

# Lunch

Buffets & Stations are priced for 1 1/2 hours of service. Each additional 1/2 hour added will be charged at \$10 additional

## Deli Board

### Soup + Salad

New England Clam Chowder

Oyster Crackers

Spinach Salad

Dried Cranberries, Candied Walnuts

Crumbled Goat Cheese, Cranberry Vinaigrette

Brussel Sprout Coleslaw

### Snacks

Cape Cod Chips

Sweet Potato Chips

Whole Fruit

### Sandwiches

*Choice of Three*

### Roasted Turkey

Alfalfa Sprouts, Vine Ripe Tomato, Mayo

Multigrain Bread

Chicken Panini

Cheddar, Spinach, Honey Mustard, Pretzel Bread

Jerk Chicken

Mango Spread, Red Onion, Lettuce, Spinach Wrap

Lemon Dill Tuna Salad

Bread & Butter Pickles, Lettuce, Tomato

Wheat Bread

### Bacon Avocado Grilled Cheese

Smoked Bacon, Avocado, Aged Cheddar

Texas Toast

### Italian Cold Cut

Salami, Coppa, Mortadella, Provolone, Arugula

Giardiniera Spread, Lemon-Oregano

Falafel Wrap

Tomato, Cucumber, Radish, Pickled Red Onion

Curry Yogurt Spread

### Veggie

Portobello, Spinach, Roasted Red Peppers, Red

Onion, Summer Squash, Goat Cheese, Ciabatta

### Dessert

Assorted Fresh Baked Cookies

Lemon Shortbread Bars

40 per person

## Salad Bar

### Soup

Roasted Tomato, Grilled Cheese Croutons

Assorted Local Artisan Breads, Butter

### Lettuces + Greens

Artisan Field Greens

Baby Kale

Baby Arugula

### Cheese + Vegetables

Roasted Cherry Tomatoes

Cucumber, Castelvetrano Olives

Heirloom Carrots, Roasted Beets

Pickled Red Onion, Avocado, Cauliflower

Grilled Corn, Butter Beans, Shaved Radish

Crumbled Goat Cheese, Great Hill Blue Cheese

### Seeds + Nuts

Spiced Pepita Seeds

Toasted Walnuts

Candied Pecans

### Proteins

Lemon Pepper Grilled Chicken

Grilled Skirt Steak

Blackened Shrimp

Crispy Falafel

### Dressings

Lemon-Shallot Vinaigrette

Avocado Vinaigrette

White Balsamic Vinaigrette

Chipotle Ranch

### Dessert

Cannoli

Chocolate Pudding

Seasonal Fruit Tarts

42 per person

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# Lunch

## Build Your Own "To-Go"

Sandwiches  
Choice of Two

Roasted Turkey  
Alfalfa Sprouts, Vine Ripe Tomato, Mayo  
Multigrain Bread

Grilled Chicken Caprese  
Grilled Chicken Breast, Roasted Tomatoes, Fresh  
Mozzarella, Basil, Ciabatta Bread

Lemon Dill Tuna Salad  
Bread & Butter Pickles, Lettuce, Tomato  
Wheat Bread

Roast Sirloin  
Garlic Aioli, Caramelized Onion, Tomato  
Baby Arugula, Sourdough Bread

Italian Cold Cut  
Salami, Coppa, Mortadella, Provolone, Arugula Giardiniera  
Spread, Lemon-Oregano

Falafel Wrap  
Tomato, Cucumber, Radish, Pickled Red Onion  
Curry Yogurt Spread

Sides  
Cape Cod Chips  
Seasonal Whole Fruit  
Chocolate Chip Cookie  
Fiji Water

45 per person

## Beach BBQ

Iceberg Wedge Salad  
Oven Roasted Tomatoes, Bacon, Red Onion  
Blue Cheese Dressing

Baby Greens  
Grape Tomatoes, Cucumber, Radish, Carrot  
Lemon Vinaigrette

Grilled Summer Vegetables  
Rosemary, Aged Balsamic

Red Bliss Potato Salad  
Corn, Red Pepper, Scallions, Mixed Herbs

Soft Rolls, Butter

Lemon Pepper Grilled Chicken Breast

Rosemary Skewered Shrimp  
Mint Pesto

Slow Roasted Pulled Pork  
Texas Toast, House Pickles

Seasonal Fruit Salad

Assorted Whoopie Pies

50 per person

## Taste of Wychmere

Spinach Salad  
Dried Cranberries, Walnuts, Feta, Cranberry Vinaigrette

Chef's Seasonal Soup

Oven Roasted Cracker Crusted Cod  
Lemon Butter Sauce

Herbed Grilled Chicken Breast  
Charred Tomato Coulis

Orecchiette  
Sun Dried Tomatoes, Zucchini, Asparagus, Basil

Roasted Fingerling Potatoes  
Lemon Zest

Grilled Asparagus  
Aged Balsamic

Seasonal Fruit Tart,  
Apricot Glaze

Red Velvet Whoopie Pie  
Cream Cheese

Chocolate Mousse Verrine  
Raspberry

55 per person

## Classic Cape Cod

New England Clam Chowder  
Oyster Crackers

Baby Arugula Salad  
Frisée, Pine Nuts, Oven Roasted Tomato, Parmesan Crisps  
Lemon-Shallot Vinaigrette

