef's Daily Griddle Preparation

* 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.

Continental**\$20 per person**

Fresh Fruit and Berry Presentation
Assorted Muffins, Danish, Croissants and Pastries with Sweet Cream Butter and Assorted Preserves

Deluxe Continental**\$25 per person**

Assorted Flavored Yogurts and Cottage Cheese, Bagels with Cream Cheese, Fresh Fruit and Berry Presentation
Assorted Muffins, Danish, Croissants, Pastries and Breakfast Breads with Sweet Cream Butter and Assorted Preserves
Selection of Breakfast Sandwiches

Wequassett Brunch - (50 person minimum)**\$85 per person**

Freshly Brewed Coffee, Hot Tea and Assorted Juices
Fresh Fruit and New England Artisan Cheese Display, Local Honey, Dried Fruit
Fresh Fruit and Berry Presentation
Assorted Bagels with Flavored Cream Cheeses
Assorted Muffins, Danish, Croissants, Pastries and Breads with Sweet Cream Butter and Assorted Jams
Scottish Smoked Salmon Presentation
Mediterranean Antipasto Presentation
Belgian Waffle, Omelets and Eggs Prepared to Order Station*
Irish Sausage Links, Roasted Bliss Potatoes and Honey Baked Ham

Entrées – Choice of two

Poached Eggs and Maine Crab Cakes with Chive Hollandaise*
Short Smoked Duck Breast over Sweet Potato Hash with Port Wine Reduction
Brown Sugar and Cumin Cured Pork Loin with Roasted Apple-Thyme Sauce
Seared Atlantic Salmon over Creamy Polenta with Asparagus and Tri-Citrus Butter
Marinated and Grilled Flank Steak with Chimichurri Sauce*
Herb Encrusted Local Cod with Caper – Chive Lemon Butter Sauce
Skillet Blackened Swordfish with Remoulade Sauce
Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers

Assorted Petit Desserts

* 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.

Lunch

Buffet-Style Luncheon Selections

Chatham Luncheon - (40 person minimum)

\$50 per person

Chef's Selection of Soup
Mixed Field Greens with Tomato, Cucumber, Croutons and Assorted Vinaigrettes
Chef's Selection of Three Prepared Salads
Antipasto Platter, Local Cheese, Cured Meats, Pickled Vegetables
Artisanal Rolls and Sweet Cream Butter
Holly's Spicy Dill Pickles
Mayonnaise, Horseradish Cream, Dijon Mustard, Cranberry Chutney

Chef's Selection of:

Meat or Poultry
Seasonal Fresh Fish or Hot Pasta Entrée
Starch and Vegetable
Assortment of Seasonal House-Made Confections

Chatham Enhancement, Option 1

\$13 surcharge per person

(choice of two)

Caesar Salad with Parmesan Cheese and Croutons
Lobster Salad
Tomato and Fresh Mozzarella Platter
Grilled Vegetable Platter

Chatham Enhancement, Option 2

\$21 surcharge per person

(choice of two selections from above and one of the following options below)

Assorted Gourmet Pizzas
Hot Entrée (Chef's Choice)
Chef Attended Pasta Station with Assorted Toppings and Pasta
(\$160 Chef Attendant fee)

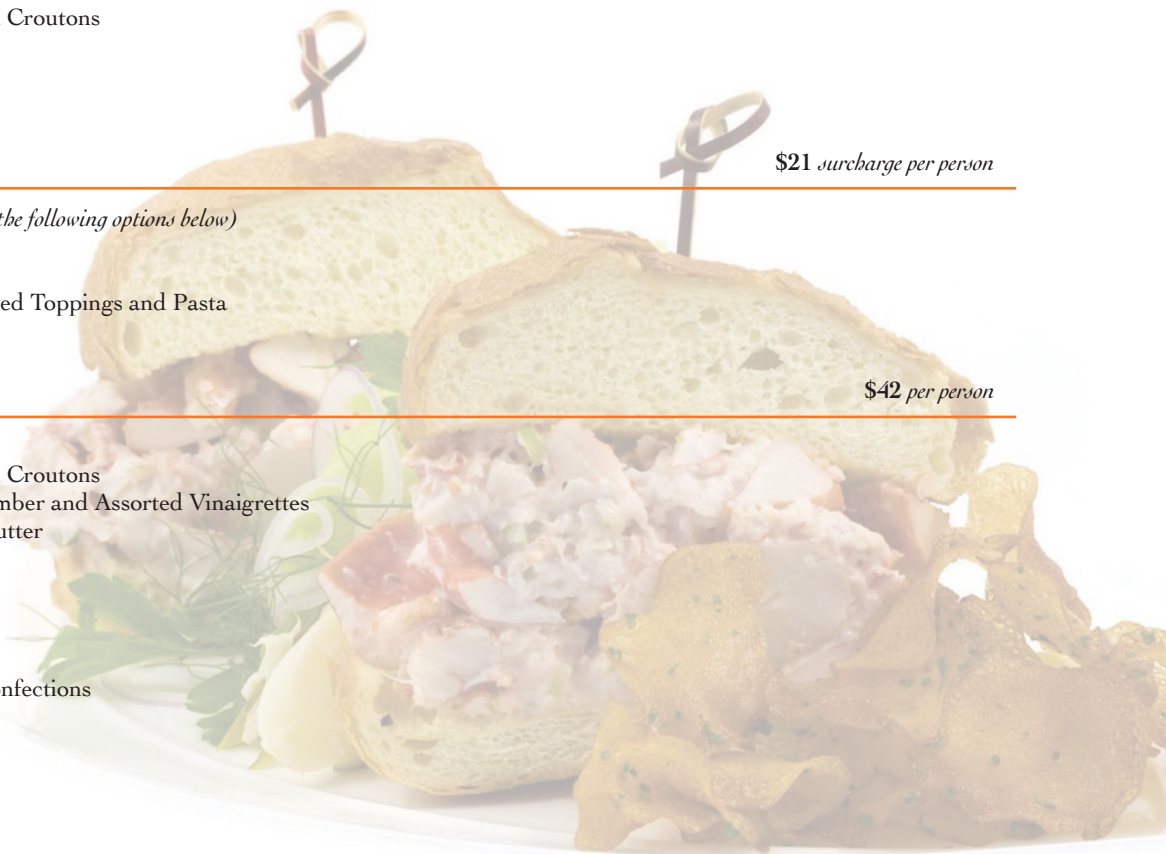
Round Cove - (40 person minimum)

\$42 per person

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

Chef's Selection of:

Meat, Poultry or Fish Entrée
Hot Pasta Entrée
Starch and Vegetable
Assortment of Seasonal House-Made Confections



Open Sandwiches and Assorted Salads - (25 person minimum)

\$40 per person

Mixed Field Greens with Cucumbers, Tomatoes, Croutons,
Diced Bacon, Gorgonzola Cheese, Shaved Red Onion and Assorted Dressings
Caesar Salad with Parmesan Cheese and Croutons
Pasta Salad with Roasted Peppers, Black Olives, Basil, Red Onion and Goat Cheese
Shrimp Salad, Potato Salad, Apple-Wood Smoked Bacon
Sliced Medium Rare Roast Beef*, Hand Carved Turkey Breast, Honey Baked Virginia Ham, Salami
Sliced Cheddar, Swiss and Provolone Cheese
Lettuce, Tomato, Onion and Roasted Red Peppers
Assorted Deli Rolls and Sandwich Breads
Holly's Spicy Dill Pickles
Mayonnaise, Spicy and Yellow Mustard, Cranberry Relish and Horseradish Cream
Root Vegetable Chips
Assortment of Seasonal House-Made Confections

Salad Creations - (15 person minimum)

\$36 per person

Salad Greens:
Baby Spinach & Young Kale, Crisp Baby Gem, Watercress, Frisée & Endive
Salad Mixers:
Mixed Baby Heirloom Tomatoes, Organic Cucumbers, Pickled Red Onions, Shaved Cauliflower, Pumpkin Seeds, Cranberries, Croutons,
Crumbled Goat Cheese, Parmesan
Dressings:
Caesar, White Balsamic, Miso Roasted Tomato and Cilantro
Bowls and Platters:
Lemon and Basil Marinated Grilled Shrimp and Barley
Greek Chicken, Apricot Couscous and Tzatziki
Grilled Vegetable, Pesto and Mozzarella Pasta Salad
Roasted Broccoli, Sesame Tofu, Quinoa and Soy
Silver Dollar Rolls with Sweet Cream Butter
Assortment of Seasonal House-Made Confections and Fresh Fruit

Mediterranean – (40 person minimum)

\$54 per person

Vegetable Minestrone Soup
Panzanella Salad
Grilled Chicken with Salsa Verde and Pancetta Braised Borlotti Beans
Roasted Salmon with Confit Garlic, Crushed Tomato and Chianti Sauce
Spinach Ravioli with Artichoke, Tomato, Olives in a White Wine Butter Sauce
Grilled Mediterranean Vegetables with Arugula Pesto
Artisan Rolls & Garlic Bread
Assorted Petit Italian Desserts



* 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.

