

## WEDDINGS

### *Plated Luncheon Menus*

Lunch prices are based on three courses, salad or soup, entrée and dessert. All lunches include assorted house baked breads & rolls, local sweet cream butter, and Weekapaug Inn custom blend coffee & teas

#### Salads

##### Baby Spinach Salad

Goat Cheese, Dried Cranberries, Pickled Red Onion, Dijon Mustard-Cider Vinaigrette

##### Field Greens Salad

English Cucumber, Radish, Grape Tomato, Lemon-Honey Vinaigrette

##### Tomato and Fresh Mozzarella

Rhode Island Field Greens, Micro Basil, Balsamic, Extra Virgin Olive Oil

##### Belgium Endive & Frisée Salad

Pear, Roquefort, Apple Wood Smoked Bacon, Toasted Pecans, Fig-Shallot Vinaigrette

##### Caesar Salad

Garlic Crouton, Caesar Dressing, Shaved Parmesan Reggiano

##### Harvest Panzanella Salad

Marinated Vegetables of the Season, Grilled Country Bread, Fines Herbes Vinaigrette

#### OR

##### Traditional Cobb Salad (as a **one** course entrée option)

Romaine Lettuce, Marinated Grilled Chicken, Apple Wood Smoked Bacon, Avocado, Tomato, Egg, Great Hill Blue Cheese, Buttermilk Dressing

##### Grilled Chicken Caesar (as a **one** course entrée option)

Crisp Romaine, Marinated Grilled Chicken, Grape Tomato, Caesar Dressing, Shaved Parmesan Reggiano

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#### Soups

Roasted Autumn Squash Soup  
Vermont Cheddar, Apple  
(available in the Fall & Winter season)

Tomato & Sweet Garlic  
Parmesan Crouton, Micro Basil

Potato & Leek Soup  
Garlic Croutons, Truffle Oil

New England Clam Chowder

Chicken & Vegetable Soup  
Sausage Meatballs, Tomato, Parsley

Lobster Bisque

Tomato & Summer Vegetable Gazpacho  
Cucumber, Red Onion, Cilantro  
(available in Summer)

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#### Entrées

##### Roasted Chatham Cod

Fingerling Potato, Young Vegetables, Tomato-Saffron Broth

##### Roasted Beef Tenderloin

Whipped Red Bliss Potato, Garlic Spinach, Red Wine Jus

##### Roasted Breast of Chicken

Polenta Cake, Wild Mushrooms, Roasted Garlic-Rosemary Chicken Jus

##### Grilled Salmon

Red Wine Risotto, Cipollini Onion, Tarragon Beurre Blanc

##### Seasonal Quiche

Field Green Salad, Meyer Lemon Vinaigrette

##### Grilled Chicken Caesar

Crisp Romaine, Marinated Grilled Chicken, Grape Tomato, Caesar Dressing,  
Shaved Parmesan Reggiano

##### Traditional Cobb Salad

Romaine Lettuce, Marinated Grilled Chicken, Crisp Apple Wood Smoked Bacon, Avocado,  
Tomato,  
Egg, Great Hill Blue Cheese, Buttermilk Dressing

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#### Desserts

Chocolate Pot de Crème

Seasonal Fruit Tartlet

Apple Croustade, Salted Caramel

Crème Fraîche Panna Cotta, Fruit Salad, Passion Fruit Sauce

Cheesecake with Seasonal Fruit Coulis