

PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BREAKFAST SELECTIONS

Classic Continental Buffet | \$20 Per Person

Selection of Fresh-Squeezed Juices
Seasonal Whole Fruit
Assorted Breakfast Pastries
Three Fins "Pelham House Blend" Coffee & MEM Tea

Elevated Continental Buffet | \$28 Per Person

Selection of Fresh-Squeezed Juices
Seasonal Whole Fruit
Assorted Breakfast Pastries
Selection of Individual Dry Cereals
Bagels & Cream Cheese
Fruit Preserves and Butter
Three Fins "Pelham House Blend" Coffee & MEM Tea

Egg and Omelet Station | \$18 Per Person

Fillings Include: Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Peppers, Tomatoes, Ham & Bacon

Pancake Station | \$16 Per Person

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

Smoothie Station | \$15 Per Person | \$75 for Attendant Per 30 min

Choose 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

Classic Breakfast Buffet | \$35 Per Person

Selection of Fresh-Squeezed Juices
Seasonal Fruits & Berries
Individual Flavored 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
Three Fins "Pelham House Blend" Coffee & MEM Tea

Elevated Breakfast Buffet | \$60 Per Person

Selection of Fresh-Squeezed Juices
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,
Toasted Farro Verde
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
Three Fins "Pelham House Blend" Coffee & MEM Tea



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BREAKS, SNACKS & LATE NIGHT BITES

