

CHATHAM DINNER

Dinner includes the selection of soup or salad, choice of two entrées with appropriate accompaniments, bread basket, a dessert selection, coffee, decaffeinated coffee and assorted teas

FIRST COURSE

Please select one

TRADITIONAL CAESAR SALAD

WAYSIDE INN SPINACH SALAD

Balsamic vinaigrette, toasted walnuts, goat cheese, and cranberries

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH BISQUE – Seasonal

SECOND COURSE

Please select two

Entrées are served with Chef's choice of appropriate starch and fresh seasonal vegetables

CHATHAM COD

Baked with an herb and Ritz cracker crust with citrus beurre blanc

NEW ENGLAND STUFFED SOLE

Fresh native sole with a crab stuffing, and lemon butter sauce

DIJON CRUSTED SALMON

With a maple glaze

NEW ENGLAND CHICKEN BREAST

Cranberry, apple and chicken sausage stuffed chicken breast with natural jus

ROASTED NEW YORK SIRLOIN

Sliced NY striploin and cabernet jus

ROASTED CHICKEN BREAST

Roasted Statler chicken breast and rosemary jus

DESSERT

Please select one

LEMON BERRY PARFAIT

Lemon curd, fresh berries, and whipped cream

VANILLA CRÈME BRULÉE

Served with fresh berries

WARM SEASONAL CRISP À LA MODE

TRIPLE CHOCOLATE MOUSSE

NEW YORK CHEESECAKE

With blueberry compote

APPLE BREAD PUDDING

Warm rum butter sauce

CHOCOLATE CAKE

With vanilla crème anglaise, raspberry coulis

COFFEE

Fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee, assorted teas

56.00 Per Person





BREAKFAST BUFFET

SLICED FRESH SEASONAL FRUIT AND SEASONAL BERRIES

ASSORTED BREAKFAST BREAD PLATTER

Muffins, coffee cakes, Danish and bagels with butter, preserves, and cream cheese

YOGURT AND GRANOLA

FARM FRESH SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

COUNTRY SAUSAGE LINKS

HOME FRIES

CRANBERRY AND ORANGE JUICE

COFFEE

Fresh brewed coffee, decaffeinated coffee, assorted teas

32.00 Per Person

Enhance Your Breakfast Buffet with These Additions:

SMOKED SALMON PLATTER

A display of smoked salmon with the traditional sides of capers, red onion, grated egg whites and yolks

6.00 Per Person

EGGS BENEDICT

A breakfast favorite of English muffins topped with Canadian bacon, poached eggs and delicious house-made hollandaise sauce

6.00 Per Person

CINNAMON BATTERED BRIOCHE FRENCH TOAST

Served with Vermont maple syrup

4.00 Per Person

BUTTERMILK PANCAKES

Served with Vermont maple syrup

4.00 Per Person

WHOLE FRUIT BASKET

24.00 Per Dozen

HOUSE MADE CORNED BEEF HASH

4.00 Per Person

*CHEF CARVED VIRGINIA HAM

Served with country mustard and buttermilk biscuits

6.00 Per Person

*OMELETS MADE TO ORDER

Ham, bacon, sausage, mushrooms, tomatoes, onions, bell peppers, cheese, fresh eggs

8.00 Per Person

**Requires Chef Attendant Fee 150.00*





CONTINENTAL BREAKFAST

FRESH FRUIT AND BERRY PRESENTATION

ASSORTED GREEK YOGURTS

ASSORTED MUFFINS, DANISH, CROISSANTS, AND PASTRIES

BAGELS AND BREAKFAST BREADS WITH SWEET CREAM BUTTER
AND ASSORTED PRESERVES AND CREAM CHEESE

BREAKFAST CEREALS WITH WHOLE AND SKIM MILK

ORANGE AND CRANBERRY JUICES

COFFEE, HOT CHOCOLATE AND ASSORTED TEAS

25.00 Per Person





SIGNATURE LUNCHEON BUFFET

AWARD WINNING NEW ENGLAND CLAM CHOWDER

SPINACH SALAD

*Baby spinach, honey crisp apples, sharp cheddar cheese and sunflower seeds
tossed with maple vinaigrette*

GRILLED VEGETABLE SALAD

An assortment of grilled and chilled seasonal vegetables with balsamic vinaigrette

