



CONTINENTAL BREAKFAST SUGGESTIONS

Cosmopolitan

Sharp and well-dressed

Selection of Fresh-squeezed Citrus and Tropical Juices

Seasonal Berries and Fruits, including Pineapple, Honeydew and Cantaloupe

Display of Individual Flavored Yogurts

Assorted Freshly Baked Croissants, Muffins and Danish
Fruit Preserves and Butter

Sliced, Smoked Atlantic Salmon
Bagels and Cream Cheese
Tomatoes, Capers and Onion Garnish

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk
\$24.00 per person

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Morning Glory

A fresh, fit start for the day

Selection of Fresh-squeezed Juices

Sliced Seasonal Fruits and Berries

Assorted Individual Low-fat Yogurts
Fruit and Granola Parfaits

Classic Bran Muffin, Fat-free Carrot Raisin Muffin
Fat-free Blueberry Bran Muffin, Low-fat Apple-Spice Muffin

Egg White, Spinach, Tomato and Mozzarella Frittata

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk
\$22.00 per person

*A 20% taxable service charge and 6.25% sales tax will be applied
to all food and beverage pricing*

CONTINENTAL BREAKFAST SUGGESTIONS

Cityside

Fresh and fast.

Selection of Fresh-squeezed Juices

Seasonal Fruits and Berries

Display of Individual Flavored Yogurts

Selection of Individual Dry Cereals

Whole and Skim Milk

Assorted Freshly Baked Croissants, Muffins and Danish

Fruit Preserves and Butter

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Whole and Skim Milk

\$19.00 per person

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BUFFET BREAKFAST SUGGESTIONS

Traditional

Everyday eye-opener

Selection of Fresh-squeezed Juices

Seasonal Fruits and Berries

Selection of Individual Dry Cereals
Whole and Skim Milk

Assorted Freshly Baked Croissants, Muffins and Danish
Bagels and Cream Cheese
Fruit Preserves and Butter

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk

\$17.00 per person

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BUFFET BREAKFAST SUGGESTIONS

Channel Mark

Chart your course for the day with this hearty selection.

Selection of Fresh-squeezed Juices

Seasonal Fruits and Berries

Display of Individual Flavored Yogurts

Selection of Individual Dry Cereals

Whole and Skim Milk

Assorted Freshly Baked Croissants, Muffins and Danish

Fruit Preserves and Butter

Scrambled Eggs with Aged Cheddar

Eggs Benedict with Hollandaise Sauce

Cheese Blintzes with Wild Berry Compote

Hickory-smoked Bacon and Sausage Links

Herb-roasted Potato Wedges

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Whole and Skim Milk

\$30.00 per person

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BUFFET BREAKFAST SUGGESTIONS

Country Morning

Like breakfast at Grandma's.

Selection of Fresh-squeezed Juices

Seasonal Fruits and Berries Ambrosia
Display of Individual Flavored Yogurts

Warm Sticky Buns, Bagels and Coffee Cakes
Fruit Preserves and Butter

Scrambled Eggs with Herbs
Biscuits with Sausage Gravy
Hickory-smoked Bacon
Sausage Links
Southern Grits with Cheese
Home Fries

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk

\$27.00 per person

*A 20% taxable service charge and 6.25% sales tax will be applied
to all food and beverage pricing*

BUFFET BREAKFAST SUGGESTIONS

Fireside

A "cozy corner" selection of favorites

Selection of Fresh-squeezed Juices

Seasonal Fruits and Berries

Display of Individual Flavored Yogurts

Selection of Individual Dry Cereals

Whole and Skim Milk

Assorted Freshly Baked Croissants, Muffins and Danish

Fruit Preserves and Butter

Scrambled Eggs with Fresh Chives

Hickory-smoked Bacon

Sausage Links

Hash Brown Potatoes

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Whole and Skim Milk

\$25.00 per person

*A 20% taxable service charge and 6.25% sales tax will be applied
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PLATED BREAKFAST SUGGESTIONS

Ambrosia

An elegant way to start the day

Fresh Tropical Juice
Orange, Grapefruit and Pineapple-Mango

Rum-soaked Baba
Shaved Pineapple with Vanilla and Anise Syrup

Eggs Benedict with Breakfast Potatoes
Asparagus with Hollandaise Sauce

Freshly Baked Danish, Croissants and Muffins
Butter and Fruit Preserves

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk
\$34.00 per person

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Honeysuckle

A country breakfast.

Fresh-squeezed Juice

Strawberry Yogurt Mousse
Red Fruit Soup and Honey-roasted Granola

Scrambled Eggs with Aged Cheddar
Home-fried Potatoes
Charred Roma Tomato, Applewood-smoked Bacon

Freshly Baked Danish, Croissants, and Muffins
Butter and Fruit Preserves

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk
\$29.00 per person

*A 20% taxable service charge and 6.25% sales tax will be applied
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Mayflower

A good-for-you breakfast

Fresh-squeezed Juice

Layered Tropical Fruit Cocktail

Passion Fruit Yogurt, Fresh Mint, and Saffron Rose Water Syrup

Low Cholesterol Quiche with

Smoked Peppers, Artichokes, and Provolone Cheese

Chicken and Apple Sausage

Warm Asparagus and Tomato Salad

Freshly Baked Danish, Croissants and Muffins

Butter and Fruit Preserves

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Whole and Skim Milk

\$29.00 per person

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BREAKFAST ENHANCEMENTS

*Enliven a continental or buffet breakfast with at least one of these favorites
Each individual serving adds pizzazz to the start of the day*

Breakfast Sandwiches

These not-quite-Dagwood sandwiches add a decidedly American twist on breakfast

| | |
|---|--------------------------|
| Croissant Layered with Ham, and Cheddar Cheese | <i>\$5.00 per person</i> |
| Breakfast Quesadilla of Eggs, Salsa, Cheese and Cilantro | <i>\$5.25 per person</i> |
| Breakfast Panini Eggs, Parma Ham, Provolone Cheese | <i>\$5.50 per person</i> |
| Whole Wheat and Egg White Breakfast Burrito with Tomatoes | |
| Bell Peppers and Low Fat Mozzarella Cheese | <i>\$5.50 per person</i> |
| Breakfast Strudel of Eggs, Sausage, Peppers and Cheese | <i>\$5.75 per person</i> |

Quiche

*Everyone loves quiche, whether classically prepared with smoked bacon
or kicked up with more sophisticated ingredients*

| | |
|--|--------------------------|
| Scallion, Bacon and Aged Cheddar Cheese Quiche | <i>\$4.75 per person</i> |
| Spinach, Goat Cheese and Sun Dried Tomato Quiche | <i>\$4.75 per person</i> |
| Classic Quiche Lorraine | <i>\$4.75 per person</i> |

Traditions

Celebrate breakfast with these traditional complements

| | |
|---|---------------------------|
| Southern Pecan Sticky Buns | <i>\$4.75 per person</i> |
| Coffee Cake | <i>\$4.75 per person</i> |
| Southern Biscuits with Sausage Gravy | <i>\$5.00 per person</i> |
| Smoked Salmon Platter | <i>\$ 8.00 per person</i> |
| Bagels and Cream Cheese | <i>\$42.00 per dozen</i> |
| Oatmeal with Brown Sugar and Raisins | <i>\$4.75 per person</i> |
| Bircher Muesli with Dried Fruits and Roasted Apples | <i>\$4.75 per person</i> |
| Assorted Charcuterie and Cheeses | <i>\$8.00 per person</i> |
| Assorted Individual Yogurts with Granola | <i>\$4.75 per person</i> |
| Banana Fruit Smoothies | <i>\$3.75 per person</i> |
| Strawberry Smoothies | <i>\$3.75 per person</i> |
| Golden Pineapple Smoothies | <i>\$3.75 per person</i> |
| Assorted Breakfast Cereals served with | <i>\$4.75 per person</i> |
| Whole, Low-fat and Non-fat Milk | |

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to all food and beverage pricing*



BREAKFAST SPECIALTIES

Enhance a Buffet Breakfast or Brunch with delicious and attractive action stations. Let Chef cook up something special.

Egg and Omelet Station

Chef will prepare a special omelet or eggs "your way."

Fillings include: Cheddar Cheese, Swiss Cheese,
Spinach, Mushrooms, Red Onions, Lobster,
Peppers, Tomato, Ham and Bacon

Egg choices include: Fried Eggs, Scrambled Eggs, Egg Beaters

\$10.00 per person

\$75.00 per chef per hour

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Pancake Station

Much more than just pancakes and syrup!

Down-home Pancakes served with a choice of
Wild-Berry Compote, Roasted Peaches,
Vanilla Whipped Cream, Powdered Sugar,
Sliced Bananas, Chocolate Chunks, Fresh Strawberries,
Warm Maple Syrup and Sweet Butter

\$9.00 per person

\$75.00 per chef per hour

One chef per 50 guests is recommended.

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BOUNTIFUL BRUNCH

Not just for Sunday, this brunch is an everyday feast of traditional and adventurous fare.

