

PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

BREAKFAST SELECTIONS

Classic Continental Buffet

Seasonal Whole Fruit | GF | DF
Assorted Breakfast Pastries

Elevated Continental Buffet

Seasonal Whole Fruit | GF | DF
Assorted Breakfast Pastries
Individual Flavored Greek Yogurts | GF
Bagels & Cream Cheese
Fruit Preserves and Butter

Classic Breakfast Buffet

Seasonal Fruits & Berries | GF | DF
Individual Flavored Greek Yogurts | GF
Selection of Individual Dry Cereals
Assorted Breakfast Pastries
Fruit Preserves & Butter
Scrambled Eggs with Fresh Chives | GF | DF
Applewood Smoked Bacon | GF | DF
Chicken Breakfast Sausage | GF | DF
Roasted Red Bliss Potatoes | Caramelized Onions, Roasted Red Pepper | GF | DF

Elevated Brunch Buffet

Seasonal Fruits & Berries | GF | DF
Assorted Breakfast Pastries
Fruit Preserves & Butter | GF
Baby Mixed Greens | Shaved Seasonal Vegetables, Champagne Vinaigrette | GF | DF
Seasonal Vegetable & Cheese Quiche
Traditional Caesar Salad | Focaccia Croutons, Shaved Parmesan
Eggs Benedict | Braised Spinach, Chipotle Hollandaise Sauce
Brioche French Toast | Seasonal Fruit Compote
Applewood Smoked Bacon | GF | DF
Chicken Breakfast Sausage | GF | DF
Roasted Red Bliss Potatoes | Caramelized Onions, Roasted Red Peppers | GF | DF



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GRAB & GO

Breakfast Sandwiches | 25 Piece Minimum

Served with PHR house made special sauce

Choose Two:

Plain Bagel, Scrambled Egg, Cheddar Cheese

Plain Bagel, Scrambled Egg, Cheddar Cheese, Chicken Sausage

Plain Bagel, Scrambled Egg, Cheddar Cheese, Applewood Smoked Bacon

Whole Fruit

Seasonal New England Selections | GF | DF

Build-Your-Own Yogurt Bowl

Vanilla Yogurt & Berry Yogurt

Toppings Include: Sliced Strawberries, Mixed Berries, Breakfast Granola, Chia Seeds, Mini Chocolate Chips. Toasted Almonds, Dried Cranberries & Honey

Build-Your-Own Pancake Station

Toppings Include: Berry Compote, Roasted Apples, Vanilla Whipped Cream, Powdered Sugar, Sliced Bananas, Warm Maple Syrup & Cranberry Butter

BREAKFAST STATIONS

Potato & Fried Egg Station

Uniformed Chef Per 30 Min

Toppings to Include:

Crispy Fried Red Bliss Potatoes, Sliced Chicken Sausage, Applewood Smoked Bacon, Scallion, Shredded Cabot Cheddar Cheese, Pico de Gallo, Sour Cream, Caramelized Onions, Roasted Red Peppers, Avocado, Pickled Jalapeño, Blistered Tomato

Egg & Omelet Station | Uniformed Chef Per 30 Min

Fillings Include: Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Onions, Peppers, Tomatoes, Chicken Breakfast Sausage & Applewood Smoked Bacon

Smoothie Station | Attendant Per 30 Min

Choose Up To Three:

Pink Banana | Ripe Banana, Strawberry, Gala Apple

Kale Blueberry | Kale, Blueberries, Spirulina, Gala Apple

Vanilla Peach | Peach, Banana, Greek Yogurt

Pure Papaya | Papaya, Lime, Apple

Melon Zinger | Ripe Melon, Pineapple, Ginger



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BREAKS, SNACKS & LATE NIGHT BITES

Platters

Deli Wraps & Sandwiches

Assorted Sandwiches & Wraps, Cape Cod Potato Chips

Turkey, Vegetable, Grilled Chicken, House Roasted Strip Loin

Hot Deli Sandwiches

Assorted Hot Sandwiches, Cape Cod Potato Chips

Chicken Parmesan, Steak & Cheese | Peppers and Onions,

Grilled Vegetables, Turkey & Avocado BLT

Sliders | Priced Per Piece | 25 Piece Minimum

- Mini Pulled Pork Sliders | Potato Roll, Cole Slaw, Pickled Red Onions
- Cheeseburger Sliders | Brioche Roll, Truffle Ketchup, House Made Pickles
- Mini Lobster Rolls | Toasted Brioche, Bibb Lettuce, Lemon
- Dynamite Cauliflower Slider | Potato Roll, Shredded Cabbage, Red Onion | DF
- Fried Green Tomato Slider | House Biscuit, Cajun Remoulade
- Meatball Slider | Potato Roll, Marinara, Mozzarella & Basil
- Spicy Fried Chicken Slider | Brioche Roll, Bibb Lettuce, Special Sauce
- Seasonal: Thanksgiving Slider | Potato Roll, Turkey, Cranberry Sauce & Stuffing

Pizza | 12" Round | Priced Per Pizza

- Three Cheese
- Traditional Pepperoni
- Margherita | Tomatoes, Basil, Fresh Mozzarella
- Pulled Pork | Pickled Red Onion, Cilantro
- Vegetarian | Ricotta, Onion, Peppers, Baby Arugula
- Crispy Buffalo Chicken | Franks Red Hot, Mozzarella, Crumbled Blue Cheese, Ranch
- Bianco | Roasted Garlic Oil, Ricotta, Mozzarella, Parmesan, Sundried Tomato, Fresh Oregano

Platters

- Assortment of Breakfast Pastries & Muffins
- Assortment of Bagels, Cream Cheese and Jams
- Fresh Fruit | Sliced Seasonal Fruit & Berries | GF | DF

