**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.

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**FIRST COURSE**

*Please select one*

**Traditional Caesar Salad**

**Wayside Inn Spinach Salad**

*Balsamic vinaigrette, toasted walnuts, goat cheese, and cranberries*

**New England Clam Chowder**

**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 buerre 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 Brulee**
  - 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

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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

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$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 cucumber 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

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
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 anisette

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

CHATHAM WAYSIDE INN 1856
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 Brûlée
  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
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
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
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