South American - (40 person minimum)

\$54 per person

Three Bean Chili
Corn Salad with Black Beans, Roasted Red Peppers & Cilantro
Mixed Green Salad with Red Onion, Cucumber, Mango, Avocado & Lime Vinaigrette
Grilled Chimichurri Chicken
Sautéed Flank Steak with Peppers and Onions*
Blackened Lime Swordfish
Flour & Corn Tortillas
Cilantro Rice & Black Beans
Salsa, Avocado, Shredded Cheese, Lettuce, Diced Tomato, Sour Cream & Jalapenos
Assorted Petit Desserts

Asian - (40 person minimum)

\$54 per person

Carrot, Cucumber, Daikon with Kimchee-Ginger Dressing
Noodle Salad, Bean Sprouts, Fresno Chili, Radishes, Cilantro, Basil
Korean BBQ Beef, Mushrooms, Water Chestnuts, Peanuts, Scallions*
Steamed Miso Glazed Cod, Vegetable Stir Fry
Dashi with Tofu, Shitake Mushrooms, Bok Choy, Scallions, Chili Paste
Assorted Petit Desserts

Cape Cod - (40 person minimum)

\$54 per person

Homemade Clam Chowder
Caesar Salad with Parmesan Cheese and Croutons
Chopped Salad, Spring Peas, Egg, Radishes, Blue Cheese, Cranberries, Walnuts, Red Wine Vinaigrette
New England Lobster Rolls
Cape Cod Fried Chicken, Wildflower Honey, Pickled Chili Relish
Chef's Selection of Seasonal Vegetable
Assorted Petit Desserts

Light Lunch - (40 person minimum)

\$48 per person

Baby Kale & Spinach Salad, Pickled Red Onion, Chick Peas, Sunflower Seeds, Citrus Vinaigrette
Israeli Couscous with Dates, Apricots and Pine Nuts
Herb Cod, Blistered Tomatoes with Corn Succotash
Grilled Chicken with Artichoke Hearts, Charred Onions, Feta
Pastry Chef's Selection of Light Desserts

* 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.

Signature Take - Away Lunches

\$28 per person

All Boxed Lunches include a Wequassett Thermal Bag, Chocolate Chip Cookie, Potato Chips, Whole Fruit and a Beverage

Roast Beef Sandwich on Ciabatta Bread with Horseradish Cream, Bibb Lettuce, Tomato and Marinated Red Onion*

Hand Carved Turkey Breast on Ciabatta Bread with Basil Mayonnaise, Spicy Mustard, Apple-Wood Smoked Bacon, Lettuce, Tomato and Marinated Red Onion

Thick Sliced Honey Baked Virginia Ham on Ciabatta Bread with Spicy Mustard and Swiss Cheese

Curried Chicken Salad in a Garlic-Herb Wrap with Bibb Lettuce, Tomato, Grapes and Slivered Almonds

Vine Ripened Tomato and Fresh Mozzarella Wrap with Basil Mayonnaise, Fire Roasted Red Peppers, Bibb Lettuce and Balsamic Reduction

Tuna Salad in a Garlic-Herb Wrap with Provolone, Lettuce, Tomato and Red Onion

Plated Selections - (choice of one per course)

Entrée and Dessert \$38 per person
Starter, Entrée and Dessert \$46 per person

Starters:

Carrot Ginger Soup with Nutmeg Cream

New England Parsnip Clam Chowder

Spinach Ravioli with Wild Forest Mushrooms, Stewed Tomatoes, Shaved Parmesan Cheese

Spring Pea Risotto, Fresh Mint, Wild Pea Tendrils

Caesar Salad, Garlic Herbed Croutons, Chopped Egg, Shaved Aged Parmesan

Baby Kale and Spinach Salad, Pickled Onion, Chick Peas, Sunflower Seeds, Citrus Vinaigrette

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

Potato Ravioli, Onion Purée, Pancetta, Truffle Oil

Grilled Asparagus, White Anchovies, Pickled Onions, Goat Cheese, Arugula

Winter Greens, Pomegranate, Pickled Cauliflower, Shaved Carrots, Molasses

Field Greens, Cucumbers, Scallions, Parsley, Mint, Champagne Vinaigrette

Buffalo Mozzarella, Heirloom Tomato, Mint Pesto, Aged Balsamic

Watermelon, Feta, Black Olive Purée, Opal Basil

Entrée:

Pan Roasted Red Snapper, Black Bean-Corn Salsa, Avocado, Fried Yuca

Grilled Swordfish, Black Olive Vinaigrette, Fingerling Potatoes, Artichokes, Warm Saffron Emulsion

Sautéed Chicken Paillards, Soft Polenta, Tomato Sofrito, Parsley

Grilled Swordfish, Black Olive Vinaigrette, French Beans, Roasted Red Peppers, Hearts of Palm

Citrus Poached Salmon, Fingerling Potatoes, Artichokes, Warm Saffron Emulsion

Bacon Wrapped Pork Medallions, Organic Barley Risotto, Ginger-Cranberry Compote

Grilled Hangar Steak, Smoked Marble Potatoes, Confit Shallots, Tomato Sofrito*

Gnocchi, Forest Mushrooms, Green Garlic Purée

Farro, Charred Summer Squashes, Eggplant Caponata, Herb Ricotta

Dessert:

Chocolate Trilogy, Trio of Dark, Milk, White Chocolate

Apple Cranberry Crumble, Orange Jam, Chocolate Pearls

Key Lime Tart, Smoked Meringue

Opera Cake, Coffee Buttercream

Chocolate Cream Pie

* 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.

Cocktail Receptions

Passed Hors d'Oeuvres

Grand Selection

\$75 per dozen

Cold

Watermelon, Feta, Black Olive
Sweet Cherry Tomato, Petit Mozzarella, Basil, Aged Balsamic
Grilled Bruschetta, Goat Cheese, Slow Roasted Cherry Tomato
Smoked Salmon, Tarragon Mousse, Sour Cream, Sweet Paprika Seasoned Chip
Savory Tomato Cones, Goat Cheese Mousse, Black Olives
Crab Salad on Belgian Endive
Prosciutto and Melon
Tomato, Basil, Mozzarella Brochettes with Aged Balsamic
Jumbo Shrimp on Ice with Cocktail Sauce and Lemon
Freshly Shucked Local Oysters with Cocktail Sauce and Lemon*
Chatham Littleneck Clams on the Half Shell with Cocktail Sauce and Lemon*

Hot

Creamy Risotto Croquettes, Asparagus, Red Pepper, Fontina Cheese
Risotto Croquettes, Blended Sharp Gorgonzola Cheese
Lavender Poached Fig Wrapped in Phyllo, Creamy Goat Cheese
Shitake, Leek Spring Roll, Ginger, Carrot, Asian Dipping Sauce
Manchego Cheese, Sweet Quince in a Crisp Tart Shell
Brie Blended with Shallots in a Crisp Tart Shell
Mini Chicken Pot Pie, Peas, Carrots, Parsnip
Chicken Spring Rolls, Sweet & Spicy Chili Sauce
Bacon and Blue Cheese Stuffed Dates, Parmesan, Goat Cheese
Warm Brie and Raspberry on Phyllo
Crab and Corn Fritters, Red Pepper Aioli
Crisp Artichoke Hearts Stuffed with Parmesan and Goat Cheese
Assorted Quiche to include Cheese, Mushroom and Spinach
Steamed Pork Potstickers with Ponzu Dipping Sauce
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Crispy Chicken Wontons with Plum Dipping Sauce
Bacon Wrapped Scallops
Duck Spring Rolls with Sweet and Sour Sauce
Miniature Beef Wellingtons*

* 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.