A La Carte Snacks | Priced Per Piece

- Power Bars
- Kind Bars
- Assorted Nuts | GF | DF
- House Trail Mix | GF
- Whole Fruit | GF | DF
- Fruit Skewers | GF | DF

Snack Stations | Priced Per Person | 25 Piece Minimum

- Hummus, Crudité, Grilled Pita with Dipping Sauces
- Tortilla Chips with Fresh Pico de Gallo | GF | DF
- Pretzel Bites | Mustard Aioli
- Chicken Tenders | Honey Mustard & Ranch
- Skin-On Thick Cut French Fries | Ketchup | GF | DF
- Parmesan & Truffle French Fries | Ketchup | GF
- Fried Dough | Powdered Sugar



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PASSED HORS D'OEUVRES

Priced Per Piece | 25 Piece Minimum of Each Selection

Cornmeal Fried Dennis Oyster | Chipotle Lime Aioli, Pickled Red Onion | GF
Brazilian Beef Kabob | Farm Herb Chimichurri | GF | DF
Roasted Tomato Crostini | Whipped Feta, Kalamata Olive Puree
Scallop Wrapped in Applewood Smoked Bacon | DF
Miniature Crab Cake | Cajun Remoulade | DF
Fried Pork Dumplings | Sichuan Ginger Sauce | DF
Vegetable Spring Rolls | Sweet Chili-Basil Dipping Sauce | DF
Mini Lobster Rolls
Zaatar Roasted Chicken Satay | Tzatziki Sauce | GF
Yukon Gold Potato Gaufrette | Beef Carpaccio, Truffle Aioli | GF | DF
Cajun Shrimp & Grits Fritter | Smoked Paprika Aioli | GF
Crispy Sweet Potato, Smoked Salmon, Cucumber, Dill Crème Fraîche | GF
Chickpea Falafel | Tabbouleh Pesto | GF | DF
Grilled Vegetable Arancini | Charred Tomato Aioli
Ahi Tuna Spoon | Chili, Sesame, Avocado, Chickpea Crisp | DF
Herb Goat Cheese Croquette | Fig Balsamic Glaze
French Onion Tart | Asiago & Rosemary Jus

DISPLAY STATIONS

Fresh Seafood on Ice | Priced Per Piece | 25 Piece Minimum of Each Selection

Served with Traditional Accompaniments

- Jumbo 16/20 Gulf Shrimp | GF | DF
- Freshly Shucked Oysters on the Half Shell | GF | DF
- Freshly Shucked Clams on the Half Shell | GF | DF
- Chilled Poached Lobster Tails & Cracked Claws | GF | DF

Crudités & Dipping Sauces

Assorted Vegetables, Spicy Ranch Dressing, Sunflower Romesco, Seasonal Hummus & Grilled Pita Bread

Vegetarian Antipasto

Selection of Seasonal Grilled and Roasted Vegetables, Assorted Cheeses, House Made Focaccia & Crackers

Charcuterie

Variety of Cheeses, Sliced Meats, Grilled & Pickled Vegetables, Assorted Condiments

Assorted Cheeses

Domestic Cheese Selections Served with Seasonal Fresh & Dried Fruits, English Crackers & Grilled Pita

New England's Finest Cheese

Selection of Local New England Cheeses Served with Seasonal Dried & Fresh Fruits, English Crackers & Grilled Pita

Assortment of Pelham House Sushi

3 Pieces

5 Pieces

Assorted Maki Rolls, Nigiri and Sashimi
Ahi Tuna, Salmon, Seasonal White Fish, Hamachi
Wasabi, House Sauces, Soy, Pickled Ginger



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DINNER STATIONS

Pasta Station

- Fresh Gemelli Pasta with House Marinara | DF
- Cheese Tortellini with Three Cheese Alfredo
- Crispy Baguette Garlic Bread

Pelham Garden Station

Choose Three

- **Kale Salad** | Charred Radicchio, Toasted Pine Nut, Dry Aged Goat Cheese, Champagne Vinaigrette | GF
- **Vine Ripe Red and Yellow Tomatoes** | Fresh Mozzarella, Basil | GF
- **Local Mixed Green Salad** | Cranberry Vinaigrette, Toasted Pepitas, Shaved Vegetables | GF | DF
- **Classic Caesar Salad** | Shaved Manchego Cheese, Brioche Crouton & Caesar Dressing
- **Roasted Beet Salad** | Assortment of Beets, Roasted Romanesco, Goat Cheese Mousse, Baby Watercress & Cocoa-Sage Rye Crumble

Asian Station

- Steamed Pork Potstickers | DF
- Shrimp Shumai | DF
- Fried Vegetable Spring Rolls | DF
- Chilled Buckwheat Noodle Salad | Scallions, Sesame Seeds,
- Wakame Seaweed Salad, Carrots, Shoyu Chili Glaze | DF
- Stir-Fried Rice | Onions, Peas, Carrots, Scallions, Sweet Soy, Sesame Oil | DF

Pizza | 12" Round | Priced Per Pizza

- Three Cheese
- Traditional Pepperoni
- Margherita | Tomatoes, Basil, Fresh Mozzarella
- Pulled Pork | Pickled Red Onion, Cilantro
- Vegetarian | Ricotta, Onion, Peppers, Baby Arugula
- Crispy Buffalo Chicken | Franks Red Hot, Mozzarella, Crumbled Blue Cheese, Ranch
- Bianco | Roasted Garlic Oil, Ricotta, Mozzarella, Parmesan, Sundried Tomato, Fresh Oregano

Yukon Gold Mashed Potato Bar

Build Your Own Bowl, Toppings to Include:

