

PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BREAKFAST SELECTIONS

Classic Continental Buffet

Seasonal Whole Fruit
Assorted Breakfast Pastries

Elevated Continental Buffet

Seasonal Whole Fruit
Assorted Breakfast Pastries
Selection of Individual Dry Cereals
Bagels & Cream Cheese
Fruit Preserves and Butter

Classic Breakfast Buffet

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

Elevated Breakfast Buffet

Seasonal Fruits & Berries
Assorted Breakfast Pastries
Fruit Preserves & Butter
Baby Mixed Greens | Shaved Seasonal Vegetables, Champagne Vinaigrette
Seasonal Vegetable & Cheese Quiche
Traditional Caesar Salad | Focaccia Croutons, Shaved Parmesan
Heirloom Beet Salad | Baby Water Cress, Dry Aged Goat Cheese, Roasted Romanesco
Warm Cous Cous | Omens, Carrots, Celery, Fresh Herbs, Citrus Vinaigrette
Eggs Benedict | Braised Spinach, Chipotle Hollandaise Sauce
Scrambled Eggs | Fresh Chives
Brioche French Toast | Seasonal Fruit Compote
Applewood Smoked Bacon
Chicken Breakfast Sausage
Roasted Red Bliss Potatoes | Caramelized Onions, Roasted Red Peppers

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GRAB & GO

Breakfast Sandwiches | 25 Piece Minimum

Served with PHR house made special sauce

Choose Up To Two:

Plain Bagel, Scrambled Egg, Cheddar Cheese

Plain Bagel, Scrambled Egg, Cheddar Cheese, Chicken Sausage

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

Housemade Pastries | 25 Piece Minimum

Choose Up To Two:

Seasonal Muffin

Chocolate Croissant

Seasonal Fruit Danish

Cinnamon Bun

Whole Fruit

Seasonal New England Selections

BREAKFAST STATIONS

Egg and Omelet Station

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

Pancake Station

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

Smoothie Station

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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14 SEA STREET | DENNIS PORT | CAPE COD

BREAKS, SNACKS & LATE NIGHT BITES

A La Carte Snacks | Priced Per Piece

Power Bars
Kind Bars
Assorted Nuts
House Trail Mix
Whole Fruit
Fruit Skewers
Seasonal Muffins

Snack Stations | Priced Per Person | 25 Piece Minimum

Hummus, Crudité, Grilled Pita with Dipping Sauces
Tortilla Chips with Fresh Pico de Gallo
Pretzel Bites | Mustard Aioli
Parmesan & Truffle French Fries
Milkshakes | Chocolate & Vanilla
Churros | Spiced Chocolate Dip
Fried Dough | Powdered Sugar

Sandwiches | 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
Fried Green Tomato | House Biscuit, Cajun Remoulade

Pizza | 12" Round | Priced Per Pizza

Three Cheese
Traditional Pepperoni
Margherita | Tomatoes, Basil, Fresh Mozzarella
Pulled Pork | Pickled Red Onion, Cilantro
Lobster | Caramelized Onion, Basil, Ricotta
Vegetarian | Ricotta, Onion, Peppers, Baby Arugula

Platters

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

Deli Wraps & Sandwiches

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

Hot Deli Sandwich Upgrade

Assorted Paninis to Include:
Chicken Parmesan
Steak & Cheese | Peppers and Onions
Grilled Vegetables
Turkey & Avocado BLT

Assorted Desserts | Priced Per Dozen

Flourless Chocolate Torte
Chocolate & Raspberry Mousse
Caramel Cappuccino Custard
Almond Milk Panna Cotta, Fresh Fruit
Pistachio Cassis Financier | \$35
Tropical Coconut Tart, Fresh Fruit
Cookies & Milk Panna Cotta
New York Style Cheesecake
Chocolate Peanut Butter Mousse Torte
Double Chocolate Brownies
Chocolate Chunk Sea Salt Cookies
Raspberry Shortbread Sandwich Cookies

S'more Station | Beach Bonfires Only

Traditional Setup with Graham Crackers
Chocolate and Marshmallows

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DISPLAY STATIONS

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

Served with Traditional Condiments
Jumbo 16/20 Gulf Shrimp
Freshly Shucked Oysters on the Half Shell
Freshly Shucked Clams on the Half Shell
Chilled Poached Lobster Tails & Cracked Claws

Crudités & Dipping Sauces

Selection of Seasonal Vegetables, Spicy Ranch Dressing, Sunflower Romesco & Grilled Pita Bread

