

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