BBQ Pulled Pork, Crispy Bacon Lardons, Sliced Scallion, Cabot Cheddar Cheese, Pickled Local Mushrooms, Tomato Tapenade, Sour Cream, House Gravy

- **Sliders | Priced Per Piece | 25 Piece Minimum**
- Mini Pulled Pork Sliders | Potato Rolls, Cole Slaw, Pickled Red Onions
- Cheeseburger Sliders | Brioche Roll, Truffle Ketchup, House Made Pickles
- Mini Lobster Rolls | Toasted Brioche, Bibb Lettuce, Lemon
- Dynamite Cauliflower Slider | Potato Roll, Shredded Cabbage, Red Onion | DF
- Fried Green Tomato Slider | House Biscuit, Cajun Remoulade
- Meatball Slider | Potato Roll, Marinara, Mozzarella & Basil
- Spicy Fried Chicken Slider | Brioche Roll, Bibb Lettuce, Special Sauce
- *Seasonal:* Thanksgiving Slider | Potato Roll, Turkey, Cranberry Sauce & Stuffing

CARVING STATIONS

UNIFORMED CHEF TO SERVE/CARVE

Whole Roasted Tenderloin of Beef | GF | DF

Serves Approximately 10-15 People

Caramelized Onion Jus, Whole Grain Mustard, House Rolls

Whole Oven Roasted 20lb Turkey | GF | DF

Serves Approximately 30 People

Buttermilk Biscuits, Orange Cranberry Sauce

Roasted New York Strip Loin in Pepper Crust | GF | DF

Serves Approximately 30 People

Creamed Horseradish, Whole Grain Mustard, House Rolls



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BUFFET MENUS

Deli Style

Farm Vegetable Minestrone | GF | DF
House Mixed Green Salad with Seasonal Accompaniments | GF | DF
Warm Cous Cous | Onions, Carrots, Celery, Fresh Herbs, Citrus Vinaigrette | DF
Campanelle Pasta Salad | Cherry Tomato, Caramelized Fennel, Lemon Vinaigrette | DF
Vine Ripe Red and Yellow Tomatoes | Fresh Mozzarella, Basil, Balsamic Reduction | GF
Selection of Deli Sandwiches and Wraps
Variety to Include: Turkey Breast, Deli Ham, Roast Beef, Salami, Grilled Chicken and Cheeses
Cape Cod Potato Chips

Dessert

Cookies & Brownies
Fresh Fruit Salad | GF | DF

Cape Cod Lunch BBQ

Local Mixed Greens Salad | Cranberry Vinaigrette, Toasted Pepitas, Shaved Vegetables | GF | DF
Coleslaw | Sweet & Sour Dressing | GF
Fingerling Potato Salad | Poblano & Mustard Vinaigrette | GF | DF
Grilled Hamburgers & Beef Hot Dogs
Toppings to Include:
Lettuce, Tomato, Shaved Red Onion, Pickled Peppers, Sliced Cheese, Ketchup, Mustard, and Mayonnaise
Cranberry & Rhubarb Grilled Chicken Breast | GF | DF
Traditional Macaroni & Cheese
Sweet & Tangy Boston Baked Beans | GF | DF

Dessert

Chocolate Cream Pie Torte
Build Your Own Strawberry Shortcake

Classic Lunch

Baby Mixed Greens | Shaved Vegetables, Savory Granola, Lemon Vinaigrette | DF
Kale Salad | Charred Radicchio, Toasted Pine Nut, Dry Aged Goat Cheese, Champagne Vinaigrette | GF
Vine Ripe Red and Yellow Tomatoes | Fresh Mozzarella, Basil | GF
Chicken Piccata | Caper & Lemon Vinaigrette
Wild Mushroom & Truffle Ravioli | Spinach, Blistered Cherry Tomato, Roasted Mushroom
Almond & Citrus Crusted Wild Cod
Roasted Tri-Color Cauliflower | GF | DF
Garlic Cheese Bread

Dessert

Strawberry Cheesecake
Mini Cupcakes

Soup & Salad Bar Menu

Choose Two

- Farm Vegetable Minestrone | GF | DF
- White Bean & Kale with Linguìcia | GF | DF
- Butternut Squash Bisque | GF
- New England Clam Chowder

Greens:

- Romaine Hearts | GF | DF
- Mixed Baby Greens | GF | DF
- Arugula & Kale | GF | DF

Toppings to Include:

Sliced Grilled Chicken, Heirloom Tomato, Sliced Cucumber, Shredded Carrot, Mixed Olives, Garbanzo Beans, Cheddar Cheese, Goat Cheese, Crispy Bacon, Dried Cranberries, Savory Granola, Ranch Dressing, Champagne Vinaigrette

Blackened Shrimp | GF | DF

Roasted NY Strip Steak | GF | DF

***Proteins Served Room Temperature*

Fresh Baked Rolls & Butter

Dessert

Assorted Cookies & Brownies



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BUFFET MENUS

Cape Cod BBQ

Local Mixed Green Salad | Cranberry Vinaigrette, Toasted Pepitas,
Shaved Vegetables | GF | DF
Coleslaw | Sweet & Sour Dressing | GF
Sliced Watermelon | GF | DF
Seasonal Pasta Salad
Fingerling Potato Salad | Poblano & Mustard Vinaigrette | GF | DF
Grilled Hamburgers & Beef Hot Dogs
Toppings to Include
Lettuce, Tomato, Shaved Red Onion, Pickled Peppers, Sliced Cheese,
Ketchup, Mustard, and Mayonnaise
Cranberry & Rhubarb Grilled Chicken Breast | GF | DF
Seared Pork Loin With Apple Cider Jus | GF | DF
Traditional Macaroni & Cheese
Sweet & Tangy Boston Baked Beans | GF | DF

