

# 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

\$30 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

\$35 per person

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

### Farm Fresh (15 person minimum)

\$38 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

\$48 per person

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

### The Chatham

\$58 per person

Grilled Pineapple Fruit Salad  
Granola Bar with Greek Yogurt to include Assorted Dried Fruits, Nuts, and Seeds, Fresh Berries, Local Honey, Toasted Coconut  
Everything Bagel Croissant  
Maple Cinnamon Sugar Popover  
Homemade Coffee Cake  
Smoked Salmon Miniature Bagels  
Chef Attended Egg Station  
Short Rib Toast, Sunny Side Up Eggs, Grilled Sourdough, Herbed Cream Cheese  
Sweet Potato Hash, Poached Egg, Salsa Verde

### 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> )	\$20 per person
Greek Yogurt Parfaits	\$8 per person
Heirloom Hard Boiled Eggs	\$60 per dozen
Scottish Smoked Salmon Presentation with Traditional Accompaniments	\$18 per person
Steel-Cut Oatmeal with Dried Cranberries, Sliced Almonds and Toasted Coconut	\$8 per person
Traditional Eggs Benedict	\$12 per person
Eggs Florentine Benedict	\$12 per person
Spinach & Mushroom Quiche	\$12 per person
Lobster, Leek, and Swiss Frittata	\$15 per person

### 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 BLT: Bacon Lettuce Tomato and Egg on Brioche Bun  
Egg, Black Beans, Salsa, Avocado, Pepper Jack Cheese, Tortilla Wrap

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# Breaks

## Beverage Breaks

### Essentials

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas  
Assorted Soft Drinks, Fiji Water, Bottled Still and Sparkling Water

Half Day Service \$18 per person  
Full Day Service \$30 per person

### 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 per person  
Full Day Service \$40 per person

## Morning Breaks

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

**Waterfront Café** \$20 per person

Blueberry Crumble Muffins and Banana Bread with Sweet Cream Butter  
Homemade Granola Bars, Sliced Fresh Fruit & Berries

**The Bake Shop** \$24 per person

Greek Yogurt Parfaits with Homemade Granola  
Everything Bagel Croissant, Cinnamon Bun Knots  
Seasonal Freshly Baked Scones

**Trail Mix Bar** \$24 per person

House-Made Granola, Raw Almonds, Roasted Cashews, Sunflower Seeds, Pistachios  
Variety of Dried Fruits, M&M's, Pretzels, Dark Chocolate Covered Raisins, Spicy Bar Mix  
Seasonal Fruit Skewers

**Recharge** \$27 per person

Fruit Smoothies, Protein Bars  
House-Made Energy Bites: Chocolate Peanut Butter & Cranberry Almond  
Individual Crudit  cups with Hummus

**Superfoods** \$27 per person

Fresh Pressed Organic Juices  
Seed Crackers & Root Vegetable Chips with Pomegranate Guacamole  
Blueberry Oatmeal Bars  
Chocolate Chia Power Balls

## Afternoon Breaks

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

**The Basics** \$20 per person

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

**On the Go** \$22 per person

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

**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  
Sweet and Salty Popcorn, Honey Roasted Peanuts  
Dark Chocolate Cracker Jack Bites

**Meet, Cheese and Chocolate** \$28 per person

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

**Taste of Cape Cod** \$30 per person

Miniature Lobster Rolls  
Homemade Cranberry Chutney with Brie Crostini  
Lemon Lavender Shortbread  
Cranberry Dark Chocolate Tart

**Mood Booster** \$32 per person

Chocolate Covered CBD Energy Bites  
Yogurt Parfait with Hempseed Granola  
Avocado, Kale & Blueberry Smoothie  
Lemon Balm & Lavender Iced Tea

*Consider adding a wellness element to your break. We offer guided meditation, beach yoga, chair massage, beach and lawn games and more. Your group will be refreshed and engaged!*

# 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.

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**Executive Deli** (20 person minimum) \$50 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