Premier Selection

\$90 per dozen

Cold

Tuna Tartare Cups, Kimchi, Pine Nuts*
Shrimp Ceviche Spoons*
Beef Tartare, Horseradish Aioli Bruschetta*
Scallop Ceviche, Yuzu, Radish, Mango*
Lime Marinated Shrimp, Avocado Mousse
Jonah Crab Meat Salad, Cucumber, Mint
Nori Tuna Tartare on Sesame Cones, Wasabi and Pickled Ginger*

Hot

Lobster Bread Pudding, Lobster, Leeks, Fennel in a Custard Brioche
Pat Woodbury's "Clam Casino", Wellfleet MA
Yellow Tomato Soup with Grilled Cheese Sandwich
Lobster and Crab Arancini, Sweet Tomato Olive Sauce
Oysters Rockefeller*
Tempura Shrimp with Ponzu Sauce
Smoked Salmon Tartare on Potato Cakes
Lobster and Corn Fritters with Saffron Aioli

Platinum Selection

\$105 per dozen

Cold

American Caviar, Corn Blini, Crème Fraîche, Chives, Red Onions
Chilled King Crab, Lemon Mayonnaise, Fried Steamer Clam
Traditional Foie Gras Pate with Black Truffles and Pepper Brioche
Two Bite Mini Croissant Lobster Roll
Seared Yellow Tail Tuna, Pickled Slaw, Wasabi Aioli, Tobiko*
Charred Baby Octopus Skewers, Spanish Chorizo, Romesco
Mini Pork Belly BLT's, Quail Eggs, Shaved Truffle
Smoked Salmon Tarts, Dill Crème Fraiche, Salmon Roe
New England Farmed Beef Tartare, Kimchi Aioli, Edible Spoons*
Savory Tomato Cones, Lobster Salad, Avocado Mousse, Paddlefish Caviar
Bloody Mary Shooters, Chatham Oyster, Trout Roe, Celery Leaves*

Hot

Silver Egg Shells, Slow Cooked Truffled Egg, Crisp Smoked Bacon
Gold Egg Shell, Lobster Risotto, Grated Parmesan, Bottarga
Prosciutto Wrapped Baked Native Day Boat Scallops
Roasted Australian Baby Lamb Chops with Minted Yogurt Dipping Sauce*
Sweet Bay Scallops on Caramelized Bacon with Mango Vinaigrette
Tempura Lobster Spoons with Creamy Polenta and Tarragon Butter
Foie Gras Beignets, Concord Grape Jelly
Mini Duck Confit "Corn Dogs", Truffle Mayo

* 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.

Displays

Grand Selection

Cold

(Small platter serves 15 guests/Large platter serves 50 guests)

Vegetable Crudités with Creamy Ranch Dip	\$80/\$150
Authentic Hummus and Tapenade with Grilled Pita Bread	\$80/\$150
Vine Ripened Tomato and Fresh Mozzarella	\$100/\$180
Mediterranean Antipasto Display to Include Marinated Grilled Vegetables, Baba Ganoush, Assorted Olives with Grilled Pita Bread	\$100/\$180

Hot

(Small platter serves 15 guests/Large platter serves 50 guests)

Spinach and Artichoke Dip with Grilled Pita Bread	\$110/\$200
Spicy Creole Shrimp Dip with Crackers	\$150/\$240
Gruyere, Caramelized Onion and Bacon Dip with Grilled Pita Bread	\$120/\$230
Traditional Beef Meatballs with Marinara, Parmesan Butter Pasta	\$14 per dozen
Turkey, Cranberry and Sage Meatballs with Biscuits and Gravy	\$12 per dozen
Sesame Crusted Turkey Meatballs with Bok Choy Noodle Salad	\$13 per dozen
Buffalo Chicken Meatballs with Iceberg Wedges and Blue Cheese	\$13 per dozen
Lamb Meatballs with Cucumber, Cauliflower, Feta and Raita	\$15 per dozen
Pork Teriyaki Meatballs with Napa Cabbage Slaw	\$15 per dozen
Steamed Pork Slider Buns, Hoisin, Scallions, Cucumbers	\$80 per dozen
NE Beef Sliders, Vermont Cheddar, Tomato, Mustard Aioli*	\$85 per dozen
Quesadillas: Chicken, Shrimp or Vegetables, Cheddar Jack Cheese, Salsa, Guacamole, Sour Cream	\$12 per person

Premier Selection

Cold

(Small platter serves 15 guests/Large platter serves 50 guests)

Assorted Artisan Cheese and Fruit with Crackers	\$85/\$130
Assorted Smoked Fish with Traditional Accompaniments	\$115/\$220
Assorted Cold Canapés	\$110/\$220
Smoked Salmon with Traditional Accompaniments	\$250/\$470
Assorted Pâtés and Terrines with Traditional Accompaniments	\$180/\$340

Hot

(Small chaffer serves 15 guests/Large chaffer 30 guests)

Creamy Hot Seafood Dip with Assorted Crackers	\$130/\$250
Braised Short Rib, Blue Cheese, Pickled Red Onion	\$95 per dozen
Crab Cake, Arugula, Mango, Cape Cod Spiced Aioli	\$90 per dozen
Duck Confit, Fig Compote, Apple Slaw	\$90 per dozen
Mediterranean Lamb Meatballs, Cucumber Yogurt, Harisa, Grilled Pita Bread	\$16 per person
Moroccan Lamb Meatballs with Saffron Apricot Couscous	\$17 per person
Petit Crab Cakes, Red Pepper Aioli	\$16 per person

Platinum Selection

Artisanal Cheese Bar

(Small platter serves 15 guests, \$400/Large platter serves 30, \$750)

Choice of three New England Small Farm Artisanal Crafted Cheeses, Sweet Quince Paste, Toasted Pine Nut and Honey, Garlic-Herb Crackers, Grilled Olive Oil Crostini, Seasonal Fresh Fruit, Mediterranean Olives

Cold

Assorted Rolled Sushi with Wasabi, Soy Sauce and Pickled Ginger

(four pieces per person)*

\$28 per person

American Caviar Station with Fresh Corn Blini and Traditional Accompaniments

\$60 per ounce

Additional Premier Caviar options are available on request

Hot

Lobster Sliders, Mayo, Lemon, Baby Gem Lettuce

\$105 per dozen

King Crab Sliders, Whole Grain Aioli, Baby Frisee, Tomato/Bacon Chutney

\$115 per dozen

Tempura Shrimp, Vegetables, Ponzu, Sweet & Sour Sauce, Traditional Bonito-Soy Broth

\$18 per person

Raw Bars

(A fee of \$190 will be incurred for an attendant to shuck to order)

The Classic *

\$29 per person

Wellfleet Clams

Chatham Oysters

Chilled Poached Shrimp

Served with Traditional Sides

Add Chilled Poached Hard Shell Lobster

\$39 per person

* 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.

Ceviche**\$45 per person**

Shrimp, Avocado, Corn, Tomato
Scallops, Lime, Cilantro, Mango
Tuna, Soy, Scallion, Ginger
Lobster, Pineapple, Aioli, Celery

Fire and Ice***\$55 per person**

Fried Oysters with Gribiche Sauce and Freshly Shucked Chatham Oysters on the Half Shell
Grilled Shrimp, Sugar Cane, Bamboo and Lime Steamed then Chilled Lobster
Baked Maine Crab Stuffed with Warm Aioli and Lemon Grass Poached then Chilled Clams
Clam Chowder Shooter and Freshly Shucked Wellfleet Clams on the Half Shell
Served with Traditional Sides

The Ultimate* (75 person minimum)**\$75 per person**

Lobster, Lemon Grass Poached then Chilled
Shrimp, Bamboo-Lime Steamed then Chilled
Clams, Wellfleet, Shucked to order*
Oysters, Chatham, Shucked to order*
Alaskan Cracked King Crab Legs with Roasted Garlic Aioli
All Served with Traditional Accompaniments on a Custom Carved Ice Bar with Shucker

Beverage

Hosted Bar Pricing

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

Domestic Beer

Budweiser, Bud Light, Samuel Adams

\$7 per bottle**Imported and Premium Beer**

Heineken and Amstel Light

\$8 per bottle**Wines**

Wequassett Selection, House Sparkling, White and Red Varietals

\$35 per bottle

* 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.