Dessert

Chocolate Cream Pie Torte
Build Your Own Strawberry Shortcake

Classic Dinner

Baby Mixed Greens | Lemon Vinaigrette, Shaved Vegetables, Savory Granola | DF
Kale Salad | Charred Radicchio, Toasted Pine Nut, Dry Aged Goat Cheese, Champagne Vinaigrette | GF
Vine Ripe Red and Yellow Tomatoes | Fresh Mozzarella, Basil, Balsamic Reduction | GF
Chicken Piccata | Picked Basil, Roasted Artichoke | Capers & Lemon Vinaigrette
Wild Mushroom & Truffle Ravioli | Spinach, Blistered Cherry Tomato, Roasted Mushroom
Almond & Citrus Crusted Wild Cod | Corn Nage
Roasted New York Strip Steak | Forest Mushroom & Caramelized Onion Jus | Grilled Asparagus | GF | DF
Roasted Tri-Color Cauliflower | GF | DF

Dessert

Citrus Panna Cotta, Fresh Fruit
Chocolate Silk Tart

Traditional Clam Bake

Pelham House Clam Chowder
Seasonal Mixed Green Salad | Shaved Vegetables, Champagne Vinaigrette | GF | DF
Coleslaw | Sweet & Sour Dressing | GF
Campanelle Pasta Salad | Baby Shrimp, Cherry Tomato, Caramelized Fennel,
Lemon Vinaigrette | DF
House Corn Bread | Cranberry & Dill Whipped Butter
Local Steamers & Mussels | Drawn Butter and Natural Broth | GF
Steamed 1 ½ Lb. Lobster | GF | DF
Cranberry & Rhubarb Grilled Chicken Breast | Charred Pineapple,
Braised Cranberry Beans | GF | DF
Grilled Beef Tenderloin | Smoked Onion Jus | GF | DF
Steamed Fingerling Potatoes | Ale Braised Onions & Chorizo | GF
Grilled Corn On The Cob | GF | DF
Charred Broccolini | GF | DF

Dessert

Lemon Meringue Tart
S'mores Cupcakes
Warm Seasonal Cobbler



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BUFFET MENUS

Italian Buffet

Served Stationed or Family-Style

Charcuterie | Variety of Cheeses, Sliced Meats,
Grilled & Pickled Vegetables, Assorted Condiments

Buffet

Classic Caesar Salad | Shaved Manchego Cheese, Brioche Crouton & Caesar Dressing
Vine Ripe Red and Yellow Tomatoes | Mozzarella, Fresh Basil, Balsamic | GF
Cheese Tortellini | Three Cheese Alfredo
Chicken Parmesan | House Marinara, Cave Aged Cheddar
Gemelli Pasta, House Marinara | Parmesan
Grilled Broccolini | Pine Nut, Sundried Tomato | GF | DF
Roasted Tri-Color Cauliflower | GF | DF
Garlic Cheese Bread

Dessert

Chocolate Chip Cannoli
Tiramisu Jars

Taco Bar Buffet

Southwestern Street Corn Salad | Chopped Iceberg, Cotija Cheese,
Charred Corn Salsa, Pickled Red Onion, Cilantro & Lime Vinaigrette, Avocado Crema | GF
Chipotle Kale Caesar Salad | Shaved Manchego Cheese, Blistered Tomato,
Roasted Poblano Pepper, Chili-Brioche Crouton
Mixed Tropical Fruit Salad | Citrus & Mint Syrup | GF | DF
Costa Rican Black Beans | Salsa Lizano | GF | DF
Traditional Spanish Rice | Onion, Pepper, Garlic, Cilantro | GF | DF
Charred Poblano Mac 'N Cheese
Crispy Fried Plantains | Cinnamon Whipped Mascarpone | GF

Build-Your-Own Tacos | Warm Tortillas

Chipotle Braised Chicken | GF | DF
Curry Spiced Cauliflower | GF | DF
Cumin Ground Beef | GF | DF

Included Toppings

Shredded Lettuce, Tomato, Cheddar Cheese, Cilantro, Sour Cream, Guacamole,
Pico de Gallo, Avocado, Pickled Jalapeno, House Fermented Hot Sauces

Dessert

Tres Leches Jars | Toasted Coconut, Lime Zest
Flan | Fresh Fruit



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SEASONAL BUFFET MENUS

Spring | March-May

Served Stationed or Family-Style
Spring Vegetable Crudit  | Sunflower Romesco, Spicy Ranch Dressing,
Grilled Pita & Crackers

Buffet

Baby Mixed Greens | Shaved Vegetables, Savory Granola, Lemon Vinaigrette | DF
Pan Seared Bell & Evans Airline Chicken Breast | Tomato Vinaigrette | GF | DF
Herb Roasted New York Strip Steak | Spring Onion Jus | GF | DF
Citrus Crusted Atlantic Cod | Rosemary Beurre Blanc
Morel Mushroom Risotto | Pickled Red Onions | GF
Butter Braised Spring Radishes | Farro Crumble
Grilled Asparagus | GF | DF
Seasonal Vegetable Medley | GF | DF

Dessert

Lemon Lavender Panna Cotta
Flourless Chocolate Torte | Fresh Fruit & Mint Salad | GF

Summer | June-August

Served Stationed or Family Style
Summer Vegetable Crudit  | Sunflower Romesco, Spicy Ranch Dressing,
Grilled Pita & Crackers