Selection of Fresh-squeezed Juices

Assortment of Croissants, Muffins, Danish and Bagels
Cream Cheese, Fruit Preserves and Butter

Sliced Exotic Seasonal Fruits and Berries

Baby Field Greens with assorted Dressings
Tomatoes and Buffalo Mozzarella, Basil and Balsamic Vinaigrette
Shrimp and Artichoke Salad with Lemon Vinaigrette
Asparagus and Roasted Pepper Salad
White Bean, Duck Confit and Red Onion Salad

Eggs Benedict with Hollandaise Sauce
Scrambled Eggs
Hickory Bacon, Link Sausage
Cheese Blintzes with Wild Berry Compote

Uniformed Chef to Carve:

Roasted New York Strip of Beef
Assorted Miniature Rolls and Breads with appropriate Condiments

Seared Chicken Breast with Tarragon-Chardonnay Sauce
Champagne-poached Salmon with Lobster Sauce
Sautéed Herb New Potatoes

Assorted Petite Cakes, Fruit Tarts and Pastries

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Whole and Skim Milk

\$59.00 per person

\$75.00 per chef per hour

*A 20% taxable service charge and 6.25% sales tax will be applied
to all food and beverage pricing*



BRUNCH BAR

Sit back and relax with the newspaper, a freshly brewed cup of "Joe" and a classic morning "eye-opener."

Bloody Mary

Vodka, Spicy Tomato Juice, Lemon

Bullshot

Vodka, Spicy Tomato Juice, Beef Bouillon

Screwdriver

Vodka, Orange Juice

Mimosa

Champagne, Orange Juice

\$6.50 per drink

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HOT BUFFET LUNCHEON SUGGESTIONS

Savannah

Southern and proud of it, this luncheon is pure "down-home."

~

Shrimp and Chicken Gumbo

**Spinach Salad with Warm Bacon Vinaigrette
Fried Green Tomatoes with Ranch Dressing
Sliced Cucumber, Red Onion and Blue Cheese
Wild Mushroom Salad with Oven-roasted Tomatoes**

Southern-style Biscuits and Corn Bread

**Blackened Red Fish, Braised Greens, Whole Grain Mustard Sauce
Buttermilk Fried Chicken, Mashed Potatoes
Pulled Barbeque Pork
Black Eyed Peas with Ham Hocks
Green Beans**

Southern-style Desserts, including:

**Pecan Pie
Mississippi Mud Brownies
Red Velvet Cake**

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$50.00 per person

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to all food and beverage pricing*



Summer Time

*All about fun, this luncheon brings back memories of barefoot days,
running through the lawn sprinkler, and great American food*

~

Iceberg and Bibb Lettuce, Ranch Dressing
Old Fashioned Potato Salad
Macaroni Pasta Salad
Sweet and Sour Cole Slaw
Sliced Watermelon

Hamburgers and Hot Dogs
Barbecued Chicken Breast
Baby Back Ribs

Baked Beans
Corn on the Cobb

Traditional Condiments and Toppings, including:
Ketchup, Mustard, Mayonnaise,
Lettuce, Tomato, Onions, Pickles and Sliced Cheese

Assorted Breads and Rolls

Assorted Cookies
Apple Cobbler
Chocolate Brownies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$47.00 per person

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Bristol

A menu with style. The flavor details shine and the assortment is first class. Foods to be savored

~

Medley of Baby Greens, Grapefruit, Radishes
Sherry Vinaigrette
Asiago Tortellini laced with White Truffle Olive Oil
Poached Asparagus garnished with Four-Tomato Relish
Grilled Eggplant, Zucchini, and Yellow Squash
Garnish of Crumbled Goat Cheese

Assorted Breads and Rolls

Seared Chicken Breast, Smoked Bacon, Pearl Onions, Artichoke Hearts
Broiled Cod on a Bed of Corn, Crab Ragoût
Pork Medallions with Classic Calvados, Endive and Pear Salad
Roasted Yukon Gold Potatoes, Caramelized Garlic
Medley of Vegetables

Vanilla Crème Brûlée
Fresh Fruit Parfait
Lemon Meringue Tart
Chocolate Mousse Cake

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$47.00 per person

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Federal Hill

Providence couldn't do better. A feast for the eyes, as well as the taste buds, this pure-Italian luncheon invites you to "mangia, mangia."

~

Roasted Tomato Soup with Shaved Parmesan

Caesar Salad with Traditional Condiments

Tomato, Basil, and Mozzarella Platter

Tuscan White Bean Salad, Kalamata Olives

Saffron Orzo Pasta Salad garnished with

Shrimp, Sausage, Roma Tomatoes and Green Olives

Chicken Piccata, Caper-Lemon Sauce

Wild Mushroom Ravioli, Julienne of Cured Parma Ham

Grilled Sword Fish Tomato Olive Broth

Assorted Breads

Garlic Cheese Bread

Pear and Gorgonzola Flat Breads

Tomato and Caramelized Onion Focaccia

Cannolis

Fresh Strawberries, Amaretto Sabayon

Almond Cookies

Tiramisu

Assorted Biscotti

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$42.00 per person

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Westport

Fresh "sunny" flavors highlight the rich accents in this familiar yet innovative luncheon.

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Bibb Lettuce, Tomatoes, Cucumber, Blue Cheese Dressing
Orecchiette Pasta Salad, Grilled Vegetables
Red Bliss Potatoes, Sweet Peppers, Old Fashioned Mustard Dressing
Sliced Red Tomatoes, Marinated Artichokes and Bocconcini Mozzarella

Rolls and Butter

Beef and Yukon Gold Potato Kabob
Salmon Scaloppini on a Bed of Creamed Spinach
Medley of Seasonal Vegetables

Florida Key Lime Pie
Chef's Assortment of Pastries, Miniature Tarts

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$38.00 per person

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COLD BUFFET LUNCHEON SUGGESTIONS

Edgartown

*Exquisite gourmet selections tantalize the senses
And bring back memories of a charming sun-soaked village by the sea.*

~

Cape Cod Clam Chowder

Couscous Salad with Mint, Feta Cheese, Mango and Cucumber
Mesclun of Greens, Sun-dried Tomato, Basil Vinaigrette
Red Bliss Potato Salad, Tangy Dill Sour Cream
Penne with Roasted Garlic, Sun-Dried Tomato and Basil
Seared Ahi Tuna Salad Niçoise

Freshly-baked Rolls and Butter

Assorted Gourmet Sandwiches, including
Chicken Salad and Smoked Almonds in Whole Wheat Wrap
Lobster Salad on Petite Croissant
Roasted Tenderloin of Beef with Brie and Arugula on Baguette
Grilled Vegetables and Portobello Mushroom on Focaccia Bread

Assortment of Petite Pastries, including
Chocolate Éclairs, Coconut Cakes, Mini Cheesecakes,
Strawberries and Champagne Gelée
Fresh Fruit Tart

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$48.00 per person

*A 20% taxable service charge and 6.25% sales tax will be applied
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Garden Gate

Comfortable favorites made fabulous!

~

Sliced Tomato, Shaved Red Onion, Great Hill Blue Cheese
Shrimp Salad with Roasted Corn, Black Beans, Cilantro, and Chilies
Oriental Miso Noodle Salad
American Field Greens Salad, Choice of Assorted Dressings

Freshly baked Rolls and Butter

Selection of Sandwiches on Assorted Breads, Rolls and Croissants

Selection includes:

Blackened Beef Sirloin with Cheddar Cheese on Baguette
Grilled Chicken, Fresh Mozzarella, Roasted Peppers and Artichokes
Sliced Smoked Turkey with Havarti Cheese on Croissant
Fried Green Tomato and Country Ham on a Biscuit

Fresh Fruit Tarts, Carrot Cake

Chocolate Chip, Oatmeal, Peanut Butter and White Chocolate-Cranberry Cookies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$43.00 per person

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Belle

Elegant and inspired choices. Beautiful.

~

Tuscan White Bean Soup with Tomatoes and Kale

Basket of Individual Lettuces with Champagne Dressing

Creamy Red Bliss Potato Salad

Classic Greek Salad with Cucumbers, Tomato, Feta and Red Onion

Orecchiette Pasta, Wood-grilled Vegetables

Poached Salmon Filet, Asparagus Spears, Green Goddess Dressing

Grilled Breast of Chicken, Balsamic-roasted Portobello Mushrooms
with Balsamic Dressing

Roasted Blackened Sirloin of Beef, Watercress, Béarnaise Aioli

Breads and Rolls

Assorted Condiments

Chef's Choice of Assorted French Pastries

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$39.00 per person

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Main Street Deli

Traditional deli selection with style.