Soft Drinks **\$4.50 per drink**
Sodas, Mineral and Spring Waters

Wequassett Premium Brands **\$12 per drink**
Tito's Vodka, Bombay Gin, Bacardi Superior Rum, Dewars, Redemption Straight Bourbon,
Redemption Rye Whiskey, Sauza Tequila

Wequassett Deluxe Brands **\$14 per drink**
Belvedere Vodka, Bombay Sapphire Gin, Mount Gay Rum, Glenmorangie Scotch, Makers Mark,
Crown Royal, Patron Silver

Cordials **\$12 per drink**
Amaretto, Chambord, Drambuie, Southern Comfort, Grand Marnier, Cointreau, Irish Mist, Sambuca,
Benedictine, Kahlua, Bailey's Irish Cream, Frangelico, and Hennessy VS

Cocktail Receptions / Bar

Please refer to your contract for your beverage package. Please note that your package may be upgraded as outlined below:

Beer and Wine Bar to Full Premium Bar *Four hours* **\$20 per person**
Five hours **\$35 per person**

Beer and Wine Bar to Full Deluxe Bar *Four hours* **\$30 per person**
Five hours **\$45 per person**

Full Premium Bar to Full Deluxe Bar *Five hours* **\$15 per person**

Wine Upgrades *(Applicable to Wedding Packages)*

You may upgrade your wine selection by selecting from the resort's wine list. Pricing will be on consumption per bottle. A credit of \$23 per bottle will be allowed for the Grand Package, \$29 per bottle for the Premier Package and \$39 for the Platinum Package.

Additional Information

Port Wines, Sherries, Eau de Vies and other Cognacs are available upon request and prices will vary.

Wequassett offers an extensive wine list as well as a cigar selection. Please ask your Catering Planner for details.

Beverage prices include the venue, bartenders, wait staff and bar set-up. Wequassett personnel are required for all receptions scheduled in function areas.

Wine Dinners

Our sommelier will pair each of your courses with a perfect wine. Please refer to our wine list for pricing. Charges will be based upon consumption.

Beverage Stations

Enhance your reception by offering a unique beverage station. Martinis, Frozen Drinks, Margaritas, Cordials and Specialty Coffee stations are offered. Charges will be based on consumption. A fee of \$190 per bartender will apply.

* 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.

Plated Dinner Selections

The Grand, Premier and Platinum dinner selections are included in our wedding reception packages. Pricing for all other catered dinners begins at \$80 per person. Final pricing depends on the number of courses and course selections. Please consult with your event planner.

Appetizers

Grand Selection

Sweet English Mint Pea Risotto, Shaved Parmesan Cheese
Goat Cheese Ravioli with Artichoke, Tomato, Olives and Basil in a White Wine Butter Sauce
Smoked Duck Ravioli with Truffle Veal Reduction, Forest Mushrooms and Stewed Tomatoes
Maine Crab Cakes with a Creole Mustard Remoulade Sauce
Garlic and Herb Butter Braised Shrimp with Ratatouille Risotto
Concord Grape Glazed Duck Leg Confit, Frisée, Fried Shallots, Citrus
Smoked Salmon on Crisp Potato Cake with Lemon Caper Cream and Traditional Garnishes
Salmon Crudo, Pineapple Miso Puree, Fennel Bacon Relish, Micro Cilantro*
Sliced Prosciutto, Marinated Melons, Balsamic Gel, Feta
Roasted Beets, Blue Cheese Mousse, Hazelnut Powder, Coffee
Gnocchi, Forest Mushrooms, Lemon Zest, Confit Garlic Demi
Wild Mushroom Ravioli, Green Garlic Puree and Confit Chicken

Premier Selection

Seared Tuna Loin over Creamy Polenta with Forest Mushrooms, Red Pepper Butter*
Beef Carpaccio with Endive, Celery, Red Pepper Coulis and Arugula Pesto*
Scallop Crudo, Pickled Mustard Seeds, Scallion, Black Garlic Puree, Shimeji Mushrooms*
Seaweed and Dill Cured Salmon, Confit Tomatoes, Cilantro Puree, Charred Scallions*
Potato Ravioli, Onion Puree, Pancetta, Truffle
Crab Salad, Ravigote, Pink Grapefruit, Picked Herbs, Chive Oil
Shaved Fall Vegetables, Walnuts, Blood Orange, Citrus Vinaigrette
Squash Ravioli, Duck Confit, Shaved Fennel and Orange Salad
Marble Potatoes, Smoked Trout, Charred Leeks, Warm Ravigote and Trout Roe
Beach Plum Glazed Pork Belly, Shaved Almonds, Pickled Enoki Mushrooms, Watercress

Platinum Selection

Seared Scallops, Cauliflower Puree, Maitake Mushrooms, Green Olives, Hazelnut Brown Butter
Fluke Tartar, Egg Yolk, Black Garlic, Shiso, Fried Oyster*
Lobster "Salad", Snap Peas, Aloli, Vanilla Oil, Pea Greens
Lobster Ravioli, Vanilla Butter, Peas, Fennel Fronds, Crispy Garlic
Roasted Quail, Blueberry Puree, Pickled Blueberry, Pistachio, Brioche
Roasted Pork Belly, Vanilla Poached Apples, Shaved Radish Salad, Anise Lacquer
Seared Ahi Tuna, Kimchee-Carrot, Toasted Peanuts and Cilantro*
Cilantro Cured Himachi, Charred Hearts of Palm, Pickled Fresno Chilies, Fried Lotus Root, Corlander Powder*

* 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.

Soups and Salads

All of our package selections include your of choice soup or salad from the following offerings.

Soups

Chilled Yellow Heirloom Tomato
Chilled Potato Leek
Carrot-Ginger
Spicy Crab and Sweet Corn Chowder
New England Clam Chowder
Truffled Forest Mushroom Bisque
Yellow Tomato Bisque
Cauliflower Bisque
Seafood Bisque Scented with Sherry
Butternut Squash Bisque
Roasted Onion Bisque
Lobster Bisque
New England Parsnip Clam Chowder
Corn Chowder

Salads

Simply Greens with Champagne Vinaigrette
Caesar with Capers, Chopped Egg, Parmesan Cheese and Garlic Croutons
Field Greens with Red Onion, Candied Pecans, Gorgonzola and Raspberry Vinaigrette
Field Greens with Fresh Mozzarella Bocconcini, Tomatoes, Red Onion and White Balsamic Vinaigrette
Baby Spinach, Frisée Salad with Toasted Walnuts, Cranberries, Goat Cheese and Sherry Vinaigrette
Arugula and Frisée with Oven Roasted Tomatoes, Pine Nuts, Feta and Red Wine Vinaigrette
Wedge of Iceberg with Blue Cheese Dressing, Crisp Bacon, Sliced Tomato and Marinated Red Onion
Endive and Radicchio, Greek Black Olives, Red Onion, Orange, Butter Milk-Feta Emulsion
Field Greens, Cucumbers, Scallions, Parsley, Chives, Champagne Vinaigrette
Buffalo Mozzarella and Heirloom Tomato, Mint-Basil Pesto, Balsamic Reduction
Baby Kale and Spinach, Pickled Onion, Chick Peas, Sunflower Seeds, Citrus Vinaigrette
Butter Lettuce and Blue Cheese, Breakfast Radish, Chives, Pink Grapefruit
Baby Iceberg, Marinated Cucumbers, Fried Shallots, Gorgonzola Dressing
Kale and Watercress, Poached Pears, Granny Smith Apples, Fried Brie
Watermelon, Feta, Black Olive Purée, Petit Basil
Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette
Warm Artichoke Hearts, Charred Onions, Feta and Fennel Fronds
Hearts of Palm, Heirloom Tomato, Avocado Purée, Marcona Almonds
Winter Greens, Pomegranate, Pickled Cauliflower, Shaved Carrots, Molasses
Tomato Salad, Fried Basil, Aged Balsamic, Mozzarella Cream, Cucumber

* 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.