Buffet

Heirloom Tomato Salad | Maple Brook Farms Burrata, Torched Stone Fruit,
Basil Kefir, Grilled House Bread
Baby Mixed Greens | Shaved Vegetables, Savory Granola, Lemon Vinaigrette | DF
Pan Seared Bell & Evan Airline Chicken Breast | Natural Jus, Smoked Eggplant
& Pepper Caponata | DF
Steamed Chatham Mussels | White Wine Broth, Grilled Lingu a | GF
Roasted New York Strip Steak | Forest Mushroom & Caramelized Onion Jus | GF | DF
Grilled Vegetable Lasagna | Tomato Vinaigrette, Basil Puree, Cashew "Cheese" | GF | DF
Farro Verde Pilaf | Braised Leeks, Crispy Kale | DF
Seasonal Vegetable Medley GF | DF

Dessert

Milk Chocolate Custard | Passionfruit, Hazelnut
Summer Berry Scones & Cream
Raspberry Lime Tarts

Fall | September-November

Served Stationed or Family-Style
Fall Vegetable Crudit  | Sunflower Romesco, Spicy Ranch Dressing,
Grilled Pita & Crackers

Buffet

Kale Salad | Charred Radicchio, Toasted Pine Nut, Dry Aged Goat Cheese,
Champagne Vinaigrette | GF
Beet and Carrot Salad | Shaved Subarashii Kudamono Asian Pear,
Mint & Cumin Vinaigrette, Rye Crunch | DF
Braised Beef Short Ribs | Red Wine Sauce | GF | DF
Pan Seared Bell & Evans Airline Chicken Breast | Natural Jus | GF | DF
Local Seared Monkfish | Lemon & Caper Vinaigrette | GF | DF
Grilled Cauliflower Steak | Herb Chimichurri | GF | DF
Creamy Local Polenta | Cloth Bound Cheddar Cheese | GF
Roasted Baby Potatoes & Caramelized Onions | GF | DF
Seasonal Vegetable Medley | GF | DF

Dessert

Apple Rum Raisin Bread Pudding
Pecan Caramel Tarts
Cr me Fra che Panna Cotta | Cranberry Orange Compote | GF

Winter | December-February

Served Stationed or Family Style
House Pickled Vegetables | Seasonal Accompaniments | GF | DF

Buffet

End of Season Root Vegetable Slaw | Sherry & Lemon Vinaigrette | GF | DF
Maple Brook Farms Burrata Salad | Baby Arugula, Candied Pecans, Balsamic Reduction | GF
Braised Beef Short Ribs | Red Wine Sauce | GF | DF
Pan Seared Bell & Evans Airline Chicken Breast | Natural Jus | GF | DF
Winter Squash & Mushroom Bread Pudding
Charred Broccolini | GF | DF
Smashed Fingerling Potatoes | GF | DF
Savoy Cabbage Sauerkraut | GF

Dessert

Pear Galette | Almond Cream, Port Reduction
Hot Chocolate Bread Pudding | Vanilla Anglaise



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PLATED MENUS

Classic Lunch

FIRST COURSE

Choose One Starter for All Guests

Pelham House Clam Chowder

House Mixed Green Salad | GF | DF

Served with

Rolls & Butter

SECOND COURSE

Choose One Entree for All Guests

Pan Seared Breast of Chicken Coq Au Vin | Red Wine Sauce | GF | DF

Pan Seared Wild Salmon | Citrus Beurre Blanc | GF

Served with

Smashed Fingerling Potato, Roasted Baby Carrot, Grilled Asparagus | GF | DF

THIRD COURSE

Choose One Dessert for All Guests

Vanilla Cheesecake | Seasonal Fruit Compote

Chocolate Mousse Cake | Raspberry Coulis

Plated Clam Bake

FIRST COURSE

Choose One Starter for All Guests

Pelham House Clam Chowder

Seasonal Mixed Green Salad | Shaved Vegetables, Champagne Vinaigrette | GF | DF

Served with

House Corn Bread

SECOND COURSE

Steamed 1 ½ lb. Lobster | GF | DF

Local Steamers & Mussels | Drawn Butter & Natural Broth | GF

Served with

Steamed Fingerling Potatoes | Ale Braised Onions & Chorizo | GF

Grilled Corn on the Cob, Charred Broccolini | GF | DF

THIRD COURSE

Choose One Dessert for All Guests

Strawberry Shortcake | Angel Food Cake

Chocolate Cream Pie Torte | Graham Cracker Crumble

Classic Dinner

FIRST COURSE

Choose One Starter for All Guests

Pelham House Clam Chowder

Heart of Romaine Caesar Salad | Roasted Garlic Aioli, Shaved Manchego Cheese, Kalamata Olive Powder, Brioche Crouton, Herb-Anchovy Vinaigrette

Served with

Rolls & Butter

SECOND COURSE

Guests Choice of Entree | Choose Two

Grilled New York Strip Steak | Forest Mushroom & Caramelized Onion Jus | GF | DF

Pan Seared Atlantic Halibut | Sauce Vera Cruz | GF | DF

Grilled Bone-In Berkshire Pork Chop | Maple Cider Jus | GF | DF

Served with

Roasted Garlic Potato Croquets, Braised Baby Carrot | GF | Grilled Asparagus | GF | DF

THIRD COURSE

Choose One Dessert for All Guests

Lemon Meringue Tart | Fresh Fruit

Chocolate Banana Cream Cake | Kahlua Chocolate Sauce

VEGETARIAN OPTION | INCLUDED WITH ALL PLATED MENUS

Choose One

Mushroom and Truffle Ravioli

Sweet Pea Ravioli | Seasonal

Seasonal Vegetable Risotto | GF | DF | Vegan

Grilled Romanesco Steak | Herb Chimichuri, Cous Cous, Seasonal Vegetables | DF | Vegan