~

Tangle of Baby Greens, Selection of House Dressings
Red Bliss Potato Salad with Red Onion and Dill
Grilled Mediterranean Vegetable
Penne Pasta, Wild Mushrooms, Basil
Sliced Tomatoes, Mozzarella Cheese

Selection of Deli Meats and Cheeses, including
Smoked Turkey Breast, Sugar-cured Ham, Roast Beef, Salami, and Cheeses
Sliced Breast of Chicken with Lemon Herb Mayonnaise

Deli-style Breads and Rolls
Assorted Relishes

Assorted Cookies, Blondies, and Brownies

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$34.00 per person

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HOT PLATED LUNCHEON SUGGESTIONS

Sagamore

A classy, classic menu.

~

Chilled Gulf Shrimp,
Tomato-Horseradish Sauce, Cucumber Frisée Salad

Rolls and Butter

Petite Grilled Filet of Beef, Herb Crust
Boursin Mashed Potatoes, Haricots Vert, Portobello Mushroom
Whole Grain Mustard Sauce

Classic New York Cheese Cake with Fresh Strawberries

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$60.00 per person

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### ***The Meadows***

*Fresh and simple.*

~

Baby Mixed Greens Wrapped with Cucumber  
Tomato Three Ways, Balsamic Vinaigrette

Rolls and Butter

Balsamic Grilled Chicken Breast  
Warm Mushroom Ravioli, Fennel and Herb Salad  
Caramelized Onion Broth

Flourless Chocolate Cake, Peach Chutney

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

***\$45.00 per person***

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***Amore***

*The foods of love. Italian all the way.*

~

**Caesar Salad**

**Parmesan Lace, Oven Roasted Tomato**

**Rolls and Butter**

**Wild Mushroom Risotto**

**Sautéed Shrimp, Shaved Manchego Cheese  
Asparagus and Roasted Pepper Salad**

**Amaretto Tiramisu, Berry Compote**

**Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea**

***\$41.00 per person***

~ ~ ~

***Old Barnstable***

*Traditional fare with plenty of style*

~

**Roasted Corn Chowder**

**Rolls and Butter**

**Seared Breast of Chicken**

**Spinach and Roasted Mushrooms, Provençal Sauce  
House-made Polenta**

**Lemon Meringue Tart**

**Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea**

***\$38.00 per person***

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***Westerly***

*Feel the breeze in your hair.*

*This presentation is as fresh as a day on the bay.*

~

Herb Crusted Cod, Olive Oil Crushed Potatoes  
Fennel and Celery Salad  
Saffron-Mussel Sauce

Rolls and Butter

Chocolate-Bourbon-Pecan Tart  
Caramel Sauce

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

***\$36.00 per person***

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Vineyard Harvest

Deliciously earthy and hearty fare.

~

Pan-seared Breast of Chicken Coq au vin
Roasted Garlic Potato Purée, Asparagus, Red Wine Sauce

Rolls and Butter

Apple and Almond Tart
Vanilla Whipped Cream

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$32.00 per person

Plated Luncheons are not available for outdoor venues

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COLD PLATED LUNCHEON SUGGESTIONS

Bravo

*A salad with substance! Simple yet rich.
The sweet, sparkling dessert rounds off a fresh and satisfying luncheon.*

~

Sliced Beef Tenderloin
Romaine, Oven-roasted Tomato, Artichoke Hearts
Asiago-Peppercorn Dressing

Rolls and Butter

Roasted Pineapple Upside-Down Cake
Quenelle of Whipped Cream, Pineapple Pink Peppercorn Sauce
Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$39.00 per person

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### ***Chi***

*Simplicity, Freshness, Inspiration*

~

Seared Teriyaki Salmon Filet  
Miso Noodle Salad Dressed with  
Ginger Vinaigrette

Rolls and Butter

Strawberry, Coconut Tapioca Tart  
Lemon Grass-Passion Fruit Cream  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

***\$32.00 per person***

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***Magnolia***

*Flavors as sweet as a magnolia blossom on a Southern breeze.*

*Y'all enjoy!*

~

Apple Cider-Barbecued Grilled Chicken Breast  
Wedge of Iceberg Lettuce, Red Bliss Potato Salad, Tangy Ranch Dressing  
Garnish of Corn, Jack Cheese Hush Puppies

Rolls and Butter

Vanilla Crème Brûlée  
Coconut Macaroon

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

***\$30.00 per person***

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## **BOX AND PICNIC LUNCHEONS**

### ***Build A Box Lunch***

*Customize your box lunch!*

*Create your favorite combination by selecting one sandwich or entrée salad, one salad, one fruit, one snack and one dessert.*

*Lunches are "boxed" in reusable, insulated, bags that are a great take-home memento.*

### ***Sandwiches and Entree Salads (Select 1)***

*The same sandwich or entrée salad will be included in all boxed lunches  
(prices include all additional items)*

#### **Entree Salads**

|                                                                                |         |
|--------------------------------------------------------------------------------|---------|
| Classic Caesar Salad with Grilled Chicken                                      | \$25.00 |
| Spinach Salad with Mushrooms, Cooked Egg, Bacon,<br>Honey-Apple-Dijon Dressing | \$25.00 |

#### **Sandwiches**

|                                                                     |         |
|---------------------------------------------------------------------|---------|
| Beef Tenderloin and Creamy Brie on Mustard-brushed French Roll      | \$29.00 |
| Grilled Chicken Caesar and Sun-Dried Tomato Wrap                    | \$27.00 |
| Tuna Salad, Honey-Whole Wheat Tortilla Wrap                         | \$27.00 |
| Club Sandwich (Turkey, Bacon, Lettuce, Tomato) on Rosemary Focaccia | \$26.00 |
| Sugared Ham and Swiss Cheese on Sourdough Rye Bread                 | \$25.00 |
| Turkey and Swiss Cheese on Croissant                                | \$25.00 |
| Grilled Vegetables on Focaccia with Provolone Cheese                | \$25.00 |

### ***Salads (Select 1)***

*The same salad will be included in all box lunches.*

- Red Bliss, Dill and Red Onion Potato Salad
- Classic Cole Slaw
- Greek Salad
- Penne Pasta Salad

### ***Fruits (Select 1)***

*The same fruit will be included in all box lunches.*

- Pear
- Banana
- Whole Red or Green Apple
- Orange

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## **BOX AND PICNIC LUNCHEONS**

### ***Snacks (Select 1)***

*The same snack will be included in all box lunches.*

- Cape Cod Potato Chips
- Terra Chips
- BBQ Kettle Chips
- Pretzels
- Raisins
- Candy Bar
- Salted Peanuts
- Granola Bar

### ***Desserts (Select 1)***

*The same dessert will be included in all box lunches.*

- Chocolate Chip, Peanut Butter or Oatmeal Cookie
- Double Chocolate Brownie
- Chocolate and Almond Biscotti
- House-made Congo Bar

### ***Beverages***

**Chatham Bars Inn beverage licensing requires that any beverage ordered for "off-property" consumption becomes the property of the purchaser. CBI cannot rebate any beverages that are not consumed.**

- Imported Beer      \$6.50
- Domestic Beer      \$5.50
- Mineral Water      \$4.50
- Soft Drinks      \$3.75

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## **CHATHAM LOBSTER BAKE BUFFET**

*A casual beach clambake with bonfire under the stars is relaxing and great fun for you and all your guests during their visit to Cape Cod.*

*In the early afternoon a bonfire is built in our 4 foot deep pit using a quarter quad of hard maple and oak woods over 1800 pounds of rock. The fire is lit to a very high temperature. Well tended, the fire will settle down to a bed of hot coals and rock.*

*The coals and rocks are then covered with seaweed.*

*The bubbles in the seaweed burst with the heat of the fire that steams and seasons the food. Individual cheese cloth bags filled with lobster, clams, potatoes and corn on the cob are layered in a manner that ensures perfect cooking times and a wonderful balance of flavoring.*

*After one hour of cooking, guests are drawn to the wonderful scents of the Cape Cod Clambake.  
Bon Appetite!*

### ***Salads and Starters***

New England Clam Chowder  
Assorted Baby Lettuce with Dried Cranberries, Spiced Walnuts  
Goat Cheese and Champagne Vinaigrette  
Fresh Mozzarella with Yellow and Red Tomatoes  
Seared Ahi Tuna with Seaweed Salad and Miso Noodles  
Roasted Yukon Gold Potato Salad  
Apple Cider, Thyme, and Smoked Bacon Vinaigrette

### ***Fresh from the Sea***

#### ***Uniformed Chef to Serve:***

*Individual Cheese Cloth Bags filled with:*

1 ½ lb Whole Chatham Lobster

Little Neck Clams

Sweet Corn on the Cob

Fingerling Potatoes and Linguica

*Lobster Bib, Lobster Crackers, and Drawn Butter provided*

### ***Not Just Seafood***

#### ***Uniformed Chef to Sear:***

Blackened Petit Filet Mignon, Blue Cheese Horseradish Cream  
Lemon and Garlic Marinated Chicken Breast, Tomato Fennel Broth  
Bronzed Swordfish with Chimichurri  
Herb Basted Seasonal Vegetables  
Corn Bread Assorted Breads and Rolls