New England Lobster Roll  
Griddled Roll

Cracker Crusted Cod  
Lemon Butter

Chicken Caprese  
Vine Ripe Tomato, Fresh Mozzarella, Basil, Aged Balsamic

Lemon Orzo Pilaf

Sautee Green Beans  
Oven Cured Tomatoes

Individual Strawberry Shortcake

S'mores Tart

Lemon Meringue

58 per person

Tableside Coffee & Tea Service

Accompanies all Stations

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## Three Course Plated Lunch

### First Course

*Choice of One*

#### Grilled Romaine Salad

Asiago Flatbread Croutons, Basil Cured Tomatoes, Caesar Vinaigrette, Aged Balsamic

#### Artisan Field Greens

Tomato, Cucumber, Radish, Carrot, Lemon-Shallot Vinaigrette

#### Spinach Salad

Roasted Apples, Candied Pecans, Great Hill Blue Cheese, Apple Bacon Vinaigrette

#### New England Clam Chowder

Oyster Crackers

#### Chilled Heirloom Tomato Gazpacho

Basil Oil

Assorted Local Artisan Breads, Butter

### Entrée

*Highest entrée price will prevail when selecting two*

*Entrée split counts are to be included with final guest count due 14 days prior to the event*

#### Petit New York Strip

Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic

56

#### Cracker Crusted Cod

Lemon-Spinach Orzo Risotto, Baby Carrots, Lemon Butter

48

#### Seared Loch Duart Salmon

Creamy Lemon Parmesan Orzo, Zucchini Noodles, Charred Tomato, Balsamic Glaze

46

#### Herb Roasted Natural Chicken

Garlic Scented Mashed Potatoes, French Beans, Lemon Caper Sauce

45

#### Seared Boneless Free-Range Chicken Breast

Yukon Gold Gratin, Roasted Broccoli, Rosemary & Shallot Nage

45

#### Quinoa Stuffed Eggplant

Roasted Mushroom, Shallot, Zucchini, Tomato Stuffing, Spinach, Tahini Dressing

42

#### Four Cheese Ravioli

Sun-Dried Tomatoes, Grilled Artichokes, Lemon, Basil Pesto

42

### Dessert

*Choice of One*

#### Individual Milk n' Cookie

Vanilla Cream, Cookie Crumbles

#### Cappuccino Torte

Chocolate Sponge Cake, Chocolate Mousse, Coffee Cinnamon Cream, Chocolate Glaze

#### Raspberry Bavarian

Vanilla Sponge Cake, Raspberry, Mint

#### Strawberry-Rhubarb Galette

Salted Caramel

#### Carrot Cake Trifle

Coconut, Pineapple, Whipped Cream Cheese, Pecans

#### Chocolate Decadence

Whipped Cream, Mint

#### Tahitian Vanilla Cheesecake

Honey-Orange Drizzle

Tablesides Coffee and Tea Service

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## Lifestyle Enhancements

Enhance your afternoon lunch with any of the items below

### VEGAN

Curried Broccoli Chickpea Salad  
Carrots, Almonds, Cranberries  
Tahini Vinaigrette  
10

Macadamia Coconut Tofu Bowl  
Brown Rice, Sweet Potato, Spinach  
Macadamia Nuts, Cilantro, Coconut  
10

Calabacitas Quesadillas  
Zucchini, Grilled Corn, Black Beans, Roasted Onion  
Whole Wheat Tortillas, Go Veggie Vegan Cheese  
10

### PALEO

Grilled Harissa Portobello Wraps  
Guacamole, Chopped Tomato  
Cashew Cream, Cilantro  
10

Roasted Salmon Power Bowl  
Loch Duart Salmon, Artisan Greens, Squash  
Raspberries, Avocado Oil, Balsamic  
11

Sweet Potato Pitas  
Kale Pesto, Cauliflower, Roasted Red Pepper,  
Soft Boiled Egg, Lime, Aleppo Chili, Coconut Milk  
10

### KETO

Salmon Poke Bowl  
Cauliflower Rice, Green Onions  
Avocado, Pickled Carrots, Ponzu Sauce  
11

Cuban Sliders  
Pulled Pork, Swiss Cheese, Smoked Ham  
Mustard, Bread & Butter Pickles, Low-Carb Roll  
11

Cauliflower "Mac and Cheese"  
Aged Cheddar Cheese, Parmesan  
10

### MEDITERRANEAN

Loaded Veggie Sandwich  
Cilantro Hummus, Sprouts, Lettuce, Tomato  
Cucumber, Red Onion, Feta, Whole Wheat  
10

Falafel Kale Salad  
White Beans, Red Onion, Lemon  
Tahini Dressing, Pita Bread  
10

Quinoa Bowl  
Spinach, Olives, Pepperoncini, Red Onion  
Hummus, Basil, Feta, Avocado, Cucumber  
Roasted Red Pepper Sauce  
10

Grilled Lemon Pepper Chicken Breast  
Add 6