FINGERLING POTATO SALAD

With fennel and dill

WRAP SANDWICHES

An assortment of sliced turkey, ham, and roast beef wraps

TUNA SALAD FINGER SANDWICHES

GRILLED CHICKEN AND CURRIED VEGETABLES

With basmati rice

ASSORTED COOKIES AND BROWNIES

FRESH BREWED COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

\$40.00 per person



CHATHAM LIGHT LUNCH

STARTERS

Select One

AWARD WINNING NEW ENGLAND CLAM CHOWDER

Served with oyster crackers

LOBSTER BISQUE

Served with tarragon

TOMATO BISQUE

Served with fennel, leeks, and garlic croutons

CHILLED GAZPACHO

Served with crème fraîche (Seasonal)

CAESAR SALAD

Romaine, shaved parmesan, house Caesar dressing

SPINACH SALAD

Served with honey crisp apples, and sharp cheddar cheese

CAPE CODDER SALAD

Served with bleu cheese, candied walnuts, and Craisins

ENTREES

Select Two

FOUR CHEESE RAVIOLI

Served with house made marinara and fresh basil

BAKED NEW ENGLAND COD

Served with Ritz cracker crust

VERMONT ROAST TURKEY

Served with cranberry sage stuffing, and pan gravy

GRILLED LONDON BROIL STEAK

Served with chimichurri

CHICKEN AND BROCCOLI ALFREDO

Served with penne pasta

BAKED COD PROVENCAL

Served with Roma tomatoes, black olives, capers, and onion

PAN SEARED SALMON FILET

Served with basil pesto crust

DESSERTS

Select One

N.Y. STYLE CHEESECAKE

Served with blueberry compote

STRAWBERRY SHORTCAKE

Served with vanilla bean whipped cream

SEASONAL FRUIT CRISP

Served with vanilla ice cream

36.00 Per Person



WAYSIDE TRADITION

Select Two

WAYSIDE CHEESE AND FRUIT DISPLAY

Imported and domestic cheeses accompanied by fresh seasonal fruit and crackers

SPINACH AND ARTICHOKE DIP

Creamy blend of fresh baby spinach, and artichoke hearts, served with assorted crackers and crostini

BRIE, GRILLED BREAD AND TRUFFLE HONEY

Brillat Savarin Triple-Crème Brie, grilled baguettes and flatbread, Italian white truffle honey

BREADS AND SPREADS

With roasted red pepper, jalapeño and sesame hummus, Kalamata olive tapenade,

Boursin cheese spread, grilled flatbread

BUTLERED HOR D'OEUVES

Select Four

SMOKED SALMON

On sliced European cumber with sour cream and dill

CRAB CAKE

With mango salsa and cilantro

LEMONGRASS SHRIMP SPRING ROLL

Lemon shrimp, cabbage, peppers, carrots and onions

PULLED CHICKEN QUESADILLA

Roasted chicken, smoked gouda, cilantro sour cream, avocado and salsa verde

TENDERLOIN CROSTINI

Sliced beef tenderloin layered on a house-made garlic crostino with arugula, shaved parmesan and white truffle oil

CAPE COD SCALLOPS

*Fresh jumbo scallops wrapped in a thick-cut
Applewood smoked bacon slice
v*

PULLED PORK SLIDER

*Rubbed, slow roasted pulled pork with house bbq sauce
sitting on a slice of apple with fried shallot*

CHICKEN TENDERLOIN SATAY

With spicy peanut sauce

ASIAN VEGETABLE SPRING ROLL

*Crispy vegetable spring rolls, ponzu dip,
pickled ginger and sprouts*

LOBSTER RANGOONS

Fresh lobster, cream cheese and scallions

32.00 Per Person





STATIONED HORS D'OEUVRES

Priced Per Person

CHEESE AND FRUIT DISPLAY 10.00

Imported and domestic cheeses accompanied by fresh seasonal fruit and crackers

ANTIPASTO DISPLAY 14.00

Assorted classic antipasto with cheeses, meats, olives, artichokes, roasted red peppers, pepperoncini, assorted crackers and crostini

SEASONED AND GRILLED VEGETABLES 12.00

Arrangement of zucchini, onions, eggplant, and asparagus, lightly seasoned and grilled

SPINACH AND ARTICHOKE DIP 12.00

Creamy blend of fresh baby spinach, and artichoke hearts, served with assorted crackers and crostini

RAW BAR MARKET PRICE

Oysters, littlenecks and shrimp, served with cocktail sauce and lemon

BRIE, GRILLED BREAD AND TRUFFLE HONEY 12.00

Brillat Savarin triple-crème brie with Italian white truffle honey, grilled baguettes and flatbread

BREADS AND SPREADS 10.00

With roasted red pepper, jalapeño and sesame hummus, Kalamata olive tapenade, Boursin cheese spread, grilled flatbread