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



CHATHAM BARS INN  
CHATHAM, CAPE COD

***Salute to Sweets***

S'mores *Around the Bon Fire*  
Warm Spiced Peach Crumble  
Strawberry Short Cake, Vanilla Chantilly  
Chocolate Banana Cream Pie

***Uniformed Chef to Prepare:***

Warm Apple Cider Doughnuts with Vanilla Ice Cream  
**Coffee, Tea, Decaffeinated Coffee**

***\$165.00 per person***

*\$85.00 per chef per hour*

*\$500.00 pit fee*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **LUXE**

*Stylish, Elegant, First Class...  
This menu is classic*

### **Primo**

Poached Shrimp, Oysters and Cracked Lobster Claws and Tails  
(2 pieces of each per person)  
Traditional Condiments

### **Limo**

Tuna Niçoise  
Vine-ripe Tomatoes and Fresh Mozzarella, Garlic Crouton,  
Basil Coulis  
*Uniformed Chef to toss:*  
Traditional Caesar Salad  
Assortment of Breads and Rolls

### **Tuxedo**

*Uniformed Chef to carve:*  
Rosemary-crusted Rack of Lamb, Mustard Jus  
Ratatouille

Salmon en Croûte, Champagne-Caviar Beurre Blanc  
Buttered Poached Asparagus

Blackened Beef Tenderloin, Old-fashioned Béarnaise Sauce  
White Truffle Mashed Potatoes

### **Paparazzi**

Raspberry-Chocolate Marquis Cake  
Crème Brûlée  
Assorted Petite Fours  
*Uniformed Chef to prepare:*  
Bananas Foster with Vanilla Ice Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

**\$125.00 per person**  
*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **FLAMENCO**

*From tapas to flan, this is a lively arrangement of delicious flavors.  
Featured are the familiar dishes and classic tastes of Spain.*

### ***Gaacho***

Frisée, Spinach, Arugula, Vine-ripe Tomatoes and Oranges, Poppy Seed  
Vinaigrette

Chorizo and Potato Salad, Cumin-Honey Dressing

*Make-your-own-Tapas plate from the following selections:*

Olives, Serrano Ham, Cured Meats, Roasted Peppers, Artichoke Hearts,  
Garbanzo Beans, Asparagus, White Anchovies, Spanish Cheese and Breads

### ***Pescador***

Paella with Lobster, Chicken, Shellfish, Peas and Saffron Rice  
Broiled Cod with Grilled Eggplant, Roasted Red Peppers and Manchego  
Cheese

### ***Matador***

Ratatouille with Parmesan Focaccia Crust

*Uniformed Chef to carve:*

Grilled Churrasco Steak, Golden Raisin and Caper Chimichurri Sauce  
Whole Roasted Suckling Pig, Sour Orange, Garlic and Rosemary Glaze

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

### ***Sweet Isabella***

Mocha Flan

Spanish Almond Cake

Raspberry and Port Jelly

***Chef to Prepare:***

Warm, Crisp Churros with warm Dulce de Leche Sauce and Vanilla Ice Cream

***\$105.00 per person***

*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **ORIENT EXPRESS**

*Enjoy traditional favorites like Peking Duck and discover new delights like Kaffir-Lime Steamed Halibut. This menu is an exciting culinary journey to the Orient. Step aboard and explore some fabulous Asian flavors and foods.*

### ***Dim Sum Dynasty***

Steamed Barbecue Buns and Pot Stickers, Assorted Dipping Sauces  
Crisp Vegetable Spring Rolls, Orange-Horseradish Dipping Sauce  
Char Sui Barbecued Baby Back Ribs

### ***Shanghai Palace***

Rice Paper Rolls filled with Arugula and Spicy Tuna Tartar  
Chilled Asian Noodle Salad with Lotus Root and Straw Mushrooms  
*Uniformed Chef to serve:*  
Peking Duck with Scallions and Moo Shu Pancakes  
Coconut Chicken with Cilantro Curry  
Jasmine-Lemon Grass Rice

### ***Land of the Rising Sun***

Assorted Sushi and Maki Rolls  
Kaffir Lime Steamed Halibut with Shitake Mushrooms and Bean Sprout Salad  
Warm Bok Choy and Tofu in Miso-Bonito Broth  
*Uniformed Chef to carve:*  
Teriyaki Barbecued Hanger Steak, Wasabi-Mustard Jus

### ***Emperor's Dream***

Jasmine Rice Pudding  
Ginger Crème Brûlée  
Roasted Pineapple Cake, Vanilla Meringue  
Warm Caramelized Banana Spring Rolls  
Lychee Sorbet, Green Tea Ice Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$100.00 per person***

*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



### **CAPE CODDER**

*Enjoy a classic Cape Cod Clam Bake with the finest of the Cape's native shellfish  
and, of course, chow-dah.*

*This is a tradition not to be missed.*

### ***Monomoy***

Bibb, Iceberg, Tomato, Red Onion, and Blue Cheese Salad,  
Red Wine Vinaigrette  
Traditional Macaroni Pasta Salad  
Sweet and Sour Cole Slaw  
Cape Cod Clam Chowder

Corn Bread with Whipped Butter

### ***Tuckernuck***

Chatham Steamers and Mussels with Drawn Butter and Natural Broth  
Steamed 1 ¼ lb. Lobster  
Grilled Marinated Chicken Breast  
Grilled New York Strip Steak  
Steamed New Potatoes with Onions and Linguica  
Sweet Corn on the Cob

### ***Gay Head***

Apple Cobbler  
Strawberry Shortcake with Whipped Cream  
Boston Cream Pie  
Chocolate Tart, Whipped Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$90.00 per person***

*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



### **AMERICANA**

*A melting pot of favorites from across the U.S.A. From Boston baked beans to lively Tex-Mex fare. This is a meal that will make you homesick.*

### **Old Cape Cod**

New England Clam Chowder

Lobster Bread Pudding with Brandy Sauce

Calamari, Chorizo and Pepperoncini Salad

Boston Baked Beans

*Uniformed Chef to carve:*

Cider Spiked Smoked Turkey Breast with Sun Dried Cranberry Jus

Assortment of Breads and Rolls

### **Napa Valley Garden**

*Uniformed Chef to prepare:*

Watercress, Orange and Vine Ripe Tomato, Honey-Poppy Seed Vinaigrette

Mixed Greens, Avocado, Jicama and Watermelon, Ginger Lime Dressing

Spinach, Pear, Shitake Mushroom and Applewood Smoked Bacon,

Warm Fig and Sherry Dressing

### **Tex-Mex**

Beef Fajitas with warm Flour Tortillas, Shredded Lettuces, Salsa,  
Cheddar Cheese, Sour Cream, Guacamole, Black Olives, and Sliced Jalapeños

Spiced Black Beans

Tomato and Olive Rice Scented with Oregano

### **Bayou Country**

Fried Green Tomato and Country Ham on a Biscuit

Muffuletta Sandwich with Olive Spread

Traditional Shrimp Boil, Including Peeled Shrimp, Potatoes, Corn,  
and Andouille Sausage Cooked in a Spiced Beer Broth

### **From Sea to Shining Sea**

New York Cheesecake

California Carrot Cake

Florida Key Lime Pie

All American Apple Pie

Southern Georgia Peach Cobbler

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

**\$88.00 per person**

*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



### **TRADE WINDS**

*Kick back and bask in gentle breezes with this tropical menu.  
Add a rum punch and move to the rhythm of the islands.  
"Don't worry, mon."*

### ***Paradise Bay***

Caribbean Conch Chowder  
Hearts of Palm, Orecchiette and Papaya, Cilantro Dressing  
Coconut and Lime Seafood Ceviche with Mango  
Mixed Greens, Tropical Fruit Vinaigrette  
Black Bean, Roasted Corn, and Tomatillo Salad, Habanero-Lime Dressing

### ***Chef Mon's Cookin***

Spiced Chicken Brochettes with Roasted Fruits, Mango Barbecue Sauce  
Blackened Mahi Mahi, Tropical Fruit Salsa

*Uniformed Chef to carve:*

Jerk-spiced Grilled Churrasco Steak, Béarnaise Aioli  
Medley of Fresh Vegetables  
Roasted Sweet Potatoes with Cane Sugar and Butter Glaze

Assortment of Breads

### ***Sweet Sunset***

Key Lime Tarts  
Milk Chocolate-Banana Pot de Crème  
Chocolate Cake  
Pineapple Rum Cake, Vanilla Meringue

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$80.00 per person***

*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **HARVEST**

*A chill in the air, crisp leaves, and the comfort of a bountiful spread.  
A New England feast.*

### ***From the Field***

Butternut Squash Bisque with Sage Chantilly  
Assorted Baby Lettuce with Dried Cranberries, Spiced Pumpkin Seeds,  
Crumbled Blue Cheese, Red Wine Vinaigrette  
Confit of Duck with White Bean Salad  
New Potatoes Filled with Horseradish Spiked Lobster and Crab Salad  
Waldorf Salad

