

# PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

## PLATED WEDDING MENU

### STATIONARY PRESENTATIONS

#### CRUDITES & DIPPING SAUCES | INCLUDED IN PACKAGE

SELECTIONS OF SEASONAL VEGETABLES, SPICY RANCH DRESSING,  
SUNFLOWER ROMESCO, GRILLED PITA BREAD

#### CHEESE TEASE | INCLUDED IN PACKAGE

DOMESTIC CHEESE SELECTIONS SERVED WITH SEASONAL FRESH & DRIED  
FRUITS, ENGLISH CRACKERS, FRENCH BAGUETTES

#### LOCAL NEW ENGLAND ++

SELECTION OF LOCAL NEW ENGLAND CHEESES SERVED WITH SEASONAL FRESH  
& DRIED FRUITS, ENGLISH CRACKERS & FRESH BAGUETTES

#### FRESH SEAFOOD ON ICE ++ | PRICED PER PIECE | MIN OF 25 PIECES

ACCOMPANIMENTS: MAKERS MARK MIGNONETTE, CLASSIC COCKTAIL SAUCE, LEMON WEDGES AND HORSERADISH

JUMBO 16/20 GULF SHRIMP

FRESHLY SHUCKED LOCAL OYSTERS ON THE HALF SHELL

FRESHLY SHUCKED CLAMS ON THE HALF SHELL

CHILLED POACHED LOBSTER TAILS AND CRACKED CLAWS

### PASSED HORS D'OEUVRES | CHOOSE 4

ADDITIONAL SELECTIONS WILL BE PRICED PER PIECE

SWEET POTATO LATKE | SMOKED SALMON , DILL CRÈME FRAÎCHE

FARM VEGETABLE & BEEF EMPANADA | SUNFLOWER ROMESCO  
(VEGETARIAN AVAILABLE)

GRILLED COUNTRY BREAD & SPICY TOMATO JAM | MICRO BASIL , AGED BALSAMIC

SEASONAL VEGETABLE RATATOUILLE | MANCHEGO CHEESE ON SOURDOUGH TOAST

VEGETABLE SPRING ROLLS | SWEET CHILI- BASIL DIPPING SAUCE

SCALLOP WRAPPED IN SMOKED BACON

BRAZILIAN BEEF KABOB | FARM HERB CHIMICHURRI

GREEN CIRCLE CHICKEN LIVER PATE | CROSTINI, BALSAMIC ONIONS

MINIATURE CRAB CAKE | CAJUN REMOULADE

FRIED PORK & KIMCHI DUMPLINGS | SZECHUAN GINGER SAUCE

CORNMEAL FRIED DENNIS OYSTER | CHIPOTLE LIME AIOLI, PICKLED RED ONION

MINI LOBSTER ROLLS ++

HOUSE MADE POTATO BILINI | SIBERIAN CAVIAR, CRÈME FRAÎCHE, PICKLED RED ONION ++



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### FIRST COURSE | CHOOSE ONE

#### DECONSTRUCTED TOMATO MOZZARELLA

HEIRLOOM TOMATO VARIETIES, FRESH MOZZARELLA, PARMESAN CRISP, KEFIR & BASIL PUREE, BALSAMIC REDUCTION

#### FARMERS GREENS

BABY MIXED GREENS, ASSORTMENT OF FRESH AND PICKLED VEGETABLES, SAVORY GRANOLA, BLUE LEDGE FARM MIDDLEBURY BLEU CHEESE

#### CLASSIC CAESAR SALAD

KALAMATA OLIVE, SHAVED MANCHEGO CHEESE, ROASTED TOMATO, BRIOCHE CROUTON, CAESAR DRESSING

#### ROASTED BEET SALAD

ASSORTMENT OF BEETS, ROASTED ROMANESCO, GOAT CHEESE MOUSSE, BABY WATERCRESS, COCOA-SAGE RYE CRUMBLE

#### LOBSTER SALAD ++

CHATHAM LOBSTER, AVOCADO MOUSSE, BURNT CUCUMBER, GRAPEFRUIT-LEMON VINAIGRETTE

### VEGETARIAN OPTION | CHOOSE ONE

#### MUSHROOM AND TRUFFLE RAVIOLI

#### SWEET PEA RAVIOLI | SEASONAL

#### SEASONAL VEGETABLE RISOTTO | VEGAN

#### GRILLED ROMANESCO STEAK

SUNFLOWER ROMESCO, BUCKWHEAT, SEASONAL VEGETABLES | VEGAN

### SECOND COURSE

#### CAPE COD DUET ++

GRILLED PETITE FILET | BACON ONION JAM  
CITRUS CRUSTED COD | BAROLO WINE SAUCE

#### OR CHOOSE UP TO TWO

#### GRILLED TENDERLOIN OF BEEF

CHOICE OF:  
BACON ONION JAM **OR** HERB & BOURSIN CRUST  
BAROLO WINE SAUCE **OR** TOMATO BÉARNAISE

#### CITRUS CRUSTED COD LOIN

CHOICE OF:  
ROSEMARY-CITRUS BEURRE BLANC **OR** CLASSIC BÉARNAISE

#### PAN SEARED BELL & EVANS AIRLINE CHICKEN BREAST | NATURAL JUS

#### PAN SEARED HALIBUT ++ | CARAMELIZED ONION, LEMON & CAPER SAUCE

### VEGETABLE | CHOOSE THREE

GRILLED ASPARAGUS  
CONFIT CHERRY TOMATOES  
SOUS VIDE BABY CARROT  
SOUS VIDE FENNEL  
GRILLED BROCCOLINI  
CHARRED BABY PEPPER  
CHEF'S CHOICE SEASONAL SELECTIONS

### STARCH | CHOOSE ONE

DAUPHINOISE POTATO  
ROASTED FINGERLING POTATO  
MASHED POTATO  
MUSHROOM RISOTTO  
CITRUS RISOTTO



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## WEDDING CAKE MENU

**\$7.50 PER SERVING**

SOME SPECIAL REQUESTS MAY INCUR EXTRA CHARGE.

ALTHOUGH WE ARE NOT A GLUTEN FREE FACILITY, WE ARE ABLE TO ACCOMMODATE MOST REQUESTS.

ALL WEDDING CAKES WILL BE FINISHED IN WHITE VANILLA BUTTERCREAM UNLESS NOTED OTHERWISE

### STEP ONE:

#### CAKE FLAVORS

- VANILLA
- CHOCOLATE
- LEMON
- CONFETTI
- BANANA
- ALMOND

### STEP TWO:

#### MOUSSE FLAVORS

- CHOCOLATE
- VANILLA
- RASPBERRY
- LEMON
- ESPRESSO
- HAZELNUT
- PEANUT BUTTER

### OR

#### BUTTERCREAM FLAVORS

- VANILLA
- CHOCOLATE
- ESPRESSO
- RASPBERRY
- CITRUS
- HAZELNUT

### STEP THREE: (OPTIONAL)

#### ADD-INS FOR MOUSSE FILLING:

- FRESH STRAWBERRIES
- FRESH RASPBERRIES
- FRESH BLUEBERRIES

#### ADD-INS FOR BUTTERCREAM FILLING

- LEMON CURD
- RASPBERRY JAM
- APRICOT JAM
- CHOCOLATE GANACHE