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PLATED MENUS

Custom Plated Menu

FIRST COURSE

Choose One Starter for All Guests

Deconstructed Tomato Mozzarella | Heirloom Tomato Varieties, Fresh Mozzarella, Parmesan Crisp, Kefir & Basil Puree, Balsamic Reduction | GF

Farmers Greens | Baby Mixed Greens, Assortment of Fresh & Pickled Vegetables, Savory Granola, Blue Ledge Farm Middlebury Bleu Cheese, Champagne Vinaigrette

Heart of Romaine Caesar Salad | Roasted Garlic Aioli, Shaved Manchego Cheese, Kalamata Olive Powder, Brioche Crouton, Herb-Anchovy Vinaigrette

Roasted Beet Salad | Assortment of Beets, Roasted Romanesco, Goat Cheese Mousse, Baby Watercress, Cocoa-Sage Rye Crumble

SECOND COURSE CHOOSE TWO | Guest Choice of Entree

Grilled Tenderloin of Beef

Choice of: Bacon Onion Jam | GF | DF | OR Herb & Boursin Crust

AND

Barolo Wine Sauce | GF | DF | OR Tomato Béarnaise | GF

Citrus Crusted Cod

Choice of: Rosemary-Citrus Berre Blanc OR Classic Béarnaise

Pan Seared Bell & Evans Airline Chicken Breast | Natural Jus | GF | DF

Pan Seared Halibut +MKT Price | Caramelized Onion, Lemon & Caper Sauce | GF | DF

OR **Cape Cod Duet**

Grilled Petite Filet & Citrus Crusted Cod

Choice of Toppings & Sauces

VEGETABLE SIDES

Choose Three

- Grilled Asparagus | GF | DF
- Sous Vide Baby Carrot | GF
- Grilled Broccolini | GF | DF
- Charred Baby Pepper | GF | DF
- Confit Cippolini Onions | GF | DF
- Chefs Choice | Seasonal Selections

STARCH SIDES

Choose One

- Dauphinoise Potato | GF
- Roasted Fingerling Potato | GF | DF
- Mashed Potato | GF
- Roasted Garlic Potato Croquets
- Mushroom Risotto | GF

THIRD COURSE

Choose One

Tiramisu Cheesecake | Vanilla Bean Espresso Crisp

Cinnamon Bread Pudding | Seasonal Fruit Compote, Vanilla Bean Anglaise

Citrus Vanilla Custard | Fresh Citrus Supremes, Herb Crumble

VEGETARIAN OPTION

Choose one

Mushroom and Truffle Ravioli

Sweet Pea Ravioli (Seasonal)

Seasonal Vegetable Risotto | GF | DF | Vegan

Grilled Romanesco Steak | Herb Chimichuri, Cous Cous, Seasonal Vegetables | DF | Vegan



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SEASONAL PLATED MENUS

Spring | March-May

FIRST COURSE

Spring Salad | Tender Greens, Roasted Baby Carrot, Spring Pea Kefir, Shaved Radish, Pumppernickel & Sunflower Seed Crumb

Served with

Rolls & Butter

SECOND COURSE

Choose One

Corn Crusted Atlantic Cod | Seasonal Vegetable Nage

Seared Bell & Evans Airline Chicken Breast | Spring Onion Jus | GF | DF

Served with

Spring Pea Risotto | GF, Butter Braised Radish | GF Grilled Asparagus | GF | DF

THIRD COURSE

Choose One

Blueberry Thyme Crisp | Stewed Blueberries, Vanilla Ice Cream, Candied Lemon

Lemon Lavender Pana Cotta | Seasonal Compressed Fruit, Wildflower Honey Crumble

Summer | June-August

FIRST COURSE

Summer Salad | Heirloom Tomato, Maple Brook Farms Burrata, Torched Stone Fruit, Basil Kefir, Grilled House Bread

Served with

Rolls & Butter

SECOND COURSE

Choose One

Grilled Local Halibut | Dill & Lemon Beurre Blanc | GF

Seared Bell & Evans Airline Chicken Breast | Natural Herb Jus | GF | DF

Served with

Roasted Fingerling Potato | GF | DF, Grilled Asparagus | GF | DF

Confit Cherry Tomato | GF | DF

THIRD COURSE

Choose One

Summer Berry Shortcake | Soft Whipped Chantilly, Fresh Basil

Key Lime Pie | Raspberry Sauce, Graham Cracker Crumble, Lime Zest

Fall | September-November

FIRST COURSE

Fall Salad | Heirloom Beet, Baby Watercress, Dry Aged Goat Cheese, Roasted Romanesco, Toasted Farro Verde

Served with

Rolls & Butter

SECOND COURSE

Choose One

Red Wine Braised Beef Short Rib | GF | DF

OR

Seared Bell & Evans Airline Chicken Breast | Sauce Chasseur | GF | DF

Served with

Smashed Potato | GF | DF, Butter Braised Carrot | GF, Roasted Late Season Tomato | GF | DF

THIRD COURSE

Choose One

Apple Rum Raisin Bread Pudding | Brown Sugar Rum Caramel, Cinnamon Ice Cream

Crème Fraîche Panna Cotta | Cranberry Compote, Candied Pumpkin Seeds | GF

Winter | December-February

FIRST COURSE

Winter Soup | Assorted Winter Squash Bisque, Gruyere Croutons, Candied Pecans

Served With

Rolls & Butter

SECOND COURSE

Choose One

Pan Seared Monkfish | Bacon & Thyme Vinaigrette | GF | DF

Red Wine Braised Beef Short Rib | GF | DF

Served with

Local Creamy Polenta | GF, Butter Braised Turnip | GF, Grilled Broccolini | GF | DF