Assortment of Breads and Rolls

### ***Bountiful***

*Uniformed Chef to carve:*

Roasted Traditional Turkey  
Sage Dressing, Giblet Gravy, Orange Cranberry Sauce  
Roasted Prime Rib of Beef, Caramelized Onion au Jus

Yukon Gold Mashed Potatoes  
Caramelized Sweet Potatoes with Vanilla Whiskey Glaze  
Young Green Beans with Caramelized Forest Mushrooms  
Medley of Roasted Root Vegetables with Truffled Honey and Rosemary

### ***Sweet Thanks***

Apple Tart  
Pear and Cranberry Cobbler  
Pecan Pie, Cinnamon Chantilly  
Pumpkin Pie  
Champagne Gelée and Raspberry Mousse Martini

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

**\$75 .00 per person**  
**\$85.00 per chef per hour**

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **ABBONDANZA**

*A classic Italian feast.*

*Salads for starters – traditional and tempting. Assorted pastas are the interlude followed by Tuscan-inspired preparations of salmon and pork. And breads, of course. For the finale, a selection of favorite sweets.  
Mangia! Mangia!*

## ***Antipasti***

Caesar Salad with Traditional Condiments  
Shaved Prosciutto, Melon and Arugula, Lemon Vinaigrette  
Asiago Tortellini splashed with White Truffle Olive Oil  
Vine Ripe Red and Yellow Tomato Mozzarella Platter with Pesto  
Italian Seafood Salad with Roasted Artichokes and Shaved Red Onion

## ***Pasta***

Manicotti Filled with Chicken, Ricotta and Basil  
Orecchiette Pasta Carbonara

## ***Secondo Piatto***

Fennel Dusted Salmon, Pancetta-Chianti Butter  
Herb-basted Seasonal Vegetables with Balsamic Glaze  
*Uniformed Chef to carve:*  
Rosemary and Black Pepper Cured Pork Loin, Espresso-Mustard Jus

Ciabatta Garlic Bread  
Pear and Gorgonzola Flat Bread  
Tomato and Caramelized Onion Focaccia

## ***Dolci***

Cannoli  
Fresh Strawberries, Amaretto Sabayon  
Tiramisu  
Apricot Tart with Meringue  
Assorted Biscotti

Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

***\$64.00 per person***  
*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## THREE COURSE PLATED DINNER SUGGESTIONS

*Every course in these three-course dinners has its own character.  
With skillful blending by the chef, these unique qualities build up to a  
fabulous food experience in which the whole is even better than the parts.*

### ***Ciao Bella***

*Fresh, balanced and beautiful.*

*Onion marmalade is a sweet counterpoint to the richness of the beef and cod.  
And the earthy nuttiness of portobello risotto rounds out the entrée.  
Bellissimo!*

Oven Roasted Tomato Salad,  
Buffalo Mozzarella, Toasted Pine Nuts, Basil Purée  
Parmesan Tuile

~

Grilled Beef Medallion with Onion Marmalade  
Herb and Lemon Crusted Market Cod  
Portobello Mushroom Risotto  
Asparagus, Barolo Wine Sauce

Assorted Rolls and Butter

~

White Chocolate-Pistachio Panna Cotta  
Raspberry, Orange and Mint-scented Salad

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$96.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Moon Dance***

*Sparkling and sophisticated!*

*A duet of sweet, smooth flavors is the "melody" here.*

*Blue cheese adds a rich counterpoint to the salad and horseradish provides a "high note" to the entrée. Citrus flavors add zing.*

*Like moonlight on water.*

Endive and Arugula Salad  
Roasted Pear and Blue Cheese Tart  
Lavender Honey Vinaigrette

~

Grilled Filet of Beef, Parsley and Horseradish Crust  
Herb Basted Shrimp Skewer  
Citrus Risotto  
Prosciutto Wrapped Asparagus  
Tomato Béarnaise

Assorted Rolls and Butter

~

Blood Orange Cake  
Chocolate Sorbet with Vanilla Tuile

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$89.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Calico***

*Colorful, captivating and delicious.*

*This All-American menu is a feast for the eyes as well as the taste buds.*

Baby Red and Green Oak Lettuce  
Wild Mushroom Strudel, Red Pepper "Paint"  
Slow Roasted Tomato  
Sherry Vinaigrette

~

Roasted Beef Tenderloin Medallion  
Braised Carrot, Potato Purée  
Baby Spinach, Caramelized Pearl Onion Sauce

Assorted Rolls and Butter

~

Chocolate Crème Carmel  
Cinnamon Crisp, Espresso Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$80.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Fado***

*Portuguese flavors characteristic of New England inspire this creative menu.  
This is regional fare at its best.*

Saffron Mussel Bisque  
Linguica Palmier

~

Free Range Breast of Chicken stuffed with Maine Lobster  
Crushed Potato with Olive Tapenade  
Braised Kale  
Lobster and Aged Sherry Sauce

Assorted Rolls and Butter

~

Caramelized Orange Flan  
Shaved Chocolate, and Almond Tuile

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$70.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Provençal***

*Flavors reminiscent of a friendly bistro  
will transport your taste buds to sunny places.  
Simple foods made fabulous!*

Belgian Endive, Red Oak and Frisée Salad  
Red Wine Poached Pear and Goat Cheese Truffles  
Walnut Dressing

~

Roasted Breast of Chicken  
Basil Brushed Shrimp  
Tomato Risotto, Haricots Vert  
Sherry Olive Sauce

Assorted Rolls and Butter

~

Vanilla Crème Brûlée with Honey Madeleine  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***64.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Angelina***

*Like going home to nonna's for a family feast, but better.  
Italian favorites get a new twist here as chef skillfully  
layers the sweet and salty flavors with warm citrus overtones.  
Cozy up and enjoy!*

Hearts of Romaine  
Focaccia Croûton, Shaved Manchego Cheese  
Oven Roasted Tomato, Olive Tapenade  
Caesar Dressing

~

Focaccia Crusted Chicken and Salmon Piccata  
Black Pepper Polenta, Pencil Asparagus, Tomato and Artichoke Salad  
Lemon-Caper Sauce

Assorted Rolls and Butter

~

Tiramisu with Espresso Anglaise

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$64.00 per person:***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Reef***

*Sparkling flavors – light, tropical and refreshing.  
As delicious as an island breeze!*

Tossed Bibb and Arugula Salad  
Toasted Cashews and Hearts of Palm  
Crispy Red Onions  
Truffle Grapefruit Dressing

~

Plantain Crusted Salmon on Citrus Risotto  
Tropical Fruit Salsa, Avocado Tempura  
Lemon Grass Cream

Assorted Rolls and Butter

~

Key Lime White Chocolate Dome  
Crisp Sablé  
Pineapple and Granny Smith Apple Chutney

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$59.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Lafayette***

*Deliciously French, fabulously American.*

*A menu with universal appeal.*

*The flavors and aromas are magnifique!*

**Wild Mushroom and Tarragon “Cappuccino”  
Pistachio Biscotti**

~

**Roasted Breast of Chicken Filled with Spinach and Gruyere Cheese  
Roasted Garlic Potato Mash, Ratatouille  
Thyme Scented Chicken Jus  
Assorted Rolls and Butter**

~

**Chocolate Mousse-filled Profiterole  
Rich Chocolate Sauce**

**Freshly Brewed Coffee, Tea and Decaffeinated Coffee**

***\$53.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **FOUR COURSE PLATED DINNERS SUGGESTIONS**

*These four-course dinners are like symphonies artfully building up to a crescendo with culinary creations that are beautiful, fresh, tempting and tasteful.*

*Decidedly contemporary and unique visually, each course salutes the palate and, like a drum roll, introduces the next selection, all linked into a perfect melody.*

### **Chatham Light**

*Earthy flavors lead off; sweet sea flavors follow.  
The result is a sublime and sophisticated pairing of beef and lobster.  
This is no ordinary surf & turf.*

**Wild Mushroom Phyllo Purse on Basil Polenta  
Roasted Tomato and Kalamata Olive Provençale  
Wilted Young Spinach**

**Assorted Rolls and Butter**

~

**Tangle of Sweet Baby Lettuce  
Vanilla Scented Crab and Smoked Salmon Timbale  
Horseradish and Boursin Cheese Spring Roll  
Apple Cider Vinaigrette**

~

**Grilled Filet of Beef  
Duet of Maine Lobster  
Lobster Risotto and Butter Poached Lobster Tail  
Glazed Asparagus  
Sauce Bordelaise**

~

**Liquid Center Cake with Homemade Vanilla Ice Cream  
Raspberry Compote**

**Freshly Brewed Coffee, Tea and Decaffeinated Coffee**

***\$140.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



### ***Aurora***

*Almost celestial, this glamorous menu simply glows.  
Pure, rich ingredients – lobster, shellfish, veal and crab – highlight the flavors  
and enhance the elegance of this classic menu.*

Lobster Salad  
Avocado, Grapefruit and Marinated Cucumbers  
White Truffle Vinaigrette