Entrées

Grand Selection – From the Sea

Orange-Miso Glazed Caramelized Salmon, Sesame Bok Choy
Grilled Swordfish Steak with Caper-Chive Lemon Butter Sauce
Grilled East Coast Swordfish, Black Bean Corn Salsa, Fried Yuca
Skillet Seared Organic Salmon, Navy Bean, Garlic Confit, Tomato Sofrito
Oven Baked Organic Salmon, Crab and Horseradish Crust
Blackened Snapper, Charred Summer Squashes, Eggplant Caponata

Grand Selection – From the Land

Roasted Chicken Breast Stuffed with Prosciutto, Spinach and Roasted Red Peppers
Garlic and Black Pepper Crusted Petit Strip Loin, Red Wine Reduction and Horseradish Cream*
Seared Free Range Chicken Breast, Oyster Mushroom, Whole Grain Butter Sauce
Maple Lavender Brined Pork Chop with Pistachio Gremolata, Golden Raisin Sauce
Whole Roasted Pastrami Spiced Rubbed Petit New York Strip, Creamed Mushroom Sauce*
Moroccan Marinated Organic Chicken Breast, Harissa Yogurt Sauce

Grand Selection – Combination Land & Sea

Seared Breast of Chicken with Sautéed Shrimp and Orange Butter Sauce
Grilled Petit NY Strip Steak with Maine Crab Cake and Béarnaise Sauce*
Petit Filet of Beef with Seared Salmon and Champagne-Chive Grain Mustard Sauce*
Petit Filet of Beef, Red Wine Jus, Seared Organic Salmon, Leek and Artichoke Soubise*
Petit Filet of Beef, Pepper Corn Cream, Grilled Native Swordfish, Fresh Tomato Sofrito*
Petit Filet of Beef, Sautéed Shrimp, Garlic, Chili Tarragon Butter*
Seared Breast of Chicken, Sautéed Shrimp, Lobster Dill Cream*

Premier Selection – From the Sea

Lobster Encrusted Local Cod with Brandied Lobster Cream Sauce
Seared Rare Sesame Crusted Ahi Tuna with Wasabi-Soy Reduction*
Coriander Crusted Tuna, Roasted Pear Tomatoes, Artichokes, Grilled Heart of Palm*
Roasted Cod Loin, Clam Bouillabaisse, Chorizo Aioli
Seared Bass, Blistered Tomatoes, Corn Succotash
Seared Skin-On-Farroe Island Salmon, Butter Poached Mussels, Bacon Fennel Relish

Premier Selection – From the Land

Air Dried Muscovy Duck Breast, Cranberry-Ginger-Orange Sauce
Grilled NY Strip Steak with Grand Marnier Veal Reduction*
Grilled Filet of Beef Tenderloin with Béarnaise*
Rosemary and Garlic Cured Roasted Boneless Leg of Lamb with Minted Yogurt Sauce*
Grilled New York Strip Steak, Berkshire Blue Cheese, Green Peppercorn Sauce*
Grilled Pork Tenderloin, Maple Bacon Lacquer, Crispy Shiitake Mushrooms

Premier Selection –Combination Land & Sea

Petit Filet of Beef and Sesame Crusted Ahi Tuna Steak, Lemon-Soy Butter*
Petit Filet of Beef, Lobster Ravioli, Capers, Oyster Mushroom Ragout*
Petit Filet of Beef with Red Wine Jus, Crab Cake, Romesco Sauce*
Petit Filet, Red Wine Jus, Coriander Crusted Tuna, Black Olive Piquant Sauce*
Petit Filet of Beef, Seared Bass, Harissa, Tomato Chimichurri*
Niman Ranch Pork Tenderloin, Vanilla Poached Lobster, Sweet Potato Cream
Braised Short Ribs, Horseradish Demi, Crispy Oysters, Warm Ravigote*
Niman Ranch Pork Tenderloin, Lobster Ravioli, Capers, Oyster Mushroom Ragout*

Platinum Selection – From the Sea

Miso Steamed Halibut, Bean Sprout Salad, Soy Butter Broth
Seared Halibut, Quick Kimchee, Cauliflower Curry, Pickled Clams
Roasted Bass, Buttered Crab, Hazelnut Cream, Crispy Sunchokes
Steamed Turbot, Roasted Salsify, Shrimp and Truffle Mousseline
Lemon Roasted Branzino, Almond Spinach, Oyster-Caviar Butter Sauce
Butter Braised Lobster, Mussel, Chorizo, Creamed Corn Brandade

Platinum Selection – From the Land

Grilled Lamb Saddle, Black Garlic Mustard Oat Crust*
Herb Crusted Roasted Rack of Lamb, Rosemary-Sweet Garlic Jus*
Grilled Filet of Beef Tenderloin Truffle and Mushroom Demi-Glace*
Herb Marinated Veal Steak with Armagnac Cream Sauce
Peppercorn Crusted Center Cut Rib Eye, Dijon Wild Mushroom Ragout*
Traditional Beef Wellington with Truffles and Foie Gras Emulation Demi *

Platinum Selection – Combination Land & Sea

Petit Filet of Beef, Truffle Jus, Butter Poached Lobster Tail, Chive Butter Sauce*
Petit Filet of Beef, Red Wine Demi, Grilled Lobster, Béarnaise *
Center Cut Rib Eye, King Crab and Tarragon Emulation*
Herb Marinated Veal Steak, Grilled Lobster and Mussel Cream Ragout
Peppercorn Crusted Petit Center Cut Rib Eye, Lemon Butter Poached Swordfish*
Traditional Beef Wellington with Truffles, Butter Poached Lobster*
Wagyu Beef NY Strip Steak, Port Wine Demi, Crab Crusted Lobster, Caviar Butter Sauce*
(Wedding surcharge may apply, pending market price.)

Dessert

Raspberry Cheesecake, Exotic Sauce and Edible Flowers
Meyer Lemon Bar, Berry Coulis and French Macaron
Chocolate Marquis, Organic Milk Chocolate Mousse, Chocolate Glaze and Black Forest Cake
Traditional Apple Tart, Frangipane and Bourbon Vanilla Sauce
Tahitian Vanilla Crème Brulée, Fresh Fruit

* 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.

Station Dinner Selections

All chef attended stations will incur a fee of \$190 per station.

Wedding stations include three full stations: a soup & salad station comprised of a soup, a salad and a salad platter, a carving station including two carved items with starch and vegetable and two entrées offered in chaffing dishes. Please select entrées and carved items according to your preferred package.

Soup and Salad Stations

Soups

\$10 per person

Chilled Yellow Heirloom Tomato
Carrot-Ginger
Spicy Crab and Sweet Corn Chowder
New England Clam Chowder
Truffle Forest Mushroom Bisque
Yellow Tomato Bisque
Cauliflower Bisque
Seafood Bisque Scented with Sherry
Butternut Squash Bisque
Roasted Onion Bisque
Lobster Bisque

Chef Attended Soup Station

\$14 per person

Soup Options: Select any two soups from selection above

Garnish Options: Bacon, Nuts, Curry Cauliflower, Crispy Broccoli, Fried Leeks, Charred Scallions, Hazelnut Pesto, Preserved Lemon, Shaved Brussel Sprouts, Crispy Shiitake Mushrooms, Orange Pesto

Salads

\$10 per person

Simply Greens with Champagne Vinaigrette
Caesar with Capers, Chopped Egg, Parmesan Cheese and Garlic Croutons
Field Greens with Red Onion, Candied Pecans, Gorgonzola and Raspberry Vinaigrette
Field Greens with Fresh Mozzarella Bocconcini, Tomatoes, Red Onion and White Balsamic Vinaigrette
Baby Spinach with Toasted Walnuts, Cranberries, Goat Cheese and Sherry Vinaigrette
Arugula and Frisée with Oven Roasted Tomatoes, Pine Nuts, Feta and Red Wine Vinaigrette
Wedge of Iceberg with Blue Cheese Dressing, Crisp Bacon, Sliced Tomato and Marinated Red Onion

° 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.