Coffee Break | \$6 Per Person

Three Fins "Pelham House Blend" Coffee, MEM Tea & Hot Chocolate

A La Carte Snacks | Priced Per Dozen

Power Bars | \$15

Kind Bars | \$15

Assorted Nuts | \$12 Per Person

House Trail Mix | \$12 Per Person

Whole Fruit | \$9

Fruit Skewers | \$17

Mini Muffins | \$17

Cookies & Brownies | \$18

Snack Stations | Priced Per Person

Hummus, Crudité, Grilled Pita with Dipping Sauces | \$12

Tortilla Chips with Fresh Pico de Gallo | \$9

Pretzel Bites | Mustard Aioli | \$10

Parmesan & Truffle French Fries | \$5

Milk & Cookies | \$10

Milkshakes | Chocolate & Vanilla | \$10

Churros | Spiced Chocolate Dip | \$11

Fried Dough | Powdered Sugar | \$11

Sandwiches | Priced Per Piece

Mini Pulled Pork Sliders | Potato Rolls, Cole Slaw, Pickled Red Onions | \$5

Cheeseburger Sliders | Brioche Roll, Truffle Ketchup, House Made Pickles | \$6

Mini Lobster Rolls | Toasted Brioche, Bibb Lettuce, Lemon | \$9

Pizza | 12" Round | Priced Per Pizza

Three Cheese | \$12

Traditional Pepperoni | \$12

Margarita | Tomatoes, Basil, Fresh Mozzarella | \$13

Pulled Pork | Pickled Red Onion, Cilantro | \$14

Lobster | Caramelized Onion, Basil, Ricotta | \$18

Platters

Assortment of Breakfast Pastries & Muffins | \$55 Per Dozen

Assortment of Bagels, Cream Cheese and Jams | \$48 Per Dozen

Fresh Fruit | Seasonally Sliced Fruit & Berries | \$9 Per Person

Deli Wraps & Sandwiches | \$14 Per Person

Chef's Selection of Assorted Sandwiches & Wraps with a House Salad

Choice of: Turkey, Ham, Vegetable, Grilled Chicken

Assorted Desserts | Priced Per Dozen

Flourless Chocolate Torte | \$36

Chocolate & Raspberry Mousse | \$36

Caramel Cappuccino Custard | \$35

Almond Milk Panna Cotta, Fresh Fruit | \$35

Pistachio Cassis Financier | \$35

Tropical Coconut Tart, Fresh Fruit | \$32

Cookies & Milk Panna Cotta | \$32

New York Style Cheesecake | \$32

Chocolate Peanut Butter Mousse Torte | \$32

Double Chocolate Brownies | \$32

Chocolate Chunk Sea Salt Cookies | \$30

Raspberry Shortbread Sandwich Cookies | \$30

S'more Station | Beach Bonfires Only | \$9 Per Person

Traditional Graham Crackers

Milk & Dark Chocolates

Marshmallows



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BEVERAGE SERVICES

A La Carte Beverages

Three Fins "Pelham House Blend" Coffee & MEM Tea | \$75 Per Gallon

Hot Apple Cider | \$66 Per Gallon

Assorted Sodas | \$4 Per Person

Assorted Bottles of Juice | \$5 Per Bottle

Nantucket Nectars | \$6 Per Bottle

Bottled Saratoga Still Water | \$5 Per Bottle

Bottled Saratoga Sparkling Water | \$5 Per Bottle

BEVERAGE STATIONS

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

COFFEE & TEA

Three Fins Roasters Coffee & MEM Tea | \$5

Milk, Half & Half, Sugar, Honey

ICED COFFEE

Three Fins Roasters Coffee | \$6

Milk, Half & Half, Sugar

LEMONADE

Chilled Natural Lemonade | \$5

ICED TEA

Fresh Brewed MEM Iced Tea | \$5

Lemon Wedges, Sugar

FRESH JUICE

Orange, Cranberry, Grapefruit | \$5

INFUSED WATER

Watermelon, Orange, Mint, Cucumber, Strawberry | \$4

SOFT DRINK, JUICE & WATER | PER PERSON PRICING

Hour One | \$10

Hour Two | \$15

Hour Three and Up | +\$4/HR



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BUFFET MENUS

Deli Style | \$45 Per Person

Farm Vegetable Minestrone
House Mixed Green Salad with Seasonal Accompaniments
Farro Verde Salad “Tabbouleh” Style
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, House Smoked Pork Loin, Roast Beef, Salami,
Grilled Chicken and Cheeses
Traditional Accompaniments
Deli-Style Breads and Rolls
Cape Cod Potato Chips
Dessert
Cookies & Brownies
Fresh Fruit Salad
Three Fins “Pelham House Blend” Coffee & MEM Tea

Classic Lunch | \$65 Per Person

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
Rolls & Butter
Garlic Cheese Bread
Dessert
Strawberry Cheesecake
Mini Cupcakes
Chocolate Cream Torte
Three Fins “Pelham House Blend” Coffee & MEM Tea

Cape Cod Lunch BBQ | \$50 Per Person

Local Mixed Greens Salad | Cranberry Vinaigrette, Toasted Pepitas, Shaved Vegetable
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
Rolls & Butter
Dessert
Chocolate Cream Pie Torte
Build Your Own Strawberry Shortcake
Three Fins “Pelham House Blend” Coffee & MEM Tea



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BUFFET MENUS

Traditional Clam Bake | \$140 Per Person | Uniformed Chef To Grill \$150 Per Hour

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

Rolls & Butter

Dessert

Lemon Meringue Tart

Chocolate Cream Pie Torte

Build Your Own Strawberry Shortcake

Warm Seasonal Cobbler

Three Fins "Pelham House Blend" Coffee & MEM Tea

Cape Cod BBQ | \$75 per person | Uniformed Chef To Grill: \$150 per hour

Local Mixed Greens Salad | Cranberry Vinaigrette, Toasted Pepitas, Shaved Vegetable

Coleslaw | Sweet & Sour Dressing

Sliced Watermelon

Seasonal Pasta Salad

Fingerling Potato Salad | Poblano & Mustard Vinaigrette

Grilled Hamburgers And Beef Hot Dogs

Lettuce, Tomato, Shaved Red Onion, Pickled Peppers, Sliced Cheese, Ketchup, Mustard, and
Mayonnaise

Cranberry & Rhubarb Grilled Chicken Breast

Seared Pork Loin With Apple Cider Jus

Traditional Macaroni & Cheese

Sweet & Tangy Boston Baked Beans

Rolls & Butter

Dessert

Lemon Meringue Tarts

Chocolate Cream Pie Torte

Build Your Own Strawberry Shortcake

Three Fins "Pelham House Blend" Coffee & MEM Tea



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

SEASONAL BUFFET

Spring | \$90 Per Person | March-May

Spring Vegetable Crudit  | Sunflower Romesco, Spicy Ranch Dressing,
House Bread & Crackers