THIRD COURSE

Choose One

Chai Spiced Custard | Rum Infused Dried Fruit, Black Tea Crumble

Pear Almond Gallette | Port Reduction, Vanilla Mascarpone Cream



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

CHILDREN'S MENU

CHOOSE ONE ENTREE FOR ALL CHILDRENS MEALS

FRUIT CUP & ICE CREAM INCLUDED

GRILLED CHICKEN BREAST | GF | DF

SERVED WITH SELECTED MENU STARCH AND VEGETABLES

CITRUS CRUSTED COD

SERVED WITH SELECTED MENU STARCH AND VEGETABLES

CHICKEN TENDERS

SERVED WITH FRENCH FRIES

GRILLED CHEESE

SERVED WITH FRENCH FRIES

PASTA

CHOICE OF MARINARA OR BUTTER



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

DESSERT STATIONS

Assorted Mini Desserts | Priced Per Dozen

Flourless Chocolate Torte | GF
Chocolate & Raspberry Mousse | GF
Caramel Cappuccino Custard | GF
Almond Milk Panna Cotta, Fresh Fruit | GF | DF
Pistachio Cassis Financier
Tropical Coconut Tart, Fresh Fruit | DF
Lemon Meringue Tart, Fresh Fruit
New York Style Cheesecake
Oreo Cookie Cheesecake
Double Chocolate Brownies
Chocolate Chunk Sea Salt Cookies
Raspberry Shortbread Sandwich Cookies
Traditional Cannoli

ACTION STATION

STATION ATTENDANT TO SERVE

Ice Cream Sundae Bar

Assorted Candy, Toppings & Cones

Mini Cupcakes

Chocolate & Vanilla Cake
with Chef's Seasonal Selection of Buttercream Frosting

Churros | Spiced Chocolate Dip

Recommended as a Passed Item



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

CAKE MENU

ALL WEDDING CAKES WILL BE FINISHED IN WHITE VANILLA BUTTERCREAM
CHOOSE UP TO TWO FLAVOR COMBINATIONS:

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

*SOME SPECIAL DESIGN & FLAVOR REQUESTS MAY INCUR EXTRA CHARGE.

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



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

BONFIRE ADDITIONS

Deli Wraps & Sandwiches

Chef's Selection of Assorted Sandwiches & Wraps, Cape Cod Potato Chips
Choice of: Turkey, Vegetable, Grilled Chicken, House Roasted Strip Loin

Sliders | Priced Per Piece | 25 Piece Minimum

- Mini Pulled Pork Sliders | Potato Rolls, Cole Slaw, Pickled Red Onions
- Cheeseburger Sliders | Brioche Roll, Truffle Ketchup, House Made Pickles
- Mini Lobster Rolls | Toasted Brioche, Bibb Lettuce, Lemon
- Dynamite Cauliflower Slider | Potato Roll, Shredded Cabbage, Red Onion | DF
- Fried Green Tomato Slider | House Biscuit, Cajun Remoulade
- Meatball Slider | Potato Roll, Marinara, Mozzarella & Basil
- Spicy Fried Chicken Slider | Brioche Roll, Bibb Lettuce, Special Sauce
- *Seasonal*: Thanksgiving Slider | Potato Roll, Turkey, Cranberry Sauce & Stuffing

Pizza | 12" Round | Priced Per Pizza

- Three Cheese
- Traditional Pepperoni
- Margherita | Tomatoes, Basil, Fresh Mozzarella
- Pulled Pork | Pickled Red Onion, Cilantro
- Vegetarian | Ricotta, Onion, Peppers, Baby Arugula
- Crispy Buffalo Chicken | Franks Red Hot, Mozzarella, Crumbled Blue Cheese, Ranch
- Bianco | Roasted Garlic Oil, Ricotta, Mozzarella, Parmesan, Sundried Tomato, Fresh Oregano

S'more Station | Beach Bonfires Only

Pricing Based on Two S'mores Per Person

Graham Crackers, Chocolate and Marshmallows

Assorted Mini Desserts | Priced Per Dozen

- Flourless Chocolate Torte | GF
- Pistachio Cassis Financier
- Tropical Coconut Tart, Fresh Fruit | DF
- Lemon Meringue Tart, Fresh Fruit
- New York Style Cheesecake
- Oreo Cookie Cheesecake
- Chocolate Peanut Butter Mousse Torte
- Double Chocolate Brownies
- Chocolate Chunk Sea Salt Cookies
- Raspberry Shortbread Sandwich Cookies
- Seasonal Profiterole
- Traditional Cannoli

BEACH BONFIRE COOLER PACKAGES

Beer Cooler (30 Cans)

Bud Light, Budweiser, Coors Light & Miller Lite

Domestic & Local Beer Cooler (30 Cans)

Assorted Domestic & Local Canned Beers

Hard Seltzer Cooler (30 Cans)

High Noons & Hard Seltzers

Mix & Match Cooler (60 Cans)

30 Domestic Beers & 30 Hard Seltzers



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

SOFT BEVERAGE SERVICES

A LA CARTE

Assorted Sodas

Assorted Bottles of Juice

Mini Carafes of Assorted Juice

Large Carafe of Assorted Juice

Bottled Saratoga Still Water

Bottled Saratoga Sparkling Water

PACKAGES

Includes Set Up, Glassware and All Garnishes | Priced Per Person

FRESH ROASTED COFFEE & MEM TEA

Two Hours

Each Additional Hour

All Day

LEMONADE

Two Hours

Each Additional Hour

All Day

ICED TEA

Two Hours

Each Additional Hour

All Day

ASSORTED SODA, JUICE & SPARKLING | STILL WATER

Two Hours

Each Additional Hour

All Day



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

BEVERAGE SERVICES

CONSUMPTION BAR

Based on menu outlet pricing seasonally for a full open bar.
Please request a copy of the current outlet menus.

