



Catering Guide

CONTINENTAL BUFFET | 12 per person

*AVAILABLE UNTIL 11 A.M

Includes:

Assorted Muffins, Danish + Coffee Cake
Individual Fresh Fruit Cups

Coffee + Tea

Enhancements:

Juice +3pp
orange, cranberry, grapefruit
Scrambled Eggs +\$5pp
Brioche French Toast +\$6pp

Breakfast Potatoes +\$4pp
Bacon +\$6pp
Maple Sausage +\$6pp

BRUNCH BUFFET | 46 per person

Includes:

Assorted Muffins + Danish
Individual Fresh Fruit Cups
Scrambled Eggs
Brioche French Toast maple syrup

Breakfast Potatoes
Choice of Bacon or Maple Sausage
Choice of One (1) Main
Coffee + Tea

MAINS

Pan-Seared Salmon

cherry tomato-caper chutney

Chicken Piccata

capers, lemon, white wine sauce

Baked Cod

buttered panko crumb, lobster cream

Herbed Chicken + Cheese Tortellini

fire-roasted tomato, spinach, parmesan cream sauce

Brunch Add-Ons:

Juice +3pp

orange, cranberry, grapefruit

Yogurt Parfaits +\$4pp

yogurt, granola, fresh berries

Brunch Add-Ons (continued):

Waffle Station +\$10pp

strawberry, blueberry, banana, Hershey's®
chocolate syrup, whipped butter, vermont maple,
bacon crumbles, whipped chantilly cream
add chicken +\$6pp

Chef Attended Omelet Station +\$12pp*

ham, bacon, caramelized onion, mushroom,
bell pepper, baby spinach, mozzarella, cheddar
Chef Attendant Fee \$150

Caesar Salad +\$5pp

crisp romaine, parmesan, herb croutons,
house caesar dressing

Mixed Greens Salad +\$5pp

cherry tomatoes, cucumber, carrot, vinaigrette

Vegetable Medley +\$5pp

zucchini, summer squash, carrot, red bell pepper,
brussels sprouts

LIGHT LUNCHEON | 34 per person

Includes:

Choice of Mixed Greens or Caesar Salad

Three (3) Types of Wraps

Pasta Salad

House Potato Chips

Coffee, Tea + Soda

SALADS

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Mixed Greens Salad

cherry tomatoes, cucumber, carrot, balsamic vinaigrette

Optional Enhancement:

New England Clam Chowder oyster crackers +6pp

WRAPS

Turkey Wraps

bacon, lettuce, tomato, avocado, pesto mayo

Vegetable Wraps

roasted vegetables, mixed greens, balsamic reduction

Italian Wraps

italian meats, mozzarella, hot peppers, lettuce, tomato, onion

LUNCH + DINNER BUFFET 46 per person with two mains | 50 per person with three mains

Includes:

One (1) Starter

Two (2) or Three (3) Mains

Two (2) Sides

STARTERS

Caesar Salad

crisp romaine, parmesan, herb croutons, house caesar dressing

Mixed Greens Salad

cherry tomatoes, cucumber, carrot, balsamic vinaigrette

SIDES

Vegetable Medley

zucchini, summer squash, carrot, red pepper, brussels sprouts

Green Beans + Carrots

garlic butter

Roasted Potatoes

Red Bliss Mashed Potato

Herb Rice Pilaf

MAINS

Macaroni & Cheese

parmesan, chive crumb

Chicken Piccata

capers, lemon, white wine sauce

Herbed Chicken + Cheese Tortellini

fire-roasted tomato, spinach, parmesan cream sauce

Baked Cod

buttery panko crumb, lobster cream

Pan-Seared Salmon

cherry tomato-caper chutney

Sliced Sirloin

mushroom-red wine sauce

Herb-Rubbed Turkey Breast

sage gravy, cranberry sauce

Garlic-Rubbed Beef Tenderloin Carving Station

red wine sauce + \$12 pp

Slow Roasted Prime Rib Carving Station

au jus, horseradish crema +\$10pp

*Carving Station Chef Attendant Fee \$150

PLATED LUNCH + DINNER *priced per person*

Per person price determined by 'Main' course price

Includes:

One (1) 'Starter' course

to be served to each of your guests

Up to two (2) 'Main' courses

*for your guests to choose from in advance**

One (1) 'Dessert'

to be served to each of your guests

Warm Dinner Rolls

Coffee + Tea Service

**Individual Main Course selections must be submitted two (2) weeks prior to your event.*

Add an additional Starter Course +\$8pp

STARTERS

select one (1):

New England Clam Chowder

Caesar Salad

crisp romaine, parmesan, herb croutons,
house caesar dressing

Mixed Greens Salad

cherry tomatoes, cucumber, carrot,
house vinaigrette

Signature Wedge Salad

candied bacon, cherry tomato, crispy onion
ring, great hill bleu cheese dressing +\$2 pp

DESSERTS

select one (1):

Flourless Chocolate Cake

whipped cream, raspberries

Carrot Cake

caramel drizzle

Ricotta Cheesecake

fresh berries

Apple Crostata

whipped cream

Berry Shortcake

sweet biscuit, seasonal fruit compote,
whipped cream

MAINS

select up to two(2):