BUTLERED HORS D'OEUVRES

Priced Per 50 Pieces

MINI LASAGNA CUP CAKES 175.00

Crispy wonton bites with ricotta, mozzarella and marinara

SMOKED SALMON 225.00

On cucumber with sour cream and fresh dill

PULLED CHICKEN QUESADILLA 175.00

Roasted chicken, smoked gouda, chilies and avocado

MINI LOBSTER ROLLS 350.00

Lobster meat, citrus tarragon aioli and butter lettuce on a toasted roll

SHRIMP COCKTAIL 275.00

Chilled poached shrimp with house-made cocktail sauce and lemon

TENDERLOIN CROSTINI 275.00

Sliced beef tenderloin layered on a house-made garlic crostino with arugula, shaved parmesan and white truffle oil

CAPE COD SCALLOPS 275.00

Fresh sea scallops wrapped in Applewood smoked bacon

CORN AND EDAMAME QUESADILLA 175.00

Crisp tortilla, edamame, corn, Jack cheese and roasted red and poblano peppers

GORGONZOLA, FIG AND ONION PROFITEROLE
175.00

Petite profiterole filled with gorgonzola, caramelized onion and fig

ANTIPASTO SKEWER 175.00

Buffalo mozzarella, roasted tomato, artichoke and Kalamata olive seasoned with Italian herbs and dressing

CLAMS CASINO 200.00

Fresh littleneck clams baked with bacon, garlic and breadcrumbs

OYSTERS ROCKEFELLER 200.00

Wellfleet oysters on the half shell with creamed spinach and anisettes

CHICKEN TENDERLOIN SATAY 175.00

With spicy peanut sauce

GLUTEN FREE VEGETABLE SPRING ROLL 175.00

Crispy thin wrappers bursting with assorted vegetables served with ponzu dipping sauce

LOBSTER RANGOON 250.00

Fresh lobster, cream cheese, scallions and garlic

LEMON GRASS SHRIMP SPRING ROLL 225.00

Lemon shrimp, cabbage, peppers, carrots and onions

MINI CRAB CAKE 275.00

With mango salsa and cilantro

AMERICAN CAVIAR 350.00

Sweet potato pancakes, sour cream and chives

OYSTERS ON THE HALF SHELL 200.00

Served with cocktail sauce and lemon

CLAMS ON THE HALF SHELL 200.00

Served with cocktail sauce and lemon





MONOMOY DINNER

FIRST COURSE

Please select one

PAN SEARED CRAB CAKE
Mango salsa and chipotle aioli

SWEET CORN CHOWDER
Potato crisp and chives

DUCK LEG CONFIT
Served with frisse white truffle oil

SECOND COURSE

Please select one

MIXED GREENS
With shaved carrots, cranberries, cucumbers, tossed with mixed greens in our cranberry raspberry vinaigrette

SPINACH SALAD
With dried cranberries, goat cheese, smoked almonds, balsamic vinaigrette

CAESAR SALAD
Romaine, shaved parmesan, house Caesar dressing

THIRD COURSE

Please select two

Entrées are served with Chef's choice of appropriate starch and fresh seasonal vegetables

5 SPICED & GRILLED DUCK
Grilled Muscovy duck breast rubbed with our five-spice blend

NATIVE SWORDFISH
Grilled and finished with lobster/chive butter

ROASTED CHICKEN BREAST
With rosemary jus

PAN ROASTED COD
With brandy cream sauce and lobster risotto

ROASTED NEW YORK SIRLOIN
Sliced NY sirloin and cabernet jus
8 oz. Beef Tenderloin – add 8.00 per person
Grilled with mushroom cap and cabernet jus

DESSERT

LEMON BERRY PARFAIT
Lemon curd, fresh berries, whipped cream

VANILLA CRÈME BRULÉE
With fresh berries

WARM SEASONAL CRISP À LA MODE

TRIPLE CHOCOLATE MOUSSE

NEW YORK CHEESECAKE
With blueberry compote

APPLE BREAD PUDDING
With warm rum butter sauce

CHOCOLATE CAKE
With vanilla crème anglaise, raspberry coulis

COFFEE
Fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee, assorted teas

68.00 Per Person





CHATHAM CLAM BAKE BUFFET

SERVED

New England Clam Chowder

BUFFET

HOUSE SALAD

Local greens, dried cranberries, candied walnuts, goat cheese, cranberry vinaigrette