~

Mediterranean Shellfish Soup - Zuppa de Pesce  
Featuring Rock Shrimp, Mussels and Calamari

Assorted Rolls and Butter

~

Veal Loin Oscar, Tomato and Tarragon Béarnaise  
Lump Crab and Potato Puree  
Glazed Asparagus and Baby Tomatoes

~

Grande Opera Cake  
Chocolate Cream with French Vanilla Ice Cream  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$134.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Prudence***

*A menu with the “feel” of New England.  
Using the freshest products from the ocean and the farm,  
chef creates a homey “proper” menu with the sophistication of fine dining.  
Sit up straight... and enjoy.*

Pan-seared Scallops  
Bacon, Sweet Corn and Potato Hash  
Smoked Onion Jus

~

Baby Field Greens and Watercress Salad  
Blue Cheese and Spiced Apple “Beggars Purse”  
Warm Bacon Dressing

Assorted Rolls and Butter

~

Herb Crusted Lamb Rack  
Smoked Tomato Polenta, Creamed Spinach  
Creole Mustard Sauce, Tobacco Onions

~

Apple Tart Tatin  
Homemade Brown Butter Ice Cream, Peach Crisp  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$128.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Aria***

*A masterpiece. Chef combines the classics that everyone loves.  
Familiar and fabulous.*

**Jumbo Shrimp Cocktail  
Horseradish Cocktail Sauce**

~

**Iceberg Salad  
Marinated Tomatoes and Red Onions  
Great Hill Blue Cheese, Red Wine Vinaigrette**

**Assorted Rolls and Butter**

~

**6-ounce Grilled Tenderloin of Beef, Béarnaise Sauce  
Garlic Mashed Potatoes, Oven Roasted Tomato  
Baby Watercress Salad, Caramelized Onions**

~

**Lemon Meringue Tart, Toasted Almond Ice Cream  
Blueberry Compote**

**Freshly Brewed Coffee, Tea and Decaffeinated Coffee**

***\$123.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Jade***

*Delicate, fresh undertones characterize this Asian-inspired menu.  
Accents of spices and herbs – mint, basil, wasabi – command attention.  
A most elegant creation.*

Coconut and Lemon Grass Soup  
Peking Duck and Scallion Wonton

~

Fresh Summer Roll filled with Shrimp  
Mint, Basil, and Rice Noodles  
Spiced Plum Sauce

Assorted Rolls and Butter

~

Char Sui Grilled Beef Medallion  
Five Spice Dusted Halibut  
Jasmine Rice Cake, Bok Choy, Hot and Sour Eggplant  
Wasabi Demi-Glace

~

Caramelized Pineapple Cake  
Ginger Ice Cream, Szechwan Peppercorn Sauce  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$118.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Captain Jonas***

*This menu celebrates seafood.  
Simple and fresh, yet sophisticated.  
A meal fit for the Captain's table.*

Lobster and Tarragon Bisque  
Fennel Biscotti

~

Hearts of Romaine  
Marinated Fresh Mozzarella, Oven Roasted Tomato  
Basil "Paint," Parmesan Tuile

Assorted Rolls and Butter

~

Seared Atlantic Swordfish  
Warm Poached Artichokes, Potato Gnocchi  
Lump Crabmeat, Rock Shrimp, Mussels  
Saffron Tomato Essence

~

Dark Chocolate Cinnamon Bread Pudding  
Quenelle of Vanilla Whipped Cream  
Chocolate Anglaise

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$91.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **FIVE COURSE PLATED DINNER SUGGESTIONS**

*This is the grandest of dinners, a majestic "opera" of creative courses, some serene and others resounding.*

*Chef is a maestro at orchestrating the selections, teasing the diner toward the grande finale. No intermezzo here. Sweet notes take their place after the entrée as a prelude to dessert. Such decadence!*

*A 20% taxable service charge and 6.25% sales tax will be applied to all food and beverage pricing*



***Silk***

*Rich, luxurious, elegant! This menu is a dream list of fabulous food –  
Oysters, Caviar, Foie Gras, Lobster, Beef Wellington, Chocolate.  
Chef has woven a masterpiece of subtle flavors and textures.  
An absolutely sublime experience.*

**Champagne Pickled Oysters  
Cucumber Spaghetti and Osetra Caviar**

~

**Foie Gras Terrine  
Warm Fig and Thyme French Toast  
Ginger Braised Plum**

~

**Butter Braised Lobster Ravioli  
Onion Soubise, Hollandaise Sauce**

**Assorted Rolls and Butter**

~

**Individual Baked Beef Wellington  
Spinach and Mushroom Duxelles  
Truffled Celeriac and Shallot Confit**

~

***Pre-Dessert***  
**Chocolate Passion Fruit Ice Cream Bon Bon**

~

**Warm, Liquid-Center Chocolate Cake  
with Toffee Ice Cream  
Hazelnut Tuile and Chilled “Bailey’s”**

**Freshly Brewed Coffee, Tea and Decaffeinated Coffee**

***\$175.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **DESSERT STATIONS**

### ***Ooh La La***

*Sexy, sophisticated sweets. Très chic.*

Chocolate Fondue with Fruit Skewers  
Chocolate Éclairs  
Gateau Basque  
Vanilla Crème Brûlée  
Assorted French Macaroons  
Citron Tart

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$14.00 per person***

~

### ***Waikiki***

*Pacific passions. Sweet tropical delights.*

Tropical Fruit Baba with Coconut Cream  
Roasted Pineapple Cakes with Malibu Rum Cream Anglaise  
Caramelized Coconut Cake  
Chocolate and Macadamia Nut Terrine

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$12.00 per person***

~

### ***Yankee Doodle***

*A salute to all-American favorites.*

Warm Apple Pie with Vanilla Ice Cream  
Strawberry and Rhubarb Tart  
Chocolate Bread Pudding Crème Anglaise  
Pecan Pie  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

***\$ 10.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## RECEPTION HORS D'OEUVRES SUGGESTIONS

*(Minimum 25 pieces of each selection)*

### **Spoons**

*All selections are cold and are presented on a small silver spoon.*

|                                                                   | <i>Price per piece</i> |
|-------------------------------------------------------------------|------------------------|
| Smoked Salmon with Crispy Basil, Honey and Lavender Crème Fraîche | \$5.85                 |
| Sesame-seared Tuna with Mango Jicama, Slaw and Crisp Wonton       | \$5.85                 |
| Tuna Tartare with Pickled Ginger and Grilled Scallion             | \$5.85                 |
| Vanilla Bound Crabmeat with Crisp Potato Gaufrette                | \$5.85                 |
| Eggplant and Feta Cheese Roulade with Lemon and Roasted Garlic    | \$4.75                 |

### **Skewers**

*All selections are presented on skewers.*

#### **Cold Selections**

|                                                               | <i>Price per piece</i> |
|---------------------------------------------------------------|------------------------|
| Skewer of Lobster with Artichoke, Basil and Crimini Mushroom  | \$5.30                 |
| Skewer of Melon Wrapped in Prosciutto                         | \$3.70                 |
| Skewer of Ripe Cherry Tomato with Bocconcini, Basil and Pesto | \$3.70                 |

#### **Hot Selections**

|                                               | <i>Price per piece</i> |
|-----------------------------------------------|------------------------|
| Lamb and Mushroom Shish Kebob, Tzatziki Sauce | \$4.70                 |
| Beef Saté, Thai Peanut Dipping Sauce          | \$4.25                 |
| Chicken Saté, Thai Peanut Dipping Sauce       | \$3.70                 |
| Skewer of Tandoori Chicken, Mint Yogurt       | \$3.70                 |

### **Crispy Fried**

*All selections are hot and crispy*

|                                                              | <i>Price per piece</i> |
|--------------------------------------------------------------|------------------------|
| Coconut Shrimp with Sweet and Sour Pineapple Sauce           | \$5.50                 |
| Lobster Fritter with "Old Bay" Ré-moulade                    | \$4.80                 |
| Fried Pork Pot Sticker with Orange Horseradish Dipping Sauce | \$4.25                 |
| Panko Crusted Teriyaki Chicken with Plum Sauce               | \$4.25                 |
| Fried Clam Cakes with Preserved Lemon Tartar Sauce           | \$4.25                 |
| Vegetable Spring Roll with Ginger Sesame Sauce               | \$3.70                 |
| Spanakopita ( <i>Spinach &amp; Feta Cheese Turnover</i> )    | \$3.70                 |