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**Ultimate Salad** (20 person minimum) \$60 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, Sherry Marinated Skirt Steak

Lemon Meringue Tart, Chocolate Ganache Brownies, Fresh Fruit Panna Cotta

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**Round Cove** (20 person minimum) \$55 per person

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

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

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**The Tavern** (20 person minimum) \$65 per person

New England Clam Chowder

Crisp Romaine Lettuce, Sliced Cucumber, Heirloom Tomato, Shredded Carrot, Hardboiled Egg, Marinated Olives,  
 Blue Cheese, Buttermilk Ranch Dressing, Champagne Vinaigrette  
 Local Burrata, Sliced Pears, Arugula, Roasted Hazelnuts, Aged Balsamic  
 Toasted Orzo, Roasted Red Peppers, Shaved Almonds, Feta Cheese

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

Cranberry White Chocolate Cookies, Cookies and Cream Cheesecake, Key Lime Tart

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**Cape Cod** (20 person minimum) \$75 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  
 Sesame Crusted Zucchini and Summer Squash, Carrot, Daikon Slaw, Lime Vinaigrette

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

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

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**South American** (20 person minimum) \$68 per person

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

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

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

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**Rustic Italian** (20 person minimum)**\$68 per person**

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

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

Tiramisu, Panna Cotta, Limencello Meringue Cone

**Signature To-Go Lunches****\$42 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 **\$20 per person**  
 A Selection of Two Gourmet Toppings
- Grilled Panini Sandwiches **\$20 per person**  
 A Selection of Two Pressed Sandwiches
- Lobster Rolls **Market Price**  
 ¼ LB, Traditional Brioche
- Classic Raw Bar\* **\$38 per person**  
 Wellfleet Clams, Chatham Oysters, Chilled Poached Shrimp  
 Served with Traditional Sides *(Based on 5 pieces per person)*
- Build a Poke Bowl\* **\$32 per person**  
 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

## Small Group Luncheons

These menus are designed for groups under 20 people.

**Mediterranean Market****\$55 per person**

Tuscan White Bean Soup with Sausage and Kale

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****\$70 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

Assorted Petite Desserts

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### Small Plates

\$65 per person

Cucumber and Grilled Tomato Salad, Fresh Mozzarella, Radishes, Parsley, Avocado Vinaigrette

Grilled Portobello Mushroom, Lemon Scented Quinoa, Sliced Almonds, Golden Raisins

Chopped Purple Kale Salad, Lemon Dressing, Pangritata, Asiago

Pasta Fiori with Lemon and Lavender Burrata, Almonds, Mint

Individual “Sandwiches”

Open Faced Grilled Chicken Tandoori, Cucumber, Cilantro Yogurt

Grilled Shrimp and Couscous Lettuce Wrap

Beef Short Rib Grilled Cheese, Aged Cheddar, Sourdough

Assorted Petite Desserts

### Plated Pre-Order Lunch

\$45 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

## Plated Lunches

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

*Entrée and Dessert* \$45 per person  
*Starter, Entrée and Dessert* \$55 per person

### Starters

#### Soup

New England Clam Chowder

Vegetable Minestrone

#### 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

Salted Caramel Apple Tart, Vanilla Sauce

Key Lime Tart, Smoked Meringue, Berry Coulis

Seven Layer Opera Cake, Chocolate Sauce

Mango Vanilla Cake, Tropical Compote

## Cocktail Receptions

### Cold Passed Hors d'Oeuvres

\$85 per dozen

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

\$100 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  
Torchéed Bijoe Goat Cheese & Pickled Cherries on Crostini

\$120 per dozen

Jonah Crab Salad, Crème Fraîche, Endive, American Caviar  
Foie Gras Crème Brulee, 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