Vegetarian Antipasto

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

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 or 5 Pieces

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

Asian Station

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

Yukon Gold Mashed Potato Bar

Build Your Own Bowl, Toppings to Include:

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

PASSED HORS D'OEUVRES

Priced Per Piece | 25 Piece Minimum of Each Selection

Cornmeal Fried Dennis Oyster, Chipotle Lime Aioli, Pickled Red Onion
Brazilian Beef Kabob, Farm Herb Chimichurri
Farm Vegetable & Beef Empanada, Sunflower Romesco (Vegetarian available)
Scallop Wrapped in Applewood Smoked Bacon
Grilled Country Bread, Seasonal Bruschetta, Micro Basil, Aged Balsamic
Miniature Crab Cake with Cajun Remoulade
Fried Pork & Kimchi Dumplings, Sichuan Ginger Sauce
Vegetable Spring Rolls with Sweet Chili-Basil Dipping Sauce
Mini Lobster Rolls
Zaatar Roasted Chicken Satay, Tzatziki Sauce
Yukon Gold Potato Gaufrette, Beef Carpaccio, Truffle Aioli
Cajun Shrimp & Grits Fritter, Smoked Paprika Aioli
Belgian Endive, Blue Cheese, Bacon-Onion Jam, Balsamic
Crispy Sweet Potato, Smoked Salmon, European Cucumber, Dill Crème Fraîche

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ACTION STATIONS

UNIFORMED CHEF TO SERVE/CARVE: \$150 PER HOUR

Whole Roasted Tenderloin of Beef

Serves Approximately 10-15 People
Caramelized Onion Jus, Whole Grain Mustard, House Rolls

Whole Oven Roasted 20lb Turkey

Serves Approximately 30 People
Buttermilk Biscuits, Orange Cranberry Sauce

Roasted New York Strip Loin in Pepper Crust

Serves Approximately 30 People
Creamed Horseradish, Whole Grain Mustard, House Rolls

Pasta

Fresh Gemelli Pasta with House Marinara
Cheese Tortellini with three Cheese Alfredo
Crispy Baguette Garlic Bread

Pelham Garden

Kale Salad | Charred Radicchio, Toasted Pine Nut, Dry Aged Goat Cheese, Champagne Vinaigrette

Vine Ripe Red and Yellow Tomatoes | Fresh Mozzarella, Basil

Local Mixed Green Salad | Cranberry Vinaigrette, Toasted Pepitas, Shaved Vegetables

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

Ice Cream Sundae Bar

Assorted Candy, Toppings & Cones

Vanilla Sugar Donuts

Vanilla Ice Cream, Assorted Sauces & Toppings

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BUFFET MENUS

Deli Style

Farm Vegetable Minestrone
House Mixed Green Salad with Seasonal Accompaniments
Warm Cous Cous | Onions, Carrots, Celery, Fresh Herbs, Citrus Vinaigrette
Campanelle Pasta Salad | Cherry Tomato, Caramelized Fennel,
Lemon Vinaigrette
Vine Ripe Red and Yellow Tomatoes | Fresh Mozzarella, Basil
Selection of Deli Meats and Cheeses
Including: Turkey Breast, Deli Ham, Roast Beef, Salami, Grilled Chicken and
Cheeses
Traditional Accompaniments
Deli-Style Breads and Rolls
Cape Cod Potato Chips
Dessert
Cookies & Brownies
Fresh Fruit Salad

Soup & Salad Bar Menu

Please select Two of the following soups:

Farm Vegetable Minestrone
White Bean & Kale with Linguìcia
Butternut Squash Bisque
PHR Clam Chowder

Greens:

Romaine Hearts
Mixed Baby Greens
Arugula & Kale

Assorted Toppings to Include:

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

Blackened Shrimp

Roasted NY Strip Steak

Fresh Baked Rolls & Butter

Dessert

Assorted Cookies & Brownies

Classic Lunch

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

Dessert

Strawberry Cheesecake
Mini Cupcakes
Chocolate Cream Torte

Cape Cod Lunch BBQ

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

Dessert

Chocolate Cream Pie Torte
Build Your Own Strawberry Shortcake

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BUFFET MENUS

Cape Cod BBQ

Local Mixed Green Salad | Cranberry Vinaigrette, Toasted Pepitas, Shaved Vegetables

