



WEQUASSETT
RESORT AND GOLF CLUB

On The Water Menu

Signature Boxed Lunches

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

Carved Roast Beef on Ciabatta Bread, Horseradish Cream, Arugula, Pickled Red Onion
Roasted Turkey Breast on Ciabatta Bread, Cranberry Aioli, Bibb Lettuce, Tomato, Swiss Cheese
Honey Baked Ham, Aged Cheddar, Spicy Mustard, Ciabatta
Vine Ripe Tomato and Fresh Mozzarella, Pesto, Aged Balsamic, Bibb Lettuce, Baguette
Grilled Vegetables, Hummus, Quinoa, Feta, Whole Wheat Wrap
Parisian Tuna Salad, Olives, Artichokes, Red Onions, Marinated Cucumber, Croissant
Chicken and Green Apple Salad on a Croissant, Bibb Lettuce
\$32.00

Signature Picnic Baskets

All picnic baskets serve 2 guests

Bronze Basket

Includes Chef selection of three cheeses, crackers, fresh berries and sliced fruit, cookies
\$35.00

Premium Basket

Includes one entree each, chef selection of three cheeses, crackers, fresh berries and sliced fruit, cookies

Choose from any of the Signature Boxed Lunch entrees shown above.
\$60.00

Platinum Basket

Includes one entree each, chef selection of three cheeses, crackers, fresh berries and sliced fruit, cookies

Choose from: Outer Bar & Grille Lobster Roll, New England Family Farms Burger, Caesar Salad with Grilled Chicken or Club Sandwich
\$82.00

Chef James Hackney

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

All orders require at least 24-hour notice

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

**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.*

A la Carte

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

Continental Breakfast (until 11:00 AM) <i>Freshly Baked Pastries, Sliced Fresh Fruit, Small Pot of Gourmet Coffee or Hot Tea</i> <i>Choice of Fresh Orange Juice, Grapefruit Juice or Tomato Juice</i>	20.00
Outer Bar & Grille Lobster Roll – 4 oz.	29.00
New England Family Farms Burger with Lettuce, Tomato and Onion	24.00
Caesar Salad with Grilled Chicken	25.00
Club Sandwich with Applewood Smoked Bacon, Lettuce Tomato <i>Choice of Turkey, Roast Beef, Smoked Salmon</i> <i>Choice of Wheat, White, Rye, Pumpernickel Bread</i>	23.00
Peanut Butter and Jelly Sandwich with French Fries or Fruit Cup	9.50
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)	135.00
Watermelon, Feta, Black Olive	75.00 per dozen
Smoked Salmon, Tarragon Mousse, Sour Cream, Pumpernickel	75.00 per dozen
Savory Tomato Cones, Goat Cheese Mousse, Eggplant Caviar	75.00 per dozen
Crab Salad, Preserved Lemon, Cucumber Cup	75.00 per dozen
Prosciutto and Minted 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
Seared Beef Tenderloin Crostini, Truffle Horseradish Cream	90.00 per dozen
Miniature Lobster Rolls, Brioche Bun	105.00 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	6.25
Sam Adams Summer Ale	6.75
Peroni, Italy	7.75
Notch Left of the Dial IPA, Salem, MA	7.75
Whalers American Pale Ale – Wakefield R.I	7.75
Wines	
Fleur de Mere Rosé, Côtes de Provence	56.00
Josh Cellars Rosé, California	52.00
Merotto Prosecco di Valdobbidene, Italy	56.00
Justin Vineyards Sauvignon Blanc, Central Coast	52.00
Cave de Lugny Burgundy, Les Charmes	56.00
Lange Fly Line Pinot Noir, Willamette, Oregon	56.00
Josh Cabernet Sauvignon Reserve, North Coast	56.00