### Hot Passed Hors d'Oeuvres

\$85 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

\$100 per dozen

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

# Reception Displays

## Cold Selections

<b>Seasonal Vegetable Crudité</b> An Array of Fresh Raw Vegetables, Creamy Ranch Dip and Traditional Hummus	<b>\$15 per person</b>
<b>Cheese Board</b> Artisanal Cheeses, Seasonal Berries, English Crackers	<b>\$25 per person</b>
<b>Mediterranean Market</b> Marinated Grilled Vegetables, Sliced Prosciutto, Italian Salami, Feta Cheese, Aged Cheddar, Baba Ganoush, Marinated Olives, Grilled Pita Bread	<b>\$28 per person</b>
<b>New England Cheese &amp; Charcuterie Board</b> Local Artisanal Cheeses, Artisanal Meats, Pickled Vegetables, Spiced Nuts, Assorted Mustards, Roasted Red Pepper Relish, Marinated Olives, English Crackers, Grilled Breads	<b>\$35 per person</b>
<b>Hot Selections</b>	
<b>Baked Spinach Artichoke Dip</b> Grilled Baguette, Crudité	<b>\$15 per person</b>
<b>New England Baked Brie</b> Fig Jam, Spiced Walnuts, Toasted Baguette	<b>\$18 per person</b>
<b>Cape Cod Beer Cheese Fondue</b> Soft and Hard Pretzels, Cubed Dark Rye Bread, Roasted and Raw Vegetables	<b>\$20 per person</b>
<b>Flight of Bruschetta</b> Braised Short Rib, Blue Cheese, Pickled Red Onion Duck Confit, Fig Compote, Apple Slaw Goat Cheese, Sliced Prosciutto, Truffle Honey, Fresh Fig (Based on 3 pieces per person)	<b>\$30 per person</b>
<b>Welcome to Cape Cod</b> <i>Enhance your reception with a sampling of our Chef's 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 (Based on 4 pieces per person)	<b>\$54 per person</b>

## Seafood Displays

<b>The Classic Raw Bar*</b> 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	<b>\$38 per person</b>
<b>Wequassett Oyster Trilogy*</b> <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 (Based on 5 pieces per person)	<b>\$30 per person</b>
<b>Wequassett Lobster Trilogy</b> <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 (Based on 5 pieces per person)	<b>\$45 per person</b>
<b>Sushi Boat*</b> Assorted Rolled Sushi, Wasabi, Soy Sauce, Pickled Ginger, (Based on 5 pieces per person)	<b>\$40 per person</b>
<b>Seafood Enhancements*</b>	<i>Price Per Dozen</i>
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 Aioli	\$170

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## Reception Stations

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

### Sliders \$30 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 Falafal, Carrot Jam, Tzatziki

### Flatbreads \$30 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 \$30 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 \$40 per person

House Made Paprika Potato Chips with Truffle-Onion Dip  
Kombu and Dried Chili Deviled Eggs, Smoked Paprika  
Lobster Salad Tostadas, Guacamole, Corn Salsa, Sweet Chili  
Persian Spiced Chicken Wings, Walnuts, Pomegranate

## 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 \$70 per person

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 \$80 per person

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 \$85 per person

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.

## Dessert Stations

### Cookie Jar \$16 per person

An Assortment of House-Made Cookies Presented in Jars to Include:  
Coconut Macarons, Nutella, Peanut Butter, M&M, White Chocolate Cranberry, Chocolate Chip

### Pie Station \$16 per person

Selection of Three Homemade Pies, Fresh Whipped Cream, Vanilla Ice Cream

### Doughnut Bar \$18 per person

Frosted and Sugar Glazed Vanilla and Chocolate Doughnuts, Assorted Homemade Sauces and Toppings

### Ice Cream Sundae Bar \$18 per person

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

### Sweet Treats \$22 per person

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

### Spirited Specialties \$24 per person

Guinness Beer "Float", Frozen Coffee Cremeux, Bailey's Whipped Cream  
Limoncello Meringue Cone, Limoncello Lemon Curd, Toasted Meringue  
Brown Butter Bourbon Chocolate Chip Cookies  
Dark and Stormy Sticky Toffee Pudding, Butter Rum Sauce