Chef Attended Salad Station

\$14 per person

Salad Options: Select any two salads from selection above to be prepared to order

Platters

Haricot Verts, Prosciutto, Figs, Shaved Radish, Watercress, Herb Vinaigrette	\$12 per person
Roasted Eggplant, Shaved Fennel, Crispy Garlic, Marinated Broccolini, Crumbled Goat Cheese	\$10 per person
Roasted Beets, Berkshire Blue, Crostini, Red Onions, Roasted Garlic, Almond Vinaigrette	\$11 per person
Mixed Heirloom Tomatoes, Burrata, Cashews, Parmesan Croutons, Organic Basil, Aged Balsamic	\$13 per person
Grilled Asparagus, Niman Ranch Ham, Hard Boiled Eggs, Horseradish, Rosemary Cream Dressing	\$11 per person
Roasted Cauliflower, Duck Confit, Toasted Pine Nuts, Orange Segments, Cilantro	\$12 per person
Marinated Seafood Salad, Grapefruit, Cauliflower, Peppers, Cucumbers, Chorizo Oil	\$15 per person

Grand Selections

Carving Stations

Organic, Free Range Turkey Breast with Cranberry Chutney	\$128 serves up to 15
Maple-Dijon Glazed, Bone-In Ham with Pineapple Chutney	\$300 serves up to 30
Brown Sugar-Cumin Spiced Pork Loin with Roasted Apple Thyme Sauce	\$200 serves up to 20
Baked Salmon in Puff Pastry with Béarnaise Sauce	\$100 serves up to 8
Marinated and Grilled Flank Steak with Chimichurri Sauce	\$100 serves up to 10

Risotto Station

Paella Risotto with Spicy Sausage, Chicken, Smoked Mussels, Saffron and Tomatoes	\$15 per person
Ratatouille Vegetable Risotto with Squash, Zucchini, Eggplant, Tomatoes and Red Onion	\$14 per person

Pasta Station

Linguine with Red or White Clam Sauce	\$14 per person
Tortellini with English Peas, Sun Dried Tomatoes and Parmesan Cream Sauce	\$16 per person
Penne with Hot Italian Sausage, Roasted Red Peppers, Black Olives and Basil in Spicy Marinara Sauce	\$16 per person
Orecchiette with Chicken, Sun Dried Tomatoes, Spinach and Red Onion in Cajun Cream Sauce	\$18 per person

Entrée

Orange-Miso Glazed Caramelized Salmon, Sesame Bok Choy	\$18 per person
Grilled Swordfish Steak with Caper-Chive Lemon Butter Sauce	\$18 per person
Seared Tuna Loin, Black Bean Corn Salsa, Fried Yuca	\$20 per person
Skillet Seared Organic Salmon, Navy Bean, Garlic Confit, Tomato Sofrito	\$16 per person
Garlic and Black Pepper Crusted Petit Strip Loin Red Wine Reduction and Horseradish Cream	\$22 per person
Seared Free Range Chicken Breast, Oyster Mushroom, Whole Grain Butter Sauce	\$16 per person
Maple Lavender Brined Pork Chop with Pistachio Gremolata, Golden Raisin Sauce	\$15 per person

* 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.

Premier Selections

Carving Station

Garlic and Herb Encrusted New York Strip Loin with Port Wine Veal Reduction*	\$480 <i>serves up to 25</i>
Slow-Roasted, Black Pepper and Sea Salt Crusted Prime Rib of Beef Au Jus and Horseradish Cream*	\$500 <i>serves up to 25</i>
Peppercorn Encrusted Tenderloin of Beef with Horseradish Cream and Red Wine-Veal Reduction*	\$520 <i>serves up to 20</i>
Whole Roasted Mediterranean Organic Chicken, Harissa, Cucumber Yogurt, Naan Bread	\$60 <i>serves up to 6</i>

Risotto Station

Seafood Risotto with Shrimp, Scallops, Crab Meat, Tomatoes, Leeks and Herbs	\$18 <i>per person</i>
Black Truffle Risotto with Shaved Parmesan	\$16 <i>per person</i>
Wild Mushroom Risotto with Mascarpone Cheese	\$14 <i>per person</i>

Pasta Station

Sautéed Shrimp with Bowtie Pasta, Stewed Tomatoes, Garlic and Scallions in White Wine Butter Sauce	\$20 <i>per person</i>
Braised Beef Short Ribs Ravioli with Red Wine Tomato Sauce and Fried Sage	\$19 <i>per person</i>

Entrée

Seared Halibut, Quick Kimchee, Cauliflower Curry, Pickled Clams	\$27 <i>per person</i>
Roasted Bass, Buttered Crab, Hazelnut Cream, Crispy Sunchokes	\$26 <i>per person</i>
Lemon Roasted Branzino, Almond Spinach, Oyster-Caviar Butter Sauce	\$27 <i>per person</i>
Grilled Lamb Saddle, Black Garlic Mustard Oat Crust*	\$28 <i>per person</i>
Petit Filet of Beef Tenderloin Truffle and Mushroom Demi-Glace*	\$26 <i>per person</i>
Herb Marinated Veal Steak with Armagnac Cream Sauce	\$27 <i>per person</i>
Petit Filet of Beef, Red Wine Demi, Grilled Lobster, Béarnaise*	\$32 <i>per person</i>

Platinum Selection

Carving Station

Pan-Roasted Colorado Big Eye Lamb Loins with Yogurt-Tarragon Sauce and Mint Jelly*	\$160 <i>serves 8</i>
Whole Roasted Red Snapper, Wrapped in Banana Leaves, Chimichurri, Tomato Sofrito	\$72 <i>serves 8</i>
Whole Roasted Bass (seasonal), Chili Butter, Roasted Tomato Vinaigrette, Caviar Beure Blanc	\$280 <i>serves 20</i>

Wagyu Beef:

Tenderloin*	\$1100 <i>serves 20</i>
Striploin*	\$1000 <i>serves 25</i>
Prime Rib*	\$1100 <i>serves 25</i>

All served with the following sauce selections:

Foie Gras Demi-Glace, Chestnut BBQ, Truffle Butter

Risotto Station

Lobster Risotto with Truffle Butter and Shaved, Parmesan Cheese	\$24 <i>per person</i>
Short Rib Risotto with Great Hill Blue Cheese, Crispy Shallots	\$20 <i>per person</i>

* 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.

Pasta Station

Lobster Tagliatelle, Uni Cream, Paddlefish Caviar	\$22 per person
Lamb Bolognese, Roasted Heirloom Carrots, Fiscallini Cheddar	\$21 per person
Gnocchi, Truffle Cream, Pancetta, Shaved Truffles	\$21 per person
Lobster Mac and Cheese with Brioche Parmesan Topping	\$21 per person

Entrée

Lobster Encrusted Local Cod with Brandied Lobster Cream Sauce	\$25 per person
Seared Rare Sesame Crusted Ahi Tuna with Wasabi-Soy Reduction*	\$24 per person
Coriander Crusted Tuna, Roasted Pear Tomatoes, Artichokes, Grilled Heart of Palm*	\$24 per person
Roasted Cod Loin, Clam Bouillabaisse, Chorizo Oil Aioli	\$23 per person
Seared Bass, Blistered Tomatoes, Corn Succotash	\$24 per person
Seared Skin-On Faroe Island Salmon, Butter Poached Mussels, Bacon Fennel Relish	\$23 per person

Dessert Station

Desserts may be displayed or prepared to order.

(A fee of \$190 will be incurred for an attendant to prepare to order).

Chocolate and Bananas Crêpes Flambé with Old Spicy Rum, Nutmeg and Gingersnap Gelato, Silky Chocolate Sauce	\$10 per person
Orange Crêpe Suzette, Vanilla Ice Cream, Caramel Orange Sauce and Grand Marnier	\$12 per person
Donuts Station, Warm Donuts Tossed in Saigon Cinnamon and Citrus Sugars, Dark Chocolate and Caramel Dips	\$10 per person
Crème Bruleé, Bourbon Vanilla, White Chocolate and Peppermint and Spiced Eggnog	\$12 per person
Ice Cream Sundae Bar with Vanilla and Chocolate, Ice Cream, Sugar Cones, Hot Fudge and Assorted Toppings	\$12 per person

Clambake Selections

New England Clambake

\$98 per person

New England Clam Chowder
Corn Bread with Sweet Cream Butter
Mixed Greens with Tomato, Cucumber, Red Onion and Raspberry Vinaigrette
Soft Shell Steamers and Mussels in a White Wine-Garlic Scented Natural Broth with Drawn Butter
Slowly Barbecued Pork Ribs with Golden Ripened Pineapple
Lemon Rosemary Marinated Grilled Chicken, Basil Pesto
One and a Half Pound Boiled Local Water Lobsters with Drawn Butter
Steamed Bliss Potatoes
Local Summer Corn on the Cob
Maple Scented Boston Baked Beans with Smoked Bacon
Traditional Coleslaw
Watermelon
Warm Cranberry Apple Crisp with Vanilla Bean Ice Cream

* 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.