Pan-Roasted Chicken Breast \$46pp

port-shallot reduction, roasted potato, asparagus

Provolone + Prosciutto-Stuffed Chicken \$46pp

madeira mushroom sauce, garlic mashed potato,
haricots verts

Baked Haddock \$48pp

buttery panko crumb, lobster cream,
mashed potato, asparagus

Pan-Seared Salmon \$49pp

lemon caper butter, herb pilaf, haricots verts

Mushroom Risotto \$42pp

parmesan, truffle oil, dressed arugula

Vegetable Bolognese \$42pp

oven-roasted vegetables, garbanzo beans,
cremini mushroom, san marzano tomato, shaved
parmesan, zucchini noodles, extra virgin olive oil

Grilled Filet Mignon \$58pp

red wine sauce, mashed potato, asparagus,
crispy onion

Surf + Turf \$75pp

herb-roasted petite filet mignon, shallot confit
butter, poached lobster tail, mashed potato,
asparagus

STATIONARY DISPLAYS *price per person | minimum 25 guests*

Vegetable Crudités | 5

carrot, celery, cucumber, bell pepper, cauliflower, grape tomato, radish, hummus, house ranch dip, bleu cheese dressing

Raw Bar | 20

shrimp cocktail, local oysters, little neck clams, house cocktail sauce, horseradish, lemon
add steamed + chilled half lobster tails +market price

Cheese | 9

chef's selection gourmet cheeses, fig jam, honey, red grapes, crackers, crostini

Enhance with:

Charcuterie chef's selection Italian meats +\$6pp

HORS D'OEUVRES *price per piece | minimum 25 pieces per selection*

Shrimp Cocktail | 4
house cocktail sauce

Crab Rangoon | 4
sweet chili sauce

Coconut Shrimp | 4.5
sweet chili sauce

Bacon-Wrapped Scallop | 4.5
maple drizzle

Mini Crab Cake | 4.5
red pepper aioli

Mini Bacon Cheeseburger | 4.5
american, bacon, special sauce
add french fry cone +\$2pp

Chicken Bite | 3.5
pink peppercorn-honey sauce

Coconut Chicken | 3.5
sweet chili sauce

Teriyaki Beef | 4

Mac + Cheese Cup | 3

Caprese Skewer | 3
basil oil, aged balsamic

Mini Brie en Croûte | 3.5
raspberry

Phyllo-Wrapped Spinach + Feta | 3
tzatziki

Vegetable Spring Roll | 3
sweet + sour sauce

Risotto Fritter | 3
san marzano tomato sauce

Truffle Fry Cone | 3.5
garlic aioli

Chicken + Waffle Bite | 3.5
maple-bacon glaze

Mini Grilled Cheese | 5
tomato soup shooter

Vegetable Dumpling | 3.5
ponzu

FOOD STATIONS *price per person | minimum 60% of guest count*

PIZZA STATION | 12

Includes:

Veggie
pizza sauce, cheddar + mozzarella blend, bell pepper, mushroom, onion

Pepperoni
pizza sauce, cheddar + mozzarella blend

Buffalo Chicken
cheddar + mozzarella blend, bleu cheese drizzle

Cheese
pizza sauce, cheddar + mozzarella blend

PASTA STATION | 16

Includes:

Penne
san marzano tomato sauce, parmesan, extra virgin olive oil

Cheese Tortellini
tomato, parmesan cream sauce

Mezza Rigatoni
broccoli, garlic oil

Caesar Salad

Accompaniments: parmesan cheese, focaccia

Optional Enhancements: Grilled Chicken +\$4 | Meatballs +\$5 | Seared Shrimp +\$6

FOOD STATIONS *continued*

TACO STATION | 14

Includes:

Ground Beef

Grilled Chicken

Soft Flour Tortillas

Crunchy Corn Shells

Accompaniments: monterey jack, lettuce, tomato, guacamole, sour cream, pickled jalapeño, corn salsa, pico de gallo, hot sauce

CARVING STATION *priced per person**

Herb-Rubbed

Turkey Breast | 19

sage gravy, cranberry sauce

Slow Roasted

Prime Rib | 26

au jus, horseradish crema

Garlic-Rubbed Beef

Tenderloin | 29

red wine sauce

Herb-Crusted Sirloin | 24

cognac peppercorn sauce

Accompaniments: warm rolls + butter, choice of mixed greens or caesar salad

**Chef Attendant required \$150*

DESSERT DISPLAYS *price per person*

Assorted Cookies + Brownies | 6

Assorted European Miniature Pastries | 10

Coffee + Tea Station | 3

Dessert Table | 16

donut holes, mini cannoli, mini whoopie pies,
petit chocolate chip cookies, s'mores mousse cups,
strawberry shortcake trifle

Outside Dessert Fee +\$2pp

service, utensils, plates + napkins provided by Weathervane Golf Club

Gluten-friendly, vegan and vegetarian options are available upon request. *Modifications and additional charges may apply.*

Room fees and minimums apply. Pricing is subject to a 7% state and local tax, 20% gratuity and 5% administrative fee.