Coleslaw | Sweet & Sour Dressing

Sliced Watermelon

Seasonal Pasta Salad

Fingerling Potato Salad | Poblano & Mustard Vinaigrette

Grilled Hamburgers & Beef Hot Dogs | Lettuce, Tomato, Shaved Red Onion, Pickled Peppers, Sliced Cheese, Ketchup, Mustard, Mayonnaise

Cranberry & Rhubarb Grilled Chicken Breast

Seared Pork Loin With Apple Cider Jus

Traditional Macaroni & Cheese

Sweet & Tangy Boston Baked Beans

Dessert

New York Style Cheesecake

Chocolate Cream Pie Torte

Build Your Own Strawberry Shortcake

Traditional Clam Bake

Pelham House Clam Chowder

Seasonal Mixed Green Salad | Shaved Vegetables, Champagne Vinaigrette

Shaved Vegetable Coleslaw | Sweet & Sour Dressing

Campanelle Pasta Salad | Baby Shrimp, Cherry Tomato, Caramelized Fennel, Lemon Vinaigrette

House Corn Bread | Cranberry & Dill Whipped Butter

Local Steamers & Mussels | Drawn Butter And Natural Broth

Steamed 1 ½ Lb. Lobster

Cranberry & Rhubarb Grilled Chicken Breast | Charred Pineapple, Braised Cranberry Beans

Grilled Beef Tenderloin | Smoked Onion Jus

Steamed Fingerling Potatoes | Ale Braised Onions & Chorizo

Grilled Corn On The Cob

Charred Broccolini

Dessert

Lemon Meringue Tart

Chocolate Cream Pie Torte

Build Your Own Strawberry Shortcake

Warm Seasonal Cobbler

Italian Buffet

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

Kale Salad, Charred Radicchio, Dry Aged Goat Cheese, Champagne Vinaigrette

Vine Ripe Red and Yellow Tomatoes, Mozzarella, Fresh Basil, Balsamic

Mushroom & Truffle Ravioli, Spinach, Blistered Cherry Tomato, Roasted Mushroom

Chicken Parmesan, House Marinara, Cave Aged Cheddar

Ziti, House Marinara, Parmesan

Grilled Broccolini with Pine Nut, Sundried Tomato

Chili Roasted Tri-Color Cauliflower

Dessert

Chocolate Chip Cannoli

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SEASONAL BUFFET

Spring | March-May

Served Family Style

Spring Vegetable Crudité | Sunflower Romesco, Spicy Ranch Dressing, Grilled Pita & Crackers

Buffet

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

Dessert

Lemon Lavender Pana Cotta
Flourless Chocolate Torte | Red Fruit & Mint Salad

Summer | June-August

Served Family Style

Summer Vegetable Crudité | 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 | Lemon Vinaigrette, Shaved Vegetables, Savory Granola
Pan Seared Bell & Evan Airline Chicken Breast | Natural Jus, Smoked Eggplant & Pepper Caponata
Steamed Chatham Mussels | White Wine Broth, Grilled Linguíça
Roasted New York Strip Steak | Forest Mushroom & Caramelized Onion Jus
Grilled Vegetable Lasagna | Tomato Vinaigrette, Basil Puree, Cashew "Cheese"
Farro Verde Pilaf | Braised Leeks, Crispy Kale
Seasonal Vegetable Medley

Dessert

Peach & Blackberry Crumb Cake
Milk Chocolate Custard | Passionfruit, Hazelnut
Summer Berry Scones & Cream
Raspberry Lime Tarts

Fall | September- November

Served Family Style

Fall Vegetable Crudité | Sunflower Romesco, Spicy Ranch Dressing, Grilled Pita & Crackers

Buffet

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

Dessert

Apple Rum Raisin Bread Pudding
Pecan Caramel Tarts
Pumpkin Chocolate Cake | Cream Cheese Glaze
Crème Fraîche Panna Cotta | Cranberry Orange Compote

Winter | December-February

Served Family Style

House Pickled Vegetables | Seasonal Accompaniments

Buffet

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

Charred Broccolini
Smashed Fingerling Potatoes
Savoy Cabbage Sauerkraut

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

Pelham House Clam Chowder

House Mixed Green Salad

SECOND COURSE

Choose One

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

Pan Seared Wild Salmon | Citrus Beurre Blanc

Served With

Smashed Fingerling Potato

Roasted Baby Carrot

Grilled Asparagus

Rolls & Butter

THIRD COURSE

Choose One

Vanilla Cheesecake | Seasonal Fruit Compote

Chocolate Mousse Cake | Raspberry Coulis

Plated Clam Bake

FIRST COURSE

Choose One

Pelham House Clam Chowder | House Corn Bread

Seasonal Mixed Green Salad | Shaved Vegetables, Champagne Vinaigrette

SECOND COURSE

Steamed 1 ½ lb. Lobster

Local Steamers & Mussels | Drawn Butter & Natural Broth

Served With

Steamed Fingerling Potatoes | Ale Braised Onions & Chorizo

Grilled Corn on the Cob

Charred Broccolini

THIRD COURSE

Choose One

Strawberry Shortcake | Angelfood Cake

Chocolate Cream Pie Torte | Graham Cracker Crumble

Custom Plated Menu

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 & 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