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## CHATHAM BARS INN

CHATHAM, CAPE COD

### **Finger Food**

*All selections are classic bite-size nibbles.*

#### **Cold Selections**

|                                                                 | <i>Price per piece</i> |
|-----------------------------------------------------------------|------------------------|
| American Caviar and Crème Fraîche on Baby New Potatoes          | \$4.75                 |
| Horseradish Spiked Crab in Black Pepper Profiterole             | \$4.75                 |
| Beef Carpaccio on Baby Romaine Hearts, and Crisp Capers         | \$4.75                 |
| Prosciutto Wrapped Asparagus with Herb Cream and Roasted Pepper | \$4.20                 |
| Salmon and Dill Roulade on Brown Bread                          | \$4.20                 |
| Vegetable Ratatouille with Manchego Cheese on Sourdough Toast   | \$3.70                 |
| Grenny Smith Apple with Blue Cheese and Walnuts on Toast        | \$3.70                 |
| Lightly Peppered Brie on Brioche                                | \$3.70                 |

#### **Hot Selections**

|                                                               | <i>Price per piece</i> |
|---------------------------------------------------------------|------------------------|
| Grilled Lamb Chop with Rosemary Sauce                         | \$5.75                 |
| Scallop Wrapped in Bacon                                      | \$4.70                 |
| Miniature Crab Cake with Cajun Tartar Sauce                   | \$4.75                 |
| Italian Sausage in Puff Pastry with Honey-Apple-Dijon Mustard | \$3.70                 |

#### **Individuals**

*All selections are hot and best presented in a display.*

|                                                             | <i>Price per piece</i> |
|-------------------------------------------------------------|------------------------|
| Glazed Oysters Rockefeller                                  | \$5.70                 |
| Cherry Stone Clams Casino                                   | \$5.00                 |
| Chicken and Green Chile Quesadilla with Smoked Tomato Salsa | \$3.70                 |
| Miniature Deli-style Reuben                                 | \$3.70                 |

*A 20% taxable service charge and 6.25% sales tax will be applied to all food and beverage pricing*



## RECEPTION DISPLAY SUGGESTIONS

### ***Fresh Seafood on Ice*** *(Minimum 25 pieces of each selection)*

|                                                    | <i>Price per piece</i> |
|----------------------------------------------------|------------------------|
| Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce | <b>\$5.10</b>          |
| Cracked Snow Crab Claws                            | <b>\$5.25</b>          |
| Freshly Shucked Oysters on the Half Shell          | <b>\$3.75</b>          |
| Freshly Shucked Clams on the Half Shell            | <b>\$3.30</b>          |

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### ***Sushi Rolls and Sashimi***

**Sushi Display**  
Assorted Maki Rolls, Sushi and Sashimi  
Ahi Tuna, Salmon, White Fish  
Wasabi, Pickled Ginger and Soy Sauce

***\$13.00 per person***  
*Based on three pieces per person*

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### ***Smoked Salmon***

Side of fresh Smoked Salmon *(serves approximately 30 people)*  
served with buttered brown bread and classic garnitures

***\$315.00 per presentation***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



CHATHAM BARS INN  
CHATHAM, CAPE COD

## **RECEPTION DISPLAY SUGGESTIONS**

*All items priced on a per person basis will be prepared for the entire guarantee.  
Prices are based on a 2-hour presentation and will be pro-rated for longer receptions.*

### ***Fromagerie***

Deluxe Display of Imported and Domestic Cheeses, including  
Mobier, Pyramid, Taleggio, St. André, Camembert,  
Stilton and Aged White Cheddar  
Served with Seasonal Fruits,  
English Crackers and French Bread

***\$19.00 per person***

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### ***Market Station***

Rounds of Brie baked in Puff Pastry, Raspberry Coulis  
Hearty Presentation of Imported and Domestic Cheeses, including  
Camembert, Blue Cheese, Goat Cheese, Manchego, Aged Cheddar,  
Smoked Gouda and Boursin  
Served with Fresh Fruit, English Crackers and French Breads  
Displayed with Whole Cheeses, Breads and Fruit

***\$16.00 per person***

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### ***Cheese Sampler***

Classic Display of Imported and Domestic Cheeses, including  
Brie, Blue Cheese, Goat Cheese, Aged Cheddar and Gouda  
Served with Seasonal Fruits  
English Crackers and French Bread

***\$13.00 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **Caviar**

*This most elegant of delicacies is displayed on crushed ice and served with blinis, brown bread, crème fraîche, onions, chopped egg white and yolk, parsley and lemon.*

### **Imported Caviar**

Beluga, Osetra, Sevruga                      **Market Price**

### **American Caviar**

Black Hackleback Sturgeon            **\$43.00 per ounce**  
Rainbow Trout                              **\$40.00 per ounce**  
Golden White Fish                        **\$30.00 per ounce**  
Salmon Roe                                 **\$20.00 per ounce**

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## **Antipasto Table**

Assorted Italian Meats and Cheeses, including  
Prosciutto, Pepperoni, Salami, Provolone and Fontinella Cheeses, Pepperoncini  
Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms  
Artichoke Hearts, Buffalo Mozzarella Cheese with Sun-dried Tomatoes  
Italian Herbs and Olive Oil, Crackers and Focaccia Bread

**\$ 20.00 per person**

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## **Vegetarian Antipasto Table**

Marinated Mushrooms, Grilled Vegetables  
Provolone and Fontinella Cheeses  
Pepperoncini, Italian Black and Green Olives, Roasted Peppers  
Artichoke Hearts, Buffalo Mozzarella Cheese with Sun-dried Tomatoes  
Italian Herbs and Olive Oil, Crackers, Focaccia Bread

**\$13.00 per person**

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



Seasonal Selection of Fresh Vegetables  
Dipping Sauces

***\$8.00 per person***

***Carvery***

*Uniformed Chefs will carve the following selections.*

|                                                                                                                                                |                 |
|------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Whole Roasted Steamship Round of Beef,<br>Creamed Horseradish, Mustard and Miniature Rolls<br><i>Serves approximately 150 people</i>           | <i>\$800.00</i> |
| Roasted New York Strip Loin of Beef in Pepper Crust,<br>Creamed Horseradish, Mustard, Miniature Rolls<br><i>Serves approximately 30 people</i> | <i>\$350.00</i> |
| Salmon en Croute with Champagne Caviar Beurre Blanc<br><i>Serves approximately 25 people</i>                                                   | <i>\$320.00</i> |
| Whole Roasted Tenderloin of Beef,<br>Creamed Horseradish, Mustard, Miniature Rolls<br><i>Serves approximately 10-15 people</i>                 | <i>\$300.00</i> |
| Glazed Baked Ham, Southern Cream Biscuits, Selection of Mustards<br><i>Serves approximately 30 people</i>                                      | <i>\$295.00</i> |
| Cider Glazed Pork Loin, Calvados Sauce, Miniature Rolls<br><i>Serves approximately 30 people</i>                                               | <i>\$265.00</i> |
| Whole Oven Roasted 20-lb. Turkey,<br>Buttermilk Biscuits, Cranberry Sauce, Mustard<br><i>Serves approximately 30 people</i>                    | <i>\$266.00</i> |
| Rack of Lamb with Aromatic Moroccan Barbecue Sauce<br><i>Serves approximately 7 people</i>                                                     | <i>\$65.00</i>  |

*Chef Fee: \$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **RECEPTION ACTION STATIONS SUGGESTIONS**

*All items priced on a per person basis will be prepared for the entire guarantee.  
A minimum of three stations is recommended when action stations  
are planned as a dinner alternative.*

### ***Lobster Trap***

Lobster Tossed with Frisée, Avocado, Grapefruit, and Truffle Vinaigrette

Lobster Fritters with Old Bay Tartar Sauce

Lobster Newburg Served with Lemon Grass Steamed Rice

***\$39.00 per person***

*\$85.00 per chef per hour*

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### ***Land of the Rising Sun***

Teriyaki Glazed Hanger Steak

Tempura Vegetables

Lemon Grass Steamed Bass in Tea Leaves

Steamed Jasmine Rice

Steamed Gyoza Dumplings, Soy Dipping Sauce

***\$34.00 per person***

*\$85.00 per chef per hour*

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### ***Everybody Loves Shrimp***

Scampi Style Shrimp in Herb, Lemon and Garlic Butter

Fried Shrimp with Sweet and Sour Pineapple Sauce

Shrimp and Green Chile Quesadillas

***\$30.00 per person***

*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



***Neptune's Feast***

Crab Cakes, Creole Rémoulade

Steamed Mussels, Tomato, Basil and Garlic Broth  
Sour Dough Bread

Blackened Salmon  
with Tropical Fruit Salsa

***\$28.00 per person***  
*\$85.00 per chef per hour*

~~

***Tail Gate***

Mini Reuben Sandwiches

Chili Chicken Quesadillas

Beef Fajitas with Caramelized Peppers and Onions,  
Warm Flour Tortillas, Shredded Lettuces, Salsa, Cheddar Cheese,  
Sour Cream, Guacamole, Black Olives, and Sliced Jalapeños

Tortilla Chips, Salsa, Guacamole and Queso Dip

Jumbo Pretzels with Mustard

***\$28.00 per person***  
*\$85.00 per chef per hour*

~~

***Orient Express***

Stir-fry Chicken with Oriental Vegetables  
Garnish of Cilantro, Cashews and Bean Sprouts  
Teriyaki-Lemon Grass Sauce