Creative Clambake

\$120 per person

New England Parsnip Clam Chowder
Corn Bread with Sweet Cream Butter
Mixed Greens, Edamame, Blueberries, Roasted Red Peppers, Avocado Vinaigrette
Roasted Beets, Berkshire Blue, Crostini, Red Onions, Roasted Garlic, Almond Vinaigrette
Poached Orleans' Mussels, Leeks, Garlic Broth, Sour Dough Croutons
Cape Cod Fried Chicken, Wildflower Honey, Pickled Chili Relish
One and a Half Pound Boiled Local Lobsters with Drawn Butter
Grilled Flank Steak with Caramelized Onion & Mushroom Ragu*
Confit Mable Potatoes, Shitake Mushroom Bacon, Crème Fraiche, Scallions
Creamed Corn, Peppers, Great Northern Bean Succotash Gratin
Warm Apple Crisp Soufflé, Vanilla Gelato, Salted Caramel Sauce
Individual S'mores Trifle

Ultimate Beach Clambake

Price upon request

(Dependent upon weather conditions)
Selection of Six Passed Platinum Cold Hors d'Oeuvres

Ceviche Bar:

Swordfish, Avocado, Corn, Tomato
Scallops Lime, Cilantro, Mango
Tuna Soy, Scallion, Ginger

Plated Salad:

Select one salad to be served

Beach Platters:

Scallion and Parsley Potato Salad
Grilled Summer Asparagus with Olives and Feta
Charred Corn with Roasted Garlic Aioli and Chives
Corn Bread with Sweet Cream Butter
Peel and Eat Shrimp Cocktail Sauce and Lemons

Beach Fire Pot Steamed Lobster:

One and a Half-Pound Local Lobsters with Drawn Butter

Table Served Grilled Meats:

Organic Grilled Chicken with Molasses and Honey Glazed
Pepper and Coriander Crusted Grilled New York Strip*

Beach Fire for S'mores and After- Dinner Drinks

Special Outdoor Furnishings, Cabanas and Linens

Custom Beach Lighting and Candles

Flowers and Table Décor

Live Music

* 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.

Charter Dinner Options

Charter Dinners offer an a la carte experience for groups of up to 45 guests. The menu selections depend on the location of the dinner. Guests will be presented a menu upon arriving consisting of a four-course dinner with a selection of three appetizers, one salad, a selection of four entrées (one being a vegetarian selection) and one dessert that you have chosen from our menus below. All Charter dinners include artisan bread, butter, coffee and hot tea.

Dinners in Garden Terrace, Pavilion or Outer Bar & Grille

Selection One

\$95 per person

Choice of Appetizer

Yellow Tomato Bisque
Maine Lump Crab Cake
Cranberry-Red Onion Marmalade
Warm Artichoke Hearts, Charred Onions, Feta, Fennel Fronds

Salad

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

Choice of Entrée

Grilled East Coast Swordfish, Black Bean Corn Salsa, Avocado, Fried Yuca
Seared Free Range Chicken, Oyster Mushroom, Whole Grain Butter Sauce
Braised Short Ribs, Horseradish Demi with Crispy Oysters
Wild Mushroom Ravioli & Roasted Tomatoes, Gouda Cream Sauce

To Finish

Wequassett Dessert Wave Trio

* 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.

Selection Two

\$95 per person

Choice of Appetizer

New England Parsnip Clam Chowder
Lime Marinated Shrimp, Avocado Mousse
Spinach Ravioli with Wild Mushrooms, Stewed Tomatoes, Shaved Parmesan

Salad

Simply Greens with Picked Herbs Champagne Vinaigrette

Choice of Entrée

Searched Salmon, Navy Beans, Garlic Confit, Tomato Sofrito
Roasted Chicken Breast Stuffed with Prosciutto, Spinach, Peppers, Goat Cheese
Grilled New York Strip Steak, Berkshire Blue, Green Peppercorn Sauce*
Curried Cauliflower & Shitake Mushrooms, Farro, Sumac Yogurt, Golden Raisins

To Finish

Wequassett Dessert Wave Trio

Selection Three

\$105 per person

Choice of Appetizer

Carrot-Ginger Bisque
Searched Ahi Tuna, Kimchee-Carrot, Toasted Peanuts, Cilantro*
Squash Ravioli, Duck Confit, Shaved Fennel, Orange Salad

Salad

Baby Kale & Spinach Salad
Pickled Red Onion, Chickpeas, Sunflower Seeds, Citrus Vinaigrette

Choice of Entrée

Lobster Encrusted Cod, Cardamom Butter Sauce
Muscovy Duck Breast, Cranberry, Ginger, Orange Sauce
Grilled New England Farms Beef Tenderloin, Truffle Demi*
Chickpea Panisse with Roasted Fennel, Harissa, Olive Oil Labne

To Finish

Wequassett Dessert Wave Trio

* 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.



Selection Four

\$120 per person

Choice of Appetizer

Lobster Bisque
Sherry Crème Fraîche
Scallop Ceviche, Yuzu, Radish, Mango*
Grilled Asparagus, White Anchovies,
Pickled Onions, Goat Cheese, Arugula

Salad

Watercress & Kale Salad
Poached Pears, Apples, Fried Brie Cheese

Choice of Entrée

Miso Steamed Halibut, Bean Sprout Salad, Soy Butter Broth
Herb Crusted Roasted Rack of Lamb, Rosemary, Sweet Garlic Jus*
Grilled Beef Tenderloin and Butter Poached Lobster Tail, Tarragon Emulsion*
Wild Mushroom Risotto, Shaved Black Truffles, Corn Cream

To Finish

Wequassett Dessert Wave Trio

* 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.

Signature Charter Menus for the Private Dining Room

In the Private Dining Room our Executive Chef uses creations from our signature restaurant, twenty eight Atlantic. You may customize the menu by selecting three appetizers, four entrees including a vegetarian selection and two desserts. All Signature Dinners include artisan bread, butter, coffee and tea.

\$105 per person
\$15 per person surcharge for lobster entrée

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

Appetizers *(Choose three to be presented at your event)*

Chatham Oysters*

Six Oysters on the Half Shell, Cucumber Granita, Lemon, Cocktail Sauce

Parsnip and Almond Cream Chowder

Beach Plum Glazed Pork Belly, Fried Steamers

Grilled Octopus

Black Olive Oil, Chorizo, Romesco, Confit Potatoes

Poached Native Fluke

Watercress Butter Broth, Mussels, Black Quinoa

Lobster and Tarragon Ravioli

Vanilla Poached Salsify, Bouillabaisse Broth

Ahi Tuna and Jonah Crab Salad*

Spicy Aioli, Avocado, Sunflower Sprouts

Scallop Crudo*

Macadamia Nut Gazpacho, Caviar, Cucumber Noodles

Backyard Farm Tomato Salad

Mozzarella Mousse, Aged Balsamic, Baby Lettuce

Farmer Greens with Picked Herbs

Champagne-Tarragon Vinaigrette, Cucumber, Scallions

* 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.

Entrées (*Choose three to be presented at your event. The fourth choice is the vegetarian risotto.*)

Prosciutto Wrapped Monkfish

Asparagus, Lobster Hollandaise, Tellicherry Pepper Jus

Miso Glazed Cod

Black Rice, Sesame Braised Daikon, Shitake Mushrooms

Pan Seared Salmon

Shallot Puree, Charred Leeks, Tarragon Oil

Butter Braised Lobster

Sweet Garlic and Seaweed Fricassee *Surcharge applies*

Charred Corn and Lemon Risotto

Fennel, Olives, Espresso

Misty Knoll Farms Chicken

Fingerling Potatoes, Broccoli, Veloute

Atlantic Halibut

Vadouvan Spiced Cauliflower Couscous, Golden Raisins, Dill Yogurt

New England Family Farms Beef Tenderloin*

Grilled Oyster Mushrooms, Velvet Potatoes, Braised Beef Jus

Herb Crusted Lamb*

Potato Lyonnaise, Heirloom Carrots, Star Anise Jus

To Finish (*Choose two to be presented at your event.*)

Chocolate Trilogy

Trio of Dark, Milk and White Chocolate, Fresh Mint Chip Ice Cream, Berry Coulis

SLR Soup

Strawberry, Lemon Grass and Rhubarb Broth, Poppy Seed Meringue, Strawberry Yuzu Sorbet

Dulcey

Caramelized White Chocolate, Tapioca Puff, Tres Leche Cake, Passion Coconut Sorbet

Soft Baked Maple Cheesecake

Brown Butter Ice Cream, Strawberry Compote, Almond Soufflé Cake

* 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.

