

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

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before 12/31/2023.

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