SECOND COURSE | Duet OR Choice of Two

Cape Cod Duet | Grilled Petite Filet, Bacon Onion Jam & Citrus Crusted Cod, Barolo Wine Sauce

Choose Two

Grilled Tenderloin of Beef | Bacon Onion Jam or Herb & Boursin Crust, Barolo Wine Sauce or Tomato Béarnaise

Citrus Crusted Cod Loin | Rosemary-Citrus Beurre Blanc or Classic Béarnaise

Pan Seared Halibut | Caramelized Onion, Lemon & Caper Sauce

Pan Seared Bell & Evans Airline Chicken Breast | Natural Jus

CHOOSE THREE VEGETABLES

Grilled Asparagus

Sous Vide Baby Carrot

Sous Vide Fennel

Broccolini

Charred Baby Pepper

Chefs Choice | Seasonal Selections

CHOOSE ONE STARCH

Dauphinoise Potato

Roasted Fingerling Potato

Mashed Potato

Mushroom Risotto

Citrus Risotto

VEGETARIAN OPTION | Choose one

*Sweet Pea Ravioli (Seasonal)

Seasonal Vegetable Risotto (Vegan)

*Grilled Romanesco Steak

Herb Chimichuri, Cous Cous, Seasonal Vegetables (Vegan)

THIRD COURSE

Choose One

Tiramisu Cheesecake | Vanilla Bean Espresso Crisp, Dark Chocolate Sorbet

Pistachio Butter Cake | Stewed Brandied Cherries, Vanilla Ice Cream

Citrus Vanilla Custard | Fresh Citrus Supremes, Herb Crumble

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SEASONAL PLATED

Spring | (March-May)

FIRST COURSE

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

SECOND COURSE

Choose One

Corn Crusted Atlantic Cod | Seasonal Vegetable Nage

OR

Seared Bell & Evans Airline Chicken Breast | Spring Onion Jus

Served With

Spring Pea Risotto

Butter Braised Radish

Grilled Asparagus

Rolls & Butter

THIRD COURSE

Choose One

Blueberry Thyme Crumb Cake | 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

SECOND COURSE

Choose One

Grilled Local Halibut | Dill & Lemon Beurre Blanc

OR

Seared Bell & Evans Airline Chicken Breast | Natural Herb Jus

Served With

Roasted Fingerling Potato

Grilled Asparagus

Confit Cherry Tomato

Rolls & Butter

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

SECOND COURSE

Choose One

Red Wine Braised Beef Short Rib

OR

Seared Bell & Evans Airline Chicken Breast | Sauce Chasseur

Served With

Smashed Potato

Butter Braised Carrot

Roasted Late Season Tomato

Rolls & Butter

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

Winter | (December-February)

FIRST COURSE

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

SECOND COURSE

Choose One

Pan Seared Monkfish | Bacon & Thyme Vinaigrette

OR

Red Wine Braised Beef Short Rib

Served With

Local Creamy Polenta

Butter Braised Turnip

Grilled Broccolini

Rolls & Butter

THIRD COURSE

Choose One

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

Pear Almond Galette | Port Reduction, Vanilla Mascarpone Cream

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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.

FULL PACKAGE BAR

Full Package Bars are stocked with scotch, bourbon, gin, vodka, rum, beer, wine, soft drinks and mixers.