FRESH LOCAL BUTTERED CORN ON THE COB

MARbled CREAMED POTATOES

ALe STEAMED SOFT SHELL CLAMS

With linguica, broth, chicharron butter

1 ½ LB. LOBSTERS

Poached in court bouillon and served split tail with cracked claws

CHARRED SPLIT CHICKEN

Herb roasted

DESSERT

STRAWBERRY SHORTCAKE

Pound cake, fresh strawberries, whipped cream

COFFEE

Fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee, assorted teas

Market price

68.00 Projected





LAND AND SEA BUFFET

SERVED

New England Clam Chowder

BUFFET

WAYSIDE HOUSE SALAD

Fresh mixed greens, sliced cucumbers, shredded rainbow carrots, dried cranberries in our house-made cranberry raspberry vinaigrette

ROASTED SEASONAL VEGETABLES

Chef's choice of appropriate vegetables - locally grown and sourced

MASHED POTATO BAR

Your choice of original whipped or Boursin herb whipped Yukon gold potatoes with a selection of traditional toppings

(Bacon, Scallions, Shredded Cheese, etc.)

Chef Attended Carving Station \$150 Attendant Fee

ROAST PRIME RIB

SERVED WITH A CABERNET JUS AND HORSERADISH CRÈME

WHOLE ROASTED SALMON

With lemon, herbs, and butter sauce

DESSERT

PETITE FOURS

Assorted individual cakes, tarts, cookies, and truffles

COFFEE

Fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee, assorted teas

65.00 Per Person



TUSCAN SUNSET BUFFET

SERVED

ITALIAN WEDDING SOUP

Local green and yellow squash, eggplant, sweet peppers, white beans, ditalini pasta, onions and garlic in a tomato parmesan broth

BUFFET

ARTISAN BREAD DISPLAY

CAESAR SALAD

ARUGULA SALAD

With roasted tomatoes

GRILLED VEGETABLE DISPLAY

ANTIPASTO DISPLAY

Cured meats, cheeses, spreads, pickled veggies, olives

GRILLED ITALIAN SAUSAGE WITH BROCCOLI RABE AND CREAMY POLENTA

OR

WHOLE ROASTED NEW YORK STRIP WITH CABERNET JUS AND HORSERADISH CRÈME

FRA DIAVLO DEL MAR

Poached and chilled shrimp, calamari and scallops, tossed in lemon vinaigrette with pepperoncini, sun-dried tomato, olives and herbs

CHICKEN PARMESAN AL FORNO

DESSERT

Please select one

TIRAMISU

Amaretti cookies, cannoli, biscotti

COFFEE

Fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee, assorted teas

75.00 Per Person





BACKYARD BARBEQUE BUFFET

BUFFET

CHILI

Sour cream and scallions

SPINACH SALAD

Dried cranberries, goat cheese, smoked almonds, balsamic vinaigrette

COLESLAW

BOSTON BAKED BEANS

SEA SALT BAKED POTATO

BUTTERED CORN ON THE COB

FRESH CORNBREAD

APPLE CIDER BBQ CHICKEN

OR

SPICE RUBBED BEEF BRISKET

OR

BBQ ST. LOUIS RIBS

Select one, select two- add 7.00 per person

DESSERTS

Please select one

SEASONAL FRUIT COBBLER

APPLE PIE A LA MODE

PEACH COBBLER A LA MODE

STRAWBERRY SHORTCAKE

Pound cake, fresh berries, whipped cream

COFFEE

Fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee, assorted teas

58.00 Per Person

COCKTAIL/WELCOME PARTY

CAPE COD DORY RAW BAR

*Overflowing with a selection of Chatham littlenecks, Wellfleet oysters, and chilled shrimp on a bed of ice surrounded by cocktail sauce, lemons, horseradish and tabasco sauce; **displayed for 1 hour***

ANTIPASTO DISPLAY

Fresh mozzarella, prosciutto, salami, provolone, artichoke hearts, olives, roasted red peppers, plum tomatoes, pepperoncini, olive oil, balsamic vinegar, basil pesto with assorted bread and crostini

WARM ARTICHOKE DIP

Surrounded by an assortment of crackers and crostini

BREADS AND SPREADS

With roasted red pepper, jalapeño and sesame hummus, Kalamata olive tapenade, Boursin cheese spread, grilled flatbread

BUTLERED HORS D'OEUVRES

Your selection of 4 hors d'oeuvres from the accompanying list, to be passed, unlimited, during the first 2 hours of the cocktail party

VIENNESE DESSERT AND COFFEE TABLE

A lovely presentation of petite desserts, fresh brewed Cape Cod Scandinavian coffee, decaffeinated coffee and tea offered during the last hour

75.00 Per Person

