

# **ON THE WATER DINING MENU**

## **@ Wequassett Resort & Golf Club**

### **Signature Boxed Lunches**

\$33.00 plus tax and gratuity.

*All boxed lunches include a Chocolate Chip Cookie, Potato Chips, Whole Fruit and a non-alcoholic Beverage*

Roast Beef\* Sandwich on Ciabatta Bread with Horseradish Cream, Bibb Lettuce, Tomato and Marinated Red Onion

Hand-Carved Turkey Breast on Ciabatta Bread with Basil Mayonnaise, Spicy Mustard, Apple-Wood Smoked Bacon, Lettuce, Tomato and Marinated Red Onion

Thick Sliced Honey Baked Virginia Ham on Ciabatta Bread with Spicy Mustard and Swiss Cheese

Curried Chicken Salad in Garlic-Herb Wrap with Bibb Lettuce, Tomato, Grapes and Slivered Almonds

Vine Ripened Tomato and Fresh Mozzarella Wrap with Basil Mayonnaise, Fire Roasted Red Peppers, Bibb Lettuce and Balsamic Reduction

Tuna Salad in Garlic-Herb Wrap with Provolone, Lettuce, Tomato and Red Onion

### **Signature Picnic Baskets**

**Bronze Basket** - Includes chef selection of three cheeses and crackers, fresh berries and sliced fruit tray and cookies.

\$35.00 plus tax and gratuity. For 2 people.

**Premium Basket** - Includes one entree each, chef selection of three cheeses and crackers, fresh berries and sliced fruit tray and cookies.

*Choose from any of the Signature Boxed Lunch entrees shown above.*

\$60.00 plus tax and gratuity. For 2 people.

**Platinum Basket** - Includes one entree each, chef selection of three cheeses and crackers, fresh berries and sliced fruit tray and cookies.

*Choose from: Outer Bar & Grille Lobster Roll, New England Family Farms Burger, Caesar Salad with Grilled Chicken or Club Sandwich*

\$82.00 plus tax and gratuity. For 2 people.

### **Chef James Hackney**

*An 18% service charge and a 7.0% meals tax is automatically added to your check.*

*All orders require at least 24 hr notice.*

*Cancellations must be made at least 3 hrs prior to specified departure time.*

## À la Carte

*All Sandwiches are Served with a Choice of Potato Chips, Fresh Fruit or French Fries*

Wequassett Continental Breakfast (until 11:00 AM) - Freshly Baked Pastries, Sliced Fresh Fruit, Small Pot of Gourmet Coffee or Hot Tea and Choice of Fresh Orange Juice, Grapefruit Juice, Pineapple Juice, Tomato Juice or Milk	19.00
Outer Bar & Grille Lobster Roll – 4 oz.	28.00
New England Family Farms Burger with Lettuce, Tomato and Onion	22.00
Caesar Salad with Grilled Chicken	25.00
Club Sandwich with Applewood Smoked Bacon, Lettuce Tomato Choice of Turkey, Roast Beef*, Smoked Salmon Choice of Wheat, White, Rye, Pumpernickel Bread	22.00
Peanut Butter and Jelly Sandwich with French Fries or Fruit Cup	9.00
Fruit Plate	15.00

## Appetizer Platters

*All platters available in half-size.*

Vegetable Crudités with Creamy Ranch Dip - Small Platter, Serves 15	80.00
Hummus & Tapenade, Grilled Pita Bread - Small Platter, Serves 15	80.00
Assorted Artisan Cheese, Fruit, Crackers - Small Platter, Serves 15	85.00
Watermelon, Feta, Black Olive	75.00 per dozen
Sweet Cherry Tomato, Petite Mozzarella, Basil, Aged Balsamic	75.00 per dozen
Smoked Salmon, Tarragon Mousse, Sour Cream, Sweet Paprika Seasoned Chip	75.00 per dozen
Savory Tomato Cones, Goat Cheese Mousse, Black Olives	75.00 per dozen
Crab Salad on Belgian Endive	75.00 per dozen
Prosciutto and Melon	75.00 per dozen
Tomato, Basil, Mozzarella Brochettes, Aged Balsamic	75.00 per dozen
Jumbo Shrimp on Ice, Cocktail Sauce, Lemon	75.00 per dozen
Tuna Tartare Cups, Kimchi, Pine Nuts	90.00 per dozen*
Beef Tartare, Horseradish, Aioli Bruschetta	90.00 per dozen*
Scallop Ceviche, Yuzu, Radish, Mango	90.00 per dozen*

## Beverages

Soft Drinks (Coca Cola, Diet Coke, Sprite)	6.00
Bottled Juices (Orange, Cranberry, Lemonade, Iced-Tea)	6.00
Canned Beer	
Budweiser, Bud Light, Corona	6.00
Sam Adams Summer Ale	6.75
Ballast Point Grapefruit Sculpin India Pale Ale	7.00
Cape Cod Beer Brown Porter	7.00
Bottled Wines	
Red - Ruta 22 Malbec (Mendoza, Argentina)	42.00
Newton Winey Claret - Red Label (Napa)	61.00
White - Rayun Sauvignon Blanc (Central Valley, Chile)	42.00
Joseph Drouhin Chardonnay (St-Veran, Burgundy, France)	60.00
Rosé - Fleur de Mere Rosé (Côtes de Provence)	49.00
Josh Rosé (California)	47.00
Sparkling - Bellissima by Christie Brinkley, Prosecco Brut (Veneto, Italy)	55.00

*\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.  
Please inform your server if anyone in your party has a food allergy.*