Please select from the following:

PELHAM HOUSE

Tito's Vodka
Gray Whale Gin
Bacardi Superior Rum
Seagram's Whiskey
Redemption Bourbon
Dewar's Scotch
Bribón Tequila

TOP SHELF

Grey Goose Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Jack Daniel's Whiskey
Maker's Mark Bourbon
Johnny Walker Black
Casamigos Tequila

Beach Bonfire Cooler Packages

\$300 per Cooler

Each cooler includes 30 cans of beer & 2 bottles of wine
(wine can be substituted with 24 Cans of Hard Seltzer/ Canned Cocktails)

BEER AND WINE BAR PACKAGES

Beer & Wine Package Bars are stocked with: two red and two white wines, selection of four beers, and soft drinks

WINE AND BEER PER PERSON PRICING

House Wine | Proverb

BEER SELECTIONS

Choose 4
Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Corona Extra
Stella Artois
Sam Adams Seasonal

HOUSE WINE | PROVERB

Choose 4
White
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé
Red
Pinot Noir
Merlot
Cabernet Sauvignon
Add a Fifth Wine | ++

Top Shelf | Josh Cellars

ADD A DRAFT

Devil's Purse | Kolsch
Greater Good | Pulp Daddy IPA
Zero Gravity | Conehead IPA
Cape Cod Brewery | Blonde Ale
Jack's Abbey | Rotating Selection
Cisco | Gripah IPA
Hog Island | Outermost IPA
Mighty Squirrel | Cloud Candy IPA
Guinness *unavailable for events at the pool bars*

CIDER AND SELTZER

Down East Cider
High Noon Hard Seltzer
Cod'r Cocktails

TOP SHELF WINE | JOSH CELLARS

OPTIONAL TOP SHELF WINE UPGRADE

White

Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé

Red

Pinot Noir
Merlot
Cabernet Sauvignon
Add a Fifth Wine

Sparkling

Josh Cellars Prosecco
Josh Cellars Prosecco Rosé
WyCliff Sparkling

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SOFT BEVERAGE SERVICES

A LA CARTE

Assorted Sodas
Assorted Bottles of Juice
Nantucket Nectars
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

*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 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

ASSORTED CHEESES | INCLUDED IN PACKAGE

Domestic Cheese Selections Served with Seasonal fresh & Dried Fruits, English
CRACKERS, French Baguettes

NEW ENGLAND'S FINEST

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

FRESH SEAFOOD ON ICE ++ | PRICED PER PIECE

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

Cornmeal Fried Dennis Oyster, Chipotle Lime Aioli, Pickled Red Onion

Brazilian Beef Kabob, Farm Herb Chimichurri

Farm Vegetable & Beef Empanada, Sunflower Romesco (Vegetarian available)

Scallop Wrapped in Applewood Smoked Bacon

Grilled Country Bread, Seasonal Bruschetta, Micro Basil, Aged Balsamic

Miniature Crab Cake with Cajun Remoulade

Fried Pork & Kimchi Dumplings, Sichuan Ginger Sauce

Vegetable Spring Rolls with Sweet Chili-Basil Dipping Sauce

Mini Lobster Rolls

Za'atar Roasted Chicken Satay, Tzatziki Sauce

Yukon Gold Potato Gaufrette, Beef Carpaccio, Truffle Aioli

Cajun Shrimp & Grits Fritter, Smoked Paprika Aioli

Belgian Endive, Blue Cheese, Bacon-Onion Jam, Balsamic

Crispy Sweet Potato, Smoked Salmon, European Cucumber, Dill Crème Fraîche

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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

PLATED WEDDING MENU

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

HERB CHIMICHURI, COUS COUS, 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 GREEN CIRCLE AIRLINE CHICKEN BREAST | NATURAL JUS

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

VEGETABLE | CHOOSE THREE

GRILLED ASPARAGUS

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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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

SIGNATURE COCKTAILS

CAPE CODDER

VODKA AND CRANBERRY JUICE

MARGARITA

TEQUILA, ORANGE LIQUEUR, AGAVE, LIME
FLAVORS: COCONUT, CRANBERRY, WATERMELON, STRAWBERRY,
PEACH, MANGO....

SPICY MARGARITA

JALAPENO TEQUILA, ORANGE LIQUEUR, AGAVE, LIME

RUM PUNCH

RUM, HOUSE MADE PUNCH

VODKA LEMONADE

VODKA, LEMONADE
FLAVORS: BLUEBERRY, RASPBERRY, PEACH, WATERMELON, CRANBERRY...

APEROL SPRITZ

APEROL, PROSECCO & SODA

BASIL SMASH

GIN, LEMON & BASIL

PALOMA

TEQUILA, LIME, GRAPEFRUIT & SODA

BOURBON SWEET PEACH

BOURBON, ICED TEA & PEACH

MULES

MOSCOW MULE, IRISH MULE, MEXICAN MULE
FLAVORED MULES (BLUEBERRY, CRANBERRY...)