Late Night Menus

Late night party menu selections will depend on the location of the event. There is a \$25 per person minimum for food.

Main Pool and Tennis Pavilion / Lap Pool Venues

Fajitas and Traditional Accompaniments

Choice of Pork, Chicken, Shrimp, Steak or Fish

\$9 per person

Chips, Guacamole, Salsa

\$3.75 per person

Dips ~ Small chaffer serves 15 guests/Large chaffer serves 30

Spinach & Artichoke Dip, Pita Bread

\$110/\$200

Spicy Creole Shrimp Dip, Pita Bread

\$130/\$240

Southwest Chicken Dip, Pita Bread

\$110/\$200

Caramelized Onion, Bacon, Gruyere Dip, Pita Bread

\$120/\$230

Assorted Cold Sandwiches and Wraps

Roast Beef*

\$7.50 each

Turkey, Bacon, Avocado, Tomato

Chicken Caesar

Spicy Italian

Tuna Salad

Brie, Cranberries, Pears, Arugula

Provolone, Horseradish, Watercress

* 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.

Garden Terrace, Pavilion and Waterfront Verandahs Venues

In addition to the above aforementioned selections:

Fish and Chip Cones, Tartar Sauce (Individual)	\$5 each
Assorted Pizzas	\$23 each
Asian Noodles/Spring Rolls/Dumplings (Individual Containers)	\$6.75 each
Mini Corn Dogs, Traditional Accompaniments	\$5 each
New England Beef Sliders, Vermont Cheddar, Tomato, Mustard Aioli	\$85 per dozen

Assorted Paninis

\$7.75 each

Ham, Cheddar, Cranberry
Mushroom, Provolone
Turkey, Avocado, Pesto, Swiss
Roast Beef*, Caramelized Onion, Gruyere
Spicy Italian
Bacon, Guacamole, Cheese
Blue Cheese, Arugula, Mustard Pear

Mac & Cheese (individual)

\$7 each

Farmer's Vegetable
Pulled Pork
Short Rib
Gorgonzola & Mushroom

Wings (regular or boneless) ~ Small chaffer serves 15 guests/Large chaffer serves 30

\$90/\$170

Choice of Sauce, Buffalo, Honey Sriracha, General Tsao, Thai Peanut, BBQ, Teriyaki

Quesadilla Station, Traditional Accompaniments:

\$12 per person

(\$190.00 Chef Attendant Fee)

Pulled Pork, Shrimp, Chicken, Cheese, Steak

* 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.

Weddings Simplified



Wequassett has compiled a selection of packages to help simplify your planning process. We are very willing to modify a package to best suit the event that you envision. The menus featured showcase Wequassett's culinary offerings, and include plated or station-style dinners. In addition, any menu item can be personalized according to your preference to include foods from the bride and groom's cultural traditions. Please refer to the headings Cocktail Receptions, Plated Dinners and Station Dinners in this brochure.

Package pricing varies according to the season, the day of week and the time of day selected. As a guideline, prices for the Grand Reception range from \$175 to \$365 per person plus applicable service charges and taxes. Please note that the facility rental fees are included in all package pricing.

We look forward to working with you to create the event of a lifetime.

Grand Reception

Please refer to the Grand Menu Selections

Cocktail Reception

- ~ Water View Cocktail Hour Setting
- ~ Water View Reception Venue
- ~ Four Hour Beverage Station to include: Grand Wine Selection, Beer and Soft Drinks
- ~ Four Passed Hors d'Oeuvres
- ~ The Classic Raw Bar
- ~ Two Stationary Displays
- ~ Wedding Toast
- ~ Wine Service with Dinner

Dinner – Please refer to Grand Selections

~ Floor Length White Linen Tablecloths and Napkins

~ Dinner may be a choice of the following:

Stations Dinner or Plated Dinner

Stations Dinner to include a soup and salad station, a carving station with two carved items and two displayed entrées

Plated Dinner to include a three course dinner with an appetizer, a soup or a salad and choice of two entrées (pre-count required)

Assortment of Petit Dessert

Coffee and Assorted Hot Teas

Premier Reception

Please refer to the Premier Menu Selections; add \$50 per person to Grand Reception Price

Additions to Grand Reception are as follows:

Ceremony

~ Water View Ceremony Venue with White Garden Chairs

Cocktail Reception

~ Five Hour Beverage Station to include: Premium Brand Liquors, Premier Selection Wines, Beer and Soft Drinks

~ Classic Raw Bar to include Lobster*

~ Three Stationary Displays

Dinner – *Please refer to Premier Selections*

Stations Dinner or Plated Dinner

Stations Dinner to include a soup and salad station, a carving station with two carved items, two displayed entrées and a dessert station

Plated Dinner to include a four course dinner with an appetizer, a soup or a salad, choice of two entrées and petit desserts (pre-count required)

~ **Custom Wedding Cake**

~ **After Dinner Cordials**

Platinum Reception

Please refer to the Platinum Menu Selections; add \$95 per person to Grand Reception Price

Additions to Premier Reception are as follows

Cocktail Reception

~ Five hour beverage station to include Deluxe Brand Liquors

~ Platinum Selection Wines

~ Specialty Linen

~ Two Specialty Martinis Passed during Cocktail Hour

~ Classic Raw Bar Shucked to Order and including Lobster*

~ Four Stationary Displays

~ Ice Sculpture

Dinner – *Please refer to Platinum Selections*

~ Dinner Selections may be one of the following:

Stations Dinner or Plated Dinner

Stations Dinner to include a soup and salad station, a carving station with two carved items, two displayed entrées and a dessert station

Plated Dinner to include a four course dinner with an appetizer, a soup or a salad, choice of two entrées and plated dessert (pre-count required)

~ **Complimentary Premier Water View Overnight Accommodation for Bride & Groom on the evening of the reception**

~ **Departure by Boat (Day weddings only)**

The Ultimate Wedding – price upon request

- ~ Customized Platinum Reception
- ~ Special Choice of Garden Chairs for Ceremony
- ~ Unique Bars and Furnishings for the Cocktail Reception
- ~ Custom Lighting for Outside Patios
- ~ Custom Lighting to Include Specialty Chandeliers and Draping for Reception
- ~ All Floral Arrangements and Decorative Table Accents for Cocktail Reception and Wedding
- ~ Golf at Cape Cod National Golf Club the Day Before the Wedding (Two Foursomes)
- ~ Round Cove Suite for the Bride and Groom for Two Nights
- ~ Six Signature Water View and Signature Waterside Accommodations for Two Nights
- ~ Wedding Planner
- ~ Premier Dance Party Band
- ~ Photographer and Drone Videographer

Facility Rentals (Facility rental charges are included in wedding packages)

The resort offers a variety of indoor and outdoor venues for private parties. Facility rental charges depend on time of year, day of the week, time of day and number of guest. Below is a list of facilities. Please consult with your catering planner for availability and pricing.

	Off Season <i>March e³ April / November e³ December</i>	Shoulder Season <i>May / October</i>	Peak Season <i>June through September</i>
<i>Croquet Lawn</i>	\$2,500	\$3,500	\$5,000
<i>Garden Terrace</i>	\$3,000	\$5,000	\$10,000
<i>Pavilion</i>	\$4,000	\$8,000	\$12,000
<i>Outer Bar e³ Grille</i>	\$2,000	\$3,000	\$5,000

	Off Season <i>March e³ April / November e³ December</i>	Shoulder Season <i>May / October</i>	Peak Season <i>June through September</i>
<i>Private Dining Room</i>	\$2,000	\$3,000	\$4,000
<i>Upper Verandab</i>	N/A	\$1,500	\$3,000
<i>Lower Verandab</i>	N/A	\$1,500	\$3,000
<i>Tennis Pavilion/Lap Pool</i>	N/A	\$1,500	\$2,000
<i>Pool Upper Boardwalk</i>	N/A	\$1,500	\$3,000

 **WEQUASSETT**
RESORT AND GOLF CLUB



wequassett.com

On Pleasant Bay, Chatham, Cape Cod 800.225.7125 508.432.5400