Assorted Dim Sum, Including  
Pot Stickers and Steamed Barbecue Buns  
with Dipping Sauces

***\$24.00 per person***  
*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



CHATHAM BARS INN  
CHATHAM, CAPE COD

***Tutto di Risotto***

Red Wine and Smoked Duck Risotto  
Aged Goat Cheese, Italian Parsley garnish

Roasted Tomato, Saffron and Fennel Risotto

Calamari, Scallop and Rock Shrimp Risotto  
Parmesan Cheese, Basil Chiffonade

***\$21.00 per person***  
*\$85.00 per chef per hour*

~~

***Al Fresco***

*A uniformed chef will toss salads "al fresco" and Present the salads in wooden bowls*

***your choice of***

Classic Caesar Salad with Traditional Condiments

*or*

Spinach and Arugula Salad with Gorgonzola, Spiced Walnuts  
Caramelized Apples, Brioche Croutons

*or*

Baby Mixed Greens, Sun-dried Tomatoes, Kalamata Olives and Artichokes  
Lemon-Olive Oil Dressing

***\$6.00 per person for one salad***  
***\$12.00 per person for all three***  
*\$85.00 per chef per hour*

~~

***Venerable Vegetables***

Poached Asparagus  
with Classic Hollandaise Sauce

*Chef to carve:*

Grilled Mediterranean Vegetables with Balsamic Vinaigrette

Wild Mushroom Polenta with Asiago Cheese

***\$19.00 per person***  
*\$85.00 per chef per hour*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



### ***Pizza Delivery***

Focaccia Bread Pizza

Toppings of Fresh Mozzarella, Sliced Tomato and Caramelized Onions

Hand Tossed Pizza

Toppings of Asparagus, Mushrooms, Caramelized Artichokes and Goat Cheese

Traditional Calzone

Filling of Italian Meats, Parmesan and Mozzarella Cheese

Served with Marinara Sauce

***\$17.00 per person***

~~

### ***Pasta Presto***

Fresh Penne Pasta and Cheese Tortellini

with a Selection of Sauces, Including

Crushed Tomato Marinara and Caramelized Garlic Alfredo Sauce

Parmesan Cheese, Freshly Made Garlic Bread

***\$13.00 per person***

*\$85.00 per chef per hour*

~~

### ***Little Italy***

*Coffee with passion! This selection adds instant kick.*

Espresso, Café Latte or Cappuccino Offered From an Espresso Cart

Featured Drinks:

Espresso Romano: Espresso with a Lemon Twist

Cappuccino: Served with a Cinnamon Stick

Café Latte: Espresso with Steamed Milk and a choice of Flavorings

Including Hazelnut, Vanilla, Mocha

Frappuccino: Blended Iced Cappuccino Topped with Whipped Cream

Iced Caramel Latte: Iced Espresso Steamed Milk Blended with Ice, Caramel and

Topped with Whipped Cream

Nienta: Decaffeinated Cappuccino

Almond, Chocolate and Pistachio Biscotti

***\$13.00 per person***

*Service Attendant: \$85.00*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## COFFEE BREAK SUGGESTIONS

### **“BY THE DOZEN”**

*(All pricing is per dozen)*

#### ***Gourmet Finger Sandwiches*** ***Per Dozen***

|                                                            |         |
|------------------------------------------------------------|---------|
| Lobster Salad with Crème Fraiche and American Caviar       | \$70.00 |
| Smoked Salmon with Cream Cheese                            | \$65.00 |
| Crabmeat on Whole Wheat Bread                              | \$65.00 |
| Prosciutto Ham with Whole Grain Mustard and Asparagus Tips | \$56.00 |
| Traditional Egg Salad with Chives                          | \$55.00 |
| Classic Cucumber and Cream Cheese                          | \$65.00 |

#### ***Cookies***

|                                                                                          |         |
|------------------------------------------------------------------------------------------|---------|
| Chocolate Chip, Peanut Butter, White Chocolate and Cranberry, and Oatmeal Raisin Cookies | \$24.00 |
| All-Chocolate Brownies                                                                   | \$24.00 |
| French Berry Macaroons with Raspberry Jam                                                | \$24.00 |
| Coconut Macaroons                                                                        | \$24.00 |
| Classic Lemon Shortbread Cookies                                                         | \$20.00 |

#### ***Etcetera***

|                                                 |         |
|-------------------------------------------------|---------|
| Selection of Häagen Daz and Dove Ice Cream Bars | \$65.00 |
| Frozen Fruit Bars                               | \$63.00 |
| Assorted Energy Bars and Power Bars             | \$52.00 |
| Chocolate-covered Strawberries                  | \$50.00 |
| Warm Jumbo Pretzels with Traditional Mustard    | \$42.00 |
| Granola Bars                                    | \$42.00 |
| Candy Bars                                      | \$44.00 |
| Selection of Whole Fruits                       | \$30.00 |

*A 20% taxable service charge and 5% sales tax will be applied to all food and beverage pricing*



## COFFEE BREAK AND TEA SUGGESTIONS

*Meetings are hard work.  
Stimulate performance with a body and brain-stretching break.  
Attendees will rev-up with these creative selections.  
Better than gathering around the water-cooler.*

~~

### ***Sublime***

*When only chocolate will do...*

Chocolate Chunk and Chocolate Chip Cookies  
Chocolate Dipped Shortbread

~

Milk Chocolate Pot de Crème

Hot Chocolate Fondue  
Strawberries, Bananas, and Marshmallows

~

Coffee, Tea, Decaffeinated Coffee  
and Hot Chocolate

***\$18.00 per person***  
*Minimum of 25 guests*

~~

### ***Orchard***

*Fresh and delightful. A real treat.*

Warm Apple Cider

~

Apple Beignets with Caramel Sauce  
Pear Tart with Allspice Sour Cream  
Peach Cobbler with Vanilla Bean Ice Cream  
Seasonal Fruits displayed in Baskets

~

Coffee, Tea and Decaffeinated Coffee  
Assorted Soft Drinks  
Mineral Water

***\$16.00 per person***  
*Minimum of 25 guests*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



**Citron**

*Sensational citrus. So refreshing!*

Fresh-squeezed Orange Juice

Lemonade

Key Lime Cookies

Orange Madeleines

Passion Fruit-Chocolate Tart

Yuzu Gelée with Blood Orange Puree

**\$16.00 per person**

*Minimum of 25 guests*

~~

**Vita**

*Waters and fruit. Simple and refreshing!*

Voss Water, Still and Sparkling

Panna Water

Tynant Water, Still and Sparkling

Lime Perrier

Selections of chilled Fruit Cocktail in a Martini Glass, including:

Melon with Saffron and Rose Water Syrup

Citrus Segments in Passion Fruit Syrup

Vanilla-marinated Berries

**\$16.00 per person**

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



CHATHAM BARS INN  
CHATHAM, CAPE COD

**Grandma's Cookie Jar**

*Glass jars filled with cookie favorites...  
and milk, of course.*

Chocolate Chip Cookies  
Oatmeal Raisin Cookies  
Peanut Butter Cookies  
White Chocolate and Cranberry Cookies  
Old Fashioned Ginger Snaps

Chilled Milk, Chocolate Milk  
Coffee, Tea and Decaffeinated Coffee

***\$13.00 per person***

~~

**Gusto**

*Time to re-charge!*

Power and Energy Bars  
Power Drinks, including Red Bull, and Starbucks Iced Cappuccino,  
Assorted Gatorade  
Whole Fruit Display  
Assorted Soft Drinks and Mineral Water  
Coffee, Tea and Decaffeinated Coffee

***\$15.00 per person***

~~

**Gone Fishing**

*A casual "kick back and relax" experience*

Jumbo Soft Pretzels with Mustard  
Caramel Popcorn  
Gourmet Peanuts  
Individual Bags of Potato Chips and Popcorn

Assorted Soft Drinks and Mineral Water  
Coffee, Tea and Decaffeinated Coffee

***\$12.50 per person***

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*



## **AFTERNOON TEA**

### ***Tea Time***

*A lovely array of savories and sweets...  
A very civilized tradition.*

### **Traditional Tea**

#### ***First Service***

Selection of Blended Teas  
Tea Sandwiches, including  
Smoked Salmon and Crab with Dill  
Lobster Salad with Crème Fraiche and American Caviar  
Classic Cucumber and Cream Cheese  
Prosciutto-wrapped Asparagus with Grain Mustard

#### ***Second Service***

Freshly Baked Scones with Devonshire Cream and Preserves

#### ***Third Service***

Tea Breads and Fruit Tartlets  
Assorted Miniature Pastries

***\$29.00 per person***

*Tea presentation varies based on the size of the group.  
Service from silver tea urns with individually plated selection of sweets and  
savories is available for 25-100 guests.*

*Buffet-style service is also available at an additional cost of \$8.00 per person.*

*A 20% taxable service charge and 6.25% sales tax will be applied  
to all food and beverage pricing*