MOJITO

RUM, LIME, SIMPLE, MINT (ADD FLAVORS)

FLAVORED SPRITZ

VODKA, FRUIT PUREE, SODA WATER

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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

CHILDREN'S MENU

GRILLED CHICKEN BREAST

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

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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

WEDDING CAKE MENU

INCLUDED IN THE WEDDING PACKAGE:

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

CHOOSE UP TO 2 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

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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BONFIRE ADDITIONS

A La Carte Snacks | Priced Per Piece

Power Bars
Kind Bars
Assorted Nuts
House Trail Mix
Whole Fruit
Fruit Skewers
Seasonal Muffins

Snack Stations | Priced Per Person | 25 Piece Minimum

Hummus, Crudité, Grilled Pita with Dipping Sauces
Tortilla Chips with Fresh Pico de Gallo
Pretzel Bites | Mustard Aioli
Parmesan & Truffle French Fries
Milkshakes | Chocolate & Vanilla
Churros | Spiced Chocolate Dip
Fried Dough | Powdered Sugar

Sandwiches | 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
Fried Green Tomato, House Biscuit, Cajun Remoulade

Pizza | 12" Round | Priced Per Pizza

Three Cheese
Traditional Pepperoni
Margarita | Tomatoes, Basil, Fresh Mozzarella
Pulled Pork | Pickled Red Onion, Cilantro
Lobster | Caramelized Onion, Basil, Ricotta
Vegetarian | Ricotta, Onion, Peppers, Baby Arugula

Breakfast Platters

Assortment of Breakfast Pastries & Muffins
Assortment of Bagels, Cream Cheese and Jams
Fresh Fruit | Seasonally Sliced Fruit & Berries

Deli Wraps & Sandwiches

Chef's Selection of Assorted Sandwiches & Wraps with a House Salad
Choice of: Turkey, Vegetable, Grilled Chicken, House Roasted Strip Loin

Hot Deli Sandwich Upgrade

Assorted Paninis to Include:
Chicken Parmesan
Steak & Cheese | Peppers and Onions
Grilled Vegetables
Turkey & Avocado BLT

Assorted Desserts | Priced Per Dozen

Flourless Chocolate Torte
Chocolate & Raspberry Mousse
Caramel Cappuccino Custard
Almond Milk Panna Cotta, Fresh Fruit
Pistachio Cassis Financier
Tropical Coconut Tart, Fresh Fruit
Cookies & Milk Panna Cotta
New York Style Cheesecake
Chocolate Peanut Butter Mousse Torte
Double Chocolate Brownies
Chocolate Chunk Sea Salt Cookies
Raspberry Shortbread Sandwich Cookies

S'more Station | Beach Bonfires Only

Traditional Setup with Graham Crackers
Chocolate and Marshmallows

Beach Bonfire Cooler Packages

Each cooler includes 30 cans of beer & 2 bottles of wine
(wine can be substituted with 24 Cans of Hard Seltzer/ Canned Cocktails)

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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BEVERAGE SERVICES

INCLUDED IN WEDDING RECEPTION PACKAGE

PELHAM HOUSE

Tito's Vodka
Gray Whale Gin
Bacardi Superior Rum
Seagram's Whiskey
Redemption Bourbon
Dewar's Scotch
Bribón Tequila

BEER SELECTIONS

Choose 4
Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Corona Extra
Stella Artois
Sam Adams Seasonal

HOUSE WINE | PROVERB

Choose 4

White

Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé

Red

Pinot Noir
Merlot
Cabernet Sauvignon
Add a Fifth Wine ++

BAR UPGRADE OPTIONS

TOP SHELF

Optional Top Shelf Liquor Upgrade

Grey Goose Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Jack Daniel's Whiskey
Maker's Mark Bourbon
Johnny Walker Black
Casamigos Tequila

SPARKLING

Josh Cellars Prosecco
Josh Cellars Prosecco Rosé
WyCliff Sparkling

TOP SHELF WINE | JOSH CELLARS

OPTIONAL TOP SHELF WINE UPGRADE

White

Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé

Red

Pinot Noir
Merlot
Cabernet Sauvignon
Add a Fifth Wine ++

ADD A DRAFT

Devil's Purse | Kolsch
Greater Good | Pulp Daddy IPA
Zero Gravity | Conehead IPA
Cape Cod Brewery | Blonde Ale
Jack's Abbey | *Rotating Selection*
Cisco | Gripah IPA
Hog Island | Outermost IPA
Mighty Squirrel | Cloud Candy IPA
Guinness

CIDER AND SELTZER

Down East Cider
High Noon Hard Seltzer
Cod'r Cocktails

