

TASTE OF WYCHMERE...AT HOME

Interested in placing a gourmet To-Go order for our platters, sides, snacks and salads? These take home options are perfect for a quick dinner or party with a variety of options to choose from.

SOUPS, PLATTERS & SNACKS

New England Clam Chowder

Oyster Crackers \$30/Quart - Serves 5

Heirloom Tomato Gazpacho

\$30/Quart - Serves 5

Grilled Ciabatta Bruschetta

Trio of Spreads-Tomato, Olive, Artichoke

\$80 - Serves 8-10

House Corn Tortilla Chips

\$16lb - Serves 10-12

House Made Guacamole

\$48/Quart - serves 10-12

Smokey Tomato Salsa

\$36/Quart - Serves 10-12

House Potato Chips

Sea Salt Black Pepper

\$14/2lb - Serves 10-12

Chilled Shrimp Cocktail

Cocktail Sauce, Lemon

\$15/Half Dozen - \$30/Dozen

Antipasto Platter

Cured Meats, Artisan Cheeses, Grilled Vegetables

Marinated Olives, Crostini, Rustic Bread

\$80- served 6-8

2oz Lobster Roll Finger Sandwiches

Lobster Salad, Soft Potato Roll

\$60/ Half dozen - \$120/ dozen

SALADS

Mediterranean Orzo Pasta

Roasted Tomato, Spinach, Feta Cheese, Olives, Lemon and Basil

\$32/Quart - Serves 8-10

Creamy Potato Salad

Baby Yukon Potatoes, Celery, Sweet Onion, Mayonnaise

\$24/Quart - Serves 8-10

Red Quinoa Salad

Grilled Corn, Cherry Tomato, Avocado, Red Onion, Cilantro Cumin

Vinaigrette \$40/Quart- Serves 8-10

Caprese Salad

Native Vine Ripe Tomato Fresh Mozzarella, Sweet Basil, \$48/Quart -

Serves 8-10

Chopped Cobb Salad

Lettuce Blend Smoked Bacon Tomato, Farm Eggs Avocado, Corn,

Great Hill Blue Cheese Herb Vinaigrette

Small \$48 - Serves 4 to 6 Large \$90 - Serves 10 to 12

Artisan Greens Salad

Garden Salad Artisan Lettuce, Cherry Tomato

Cucumber, Carrot, Radish, Lemon Basil Vinaigrette

Small \$32 - Serves 4 to 6 Large \$60 - Serves 10 to 12

Caesar Salad

Crisp Romaine, Homemade Croutons, Pecorino, Sundried Tomatoes

Eggless Caesar Vinaigrette

Small \$40 - Serves 4 to 6 Large \$75 - Serves 10 to 12

Salad Additions

6oz Grilled Natural Chicken Breast \$6each

6oz Grilled Atlantic Salmon \$18each

Grilled Jumbo Shrimp \$2.50each

SIDE DISHES

Creamy Macaroni & Cheese

\$32/Quart - Serves 4-6

Grilled Jumbo Asparagus

\$28/2lb - Serves 4-6

Herb Roasted Creamer Potatoes

\$18/2lb - Serves 6-8

Grilled Summer Vegetables

Herb Oil, Aged Balsamic Reduction

\$36/2lb - Serves 6-8

Mashed Yukon Gold Potatoes

\$42/2lb - Serves 6-8

PASTAS

Rigatoni Bolognese

Rigatoni Pasta, Bolognese Sauce, Pecorino

\$80/3lbs - Serves 6-8

Orecchiette Pasta

Spicy Sausage, Broccoli Rabe Cured Tomato, Lemon, Basil

\$60/3lbs - Serves 6-8

Cheese Tortellini

Cheese Tortellini, San Marzano Tomato Basil Marinara

\$60/3lb -Serves 6-8

SEAFOOD, POULTRY, MEATS

6oz Grilled Atlantic Salmon Steak

Dill Raiita Sauce \$18 each

6oz Rare Grilled Tuna Steak

Wasabi Aioli \$22 each

Poached 1½ Pound Native Lobster

Market Price

Grilled 6oz Natural Chicken Breast

\$6 each

Chilled Center Cut 32oz Beef Tenderloin

Horseradish Aioli

\$150 -serves 6-8

SWEETS & TREATS

Assorted Cookies

Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia

\$36/Dozen

Dark Chocolate Fudge Brownies

\$36/Dozen

ORDERING, PICK UP AND BILLING INFORMATION

For the best catering experience we require 36 hour notice for your order. Orders are accepted Monday to Friday 9:00am to 5:00pm

Orders can be placed online at wychmerebeachclub.com, under Dining or with a server at the Beach Grill.

Minimums - all items are priced a la carte with suggested serving sizes.

A check receipt will be provided for signature. All charges will be billed to members account or paid by credit card.

Cancellations must be made at least 24 hours in advance. Shorter notices may result in charges of up to 50% of the original billing.

Orders can be picked up at the Front Desk of the Wychmere Hotel between 1:00pm to 5:00pm.