# 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 \$20 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 \$22 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  
Aleppo Pepper Marinated Cucumber Melon Salad, Roasted Walnuts, Yogurt Dill Chutney  
Sesame Crusted Grilled Zucchini and Summer Squash, Carrot Daikon Slaw, Lime Vinaigrette  
Fried Tofu, Quinoa, Forest Mushrooms, Roasted Tomato, Miso Vinaigrette

## Carving Station

### Roasted Organic Free Range Turkey Breast

Cranberry Chutney, Grilled Focaccia

*Serves approximately 50 people*

\$450 each

### Baked Maple Glazed Ham

Warm Pineapple Salsa, Warm Jalapeno Cheddar Cornbread

*Serves approximately 50 people*

\$450 each

### Harissa Marinated Whole Roasted Chicken

Cucumber Yogurt, Naan Bread

*Serves approximately 50 people*

\$450 each

### Salt Crusted Baked Salmon

Baked Salmon and Creamed Spinach in Puff Pastry

*Serves approximately 15 people*

\$360 each

### Marinated Flank Steak

Chimichurri Sauce, Grilled Garlic Bread

*Serves approximately 20 people*

\$540 each

### Garlic and Herb Encrusted New York Strip Loin

Port Wine Veal Reduction, Grilled Baguette with Caramelized Caper Onions

*Serves approximately 25 people*

\$750 each

### Slow Roasted Black Pepper and Salt Crusted Prime Rib of Beef

Horseradish Cream, Au Jus, Tapenade Toasted Baguettes

*Serves approximately 25 people*

\$750 each

### Peppercorn Encrusted Tenderloin of Beef

Red Wine Veal Reduction, Blue Cheese Garlic Bread

*Serves approximately 15 people*

\$525 each

### Garlic Rosemary Marinated Leg of Lamb

Cucumber Mint Yogurt Chutney, Grilled Pita

*Serves approximately 25 people*

\$600 each

## Pasta & Risotto \$32 per person

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

*Please select two to be presented*

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



## Buffet Dinner Selections

### The Cape Escape

\$105 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  
Fried Tofu, Quinoa, Forest Mushrooms, Roasted Tomato, Miso Vinaigrette  
Cranberry Rolls, Sweet Cream Butter

Herb Crusted Cod, Corn Cream, Roasted Peppers  
Whole Roasted Marinated Rotisserie Chicken, Cucumber Yogurt  
Grilled Hanger Steak, Corn Succotash, Romesco Sauce  
Local Vegetable Gratin, Tomato Consume, Goat Cheese

Strawberry Rhubarb Panna Cotta, Blueberry Almond Financier, S'mores Shooter, New York Style Cheesecake

### Outer Beach Barbecue

\$115 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

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

### The Harwich

\$135 per person

White Truffle Potato Soup, Fried Leeks

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

Aleppo Pepper Marinated Cucumber Melon Salad, Walnuts, Dill Chutney  
Sesame Crusted Zucchini and Summer Squash, Carrot Daikon Slaw, Lime Vinaigrette

Roasted Swordfish, Thai Chili, Romanesco, Coconut Lemongrass Broth  
Berbere Spiced Short Rib, Shishito Peppers, Tobacco Onions  
Breaded Chicken, Red Pepper Chermoula, Braised Cabbage  
Egg Noodles, Sumac Eggplant Puree, Roasted Kohlrabi, Wilted Greens

Chocolate Trilogy Pot de Crème, Almond Raspberry Financier  
Warm Pear and Blackberry Crisp, Vanilla Bean Ice Cream

### The Pleasant Bay

\$155 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

Searched Halibut, Lobster Risotto  
Herb Marinated Beef Tenderloin, White Truffle Potato Puree, Jumbo Asparagus, Port Reduction  
Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato

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

### The Chatham

\$175 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, Shitake 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