CASH BAR

Based on menu outlet pricing seasonally for a full open bar. Please request a copy of the current outlet menus.

PACKAGE BARS

Full Bar Package Bars include liquor, four beer selections and four wine selections from the designated package, soft drinks and mixers.

Beer & Wine Package Bars include two red and two white wines, selection of four beers, draft beers, and soft drinks

PELHAM HOUSE PACKAGE

BEER & WINE:

Per Person for the First
Hour
Per Person for Each
Additional Hour

FULL PACKAGE:

Per Person for the First
Hour
Per Person for Each
Additional Hour

PELHAM PREMIUM PACKAGE

BEER & WINE:

Per Person for the First
Hour
Per Person for Each
Additional Hour

FULL PACKAGE:

Per Person for the First
Hour
Per Person for Each
Additional Hour

PELHAM TOP SHELF PACKAGE

BEER & WINE:

Per Person for the First
Hour
Per Person for Each
Additional Hour

FULL PACKAGE

Per Person for the First
Hour
Per Person for Each
Additional Hour

PACKAGE BAR UPGRADE OPTIONS

SPIRIT UPGRADE

Premium Upgrade
Top Shelf Upgrade

WINE UPGRADE

Premium Upgrade
Top Shelf Upgrade

PACKAGE BAR ADD-ONS

SPARKLING WINE

Silver Gate Sparkling
Perlage Prosecco

SATELLITE BAR ADD-ON

Bar Set Up Fee
Bartender Fee
Satellite Bar Rental

CIDER & SELTZER

Down East Cider, Highnoon Peach &
Pineapple



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

PACKAGE BAR SELECTIONS

PELHAM HOUSE PACKAGE

Meili Vodka
Tanqueray Gin
Bacardi Superior Rum
Seagram's Whiskey
Redemption Bourbon
Dewar's Scotch
Mi Campo Blanco Tequila

HOUSE WINES | SILVERGATE

Choose Four:

Chardonnay
Pinot Grigio
Sauvignon Blanc
Cabernet Sauvignon
Merlot
Pinot Noir
Rose

PELHAM PREMIUM PACKAGE

Tito's Vodka
Gray Whale Gin
Bacardi Superior Rum
Jack Daniels Whiskey
Buffalo Trace Bourbon
Glenlivet 12yr Scotch
Casamigos Blanco Tequila

PREMIUM WINES

Choose Four:

Heritage by Browne, Chardonnay, California
Riff, Pinot Grigio, Delle Venezie, Veneto, Italy
Fournier Pere & Fils, Sauvignon Blanc, France
Pavette, Cabernet Sauvignon, California
Pavette, Pinot Noir, California
Zoe, Red Blend, Peloponnese, Greece
Landaus Mayer, Rose, Austria

PELHAM TOP SHELF PACKAGE

Grey Goose Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Mitcher's American Whiskey
Makers Mark Bourbon
Johnny Walker Black Label Scotch
Patron Silver Tequila

TOP SHELF WINE

Choose Four:

Macrostie, Chardonnay, California
Villa Saprina, Gavi de Gavi, Piedmont, Italy
Infamous Goose, Sauvignon Blanc, New Zealand
Bonanza by Caymus, Cabernet Sauvignon, CA
Elouan, Pinot Noir, Oregon
Saldo by Prisoner, Red Blend, California
Chateau Peyrassol, Rose, France

BEER SELECTIONS

BOTTLED BEERS | CHOOSE 4

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Corona Extra
- Michelob Ultra
- Stella Artois
- Sam Adams Boston Lager

DRAFT BEERS | INCLUDED

- Sam Adams, Seasonal
- Guinness
- Blue Moon
- Devil's Purse, Kolsch
- Cape Cod Beer, Beach Blonde
- Hog Island, Outtermost IPA

*4 Additional Rotating Seasonal Drafts included

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.



PELHAM HOSPITALITY

PELHAM HOUSE RESORT | PELHAM ON EARLE | PELHAM ON MAIN

CATERING POLICIES

FOOD & BEVERAGE

All food and beverage consumed in function rooms and on property must be provided by Pelham House Resort. Any food served in a banquet setting may not be packaged to go.

LIQUOR REGULATIONS

Per Pelham House Resort's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the hotel. Bar service limited to five hours maximum.

BUFFETS

All buffet menus require a minimum of 25 attendees and are priced based on 1 ½ hours of service.

PRICING

Pricing is guaranteed only upon the client's signature of the banquet event orders

CHEF ATTENDANT FEES

A chef attendant is required for any action station and will be charged at \$150 per chef per hour | \$75 per chef per 30 minutes for breakfast

SATELLITE BAR SETUP FEES

Bar rental of \$100 and setup fee of \$300 per bar is required to add a bar to any outlet or event space that does not already have an existing setup or add an additional bar. Bartender fee is \$50 per hour for a minimum of 3 hours.

CHANGES TO FUNCTION ROOM SETUP

Changes to the physical setup of the room within 24 hours of the start of the event are subject to a \$400 labor charge.

OUTDOOR FUNCTIONS

In the event of inclement weather, the events department reserves the right to relocate the event to an indoor function room. This call will be made three hours prior to the commencement of the event.

TIMING

The client must agree to adhere to the scheduled timing listed on the banquet event order.

SERVICE CHARGES AND TAX

All food and beverage prices are subject to a taxable 22% administrative fee, as well as a local and state sales tax, currently at 7%. Taxes are subject to change.

GUARANTEE

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 14 days prior to the event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the resort will set and prepare for 5% above the guaranteed count.