Mixed Berry Pavlova, Lemon Blueberry Verrine  
Valrhona Chocolate Petit Gâteau  
Assorted French Macarons, Chef's Bon Bon Display





## 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

\$150 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

Watermelon Wedges, Warm Apple Crisp with Vanilla Bean Ice Cream  
Dark Chocolate Tart, Toasted Marshmallow

### Creative Clambake

\$175 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

Sesame Crusted Zucchini and Summer Squash, Carrot Daikon Slaw, Lime Vinaigrette  
Heart of Palm, Grilled Avocado, Fried Halloumi Cheese, Tomato Olive Tapenade

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

Fried Mushrooms, Truffled Spaghetti Squash Almondine  
Saffron New Potatoes, Pleasant Bay Sea Salt, Burnt Scallions  
Grilled Sweet Corn, Paprika, Cotija Cheese, Lime Crema

Snickerdoodle Apple Cobbler with Vanilla Bean Ice Cream,  
Strawberry Shortcake, Boston Cream Pie, Seasonal Fruit Tart

## 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

\$155 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

\$135 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



# Charter Dinner Options

*Dinners in Garden Terrace, Pavilion and Outer Bar e3 Grille*

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

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**Selection One** **\$130 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

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**Selection Two** **\$150 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
- Curried Cauliflower and Shiitake Mushrooms, Farro, Sumac Yogurt, Golden Raisins

Dessert

- Seasonal Dessert Trio, Berry Coulis

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**Selection Three** **\$170 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
- Crisp Zucchini Ribbons, Coconut Tomato Sauce, Chickpea Samosa

Choice of Dessert

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

# Signature Charter Dinners

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**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, Rilette

\* 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 16% service charge, 7% administrative fee and a 7% state tax.

## 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.

### Grand Level

Three Courses:

\$105 per person

Four Courses:

\$125 per person

### Premier Level

Three Courses:

\$125 per person

Four Courses:

\$145 per person

## Appetizers

### Grand Selection

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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

### Premier Selection

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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

## 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.

### Grand Selection

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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

### Premier Selection

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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

Seven Layer Opera Cake, Chocolate Ganache, Coffee Ice Cream  
Apple Frangipane Tart, Vanilla Crème Anglaise, Brown Butter Ice Cream  
Chocolate Trilogy Cake, Chocolate Ganache, Mint Chocolate Ice Cream  
Tahitian Vanilla Crème Brûlée, Seasonal Fresh Fruit  
Lemon Ricotta Cheesecake, Chantilly Cream, Cranberry Sorbet  
House-Made Seasonal Trio



# Beverages

## Hosted Bar Pricing

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

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

## 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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\* 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 16% service charge, 7% administrative fee and a 7% state tax.



*It gives us great pride to have garnered distinguished awards and accolades from many prestigious travel publications and organizations. We strive to be the best and though it is an honor when our efforts are recognized, no honor is as great as the appreciation and praise generously bestowed upon us by our guests.*

### *Forbes Travel Guide*

2021 - Resort awarded Five Stars - Since 2016

2021 - twenty-eight Atlantic awarded Five Stars

2018 - Forbes Travel Guide's 58 Most Luxurious Hotels in the World

### *AAA*

2021 - Resort awarded Four Diamonds - Since 2002

### *Travel + Leisure*

2021 - World's Best Awards - since 2010

2020 - Readers' Choice Awards - since 2016

2017 - Top Beach Resorts, #5

### *Condé Nast Traveler*

2021 - Readers' Choice Awards - since 2015

2015 - Top 100 Hotels & Resorts in the World - since 2010

### *The Boston Globe*

2021 - Top Places to Work - Since 2008

### *U.S. News & World Report*

2021 - Best Hotel on Cape Cod #1

Best Hotel in Massachusetts #2

2020 - Best Hotel in Massachusetts, #1

2016 - Best Hotel on Cape Cod, #1

Best Hotel in Massachusetts, #3

2015 - #1 Hotel on Cape Cod

#2 Hotel in Massachusetts