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

Served With

Morel Mushroom Risotto | Pickled Red Onions

Butter Braised Spring Radishes | Farro Crumble

Grilled Asparagus

Seasonal Vegetable Medley

Rolls & Butter

Dessert

Lemon Lavender Pana Cotta

Flourless Chocolate Torte | Red Fruit & Mint Salad

Three Fins "Pelham House Blend" Coffee & MEM Tea

Summer | \$110 Per Person | June-August

Summer Vegetable Crudit  | Sunflower Romesco, Spicy Ranch Dressing,
House Bread & Crackers

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's Airline Chicken Breast | Natural Jus

Steamed Chatham Mussels | White Wine Broth, Grilled Lingu a

Roasted New York Strip Steak | Forest Mushroom & Caramelized Onion Jus

Grilled Vegetable Lasagna | Tomato Vinaigrette, Basil Puree, Cashew "Cheese"

Served With

Farro Verde Pilaf | Braised Leeks, Crispy Kale

Seasonal Vegetable Medley

Smoked Eggplant & Pepper Caponata

Rolls & Butter

Dessert

Peach & Blackberry Crumb Cake

Milk Chocolate Custard | Passionfruit, Hazelnut

Summer Berry Scones & Cream

Raspberry Lime Tarts

Three Fins "Pelham House Blend" Coffee & MEM Tea

Fall | \$110 Per Person | September- November

Fall Vegetable Crudit  | Sunflower Romesco, Spicy Ranch Dressing,
House Bread & Crackers

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 & Evan's Airline Chicken Breast | Natural Jus

Local Monkfish | Lemon & Caper Vinaigrette

Grilled Cauliflower Steak | Herb Chimichurri

Served With

Creamy Plimoth Mills Polenta | Cloth Bound Cheddar Cheese

Roasted Baby Potatoes & Caramelized Onions

Seasonal Vegetable Medley

Rolls & Butter

Dessert

Apple Rum Raisin Bread Pudding

Pecan Caramel Tarts

Pumpkin Chocolate Cake | Cream Cheese Glaze

Cr me Fra che Panna Cotta | Cranberry Orange Compote

Three Fins "Pelham House Blend" Coffee & MEM Tea

Winter | \$90 Per Person | December-February

House Pickled Vegetables | Seasonal Accompaniments

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

Served With

Charred Broccolini

Smashed Fingerling Potatoes

Savoy Cabbage Sauerkraut

Rolls & Butter

Dessert

Pear Galette | Almond Cream, Port Reduction

Hot Chocolate Bread Pudding | Vanilla Anglaise

Three Fins "Pelham House Blend" Coffee & MEM Tea



PELHAM HOUSE RESORT

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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 | \$7

Freshly Shucked Oysters on the Half Shell | \$6

Freshly Shucked Clams on the Half Shell | \$5

Chilled Poached Lobster Tails & Cracked Claws | \$16

Crudités & Dipping Sauces | \$12 Per Person

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

Vegetarian Antipasto | \$21 per person

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

Assorted Cheeses | \$21 Per Person

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

New England's Finest Cheese | \$25 Per Person

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

PASSED HORS D'OEUVRES

Priced Per Piece | 25 Piece Minimum of Each Selection

Sweet Potato Latke, Smoked Salmon, Dill Crème Fraiche | \$6

Cornmeal Fried Dennis Oyster, Chipotle Lime Aioli, Pickled Red Onion | \$7

Brazilian Beef Kabob, Farm Herb Chimichurri | \$7

Farm Vegetable & Beef Empanada, Sunflower Romesco (Vegetarian available) | \$6

Green Circle Chicken Liver Pate, Crostini, Balsamic Onions | \$6

Scallop Wrapped in Applewood Smoked Bacon | \$8

Grilled Country Bread & Spicy Tomato Jam, Micro Basil, Aged Balsamic | \$6

Miniature Crab Cake with Cajun Remoulade | \$7

Seasonal Vegetable Ratatouille with Manchego Cheese on Sourdough Toast | \$6

Fried Pork & Kimchi Dumplings, Sichuan Ginger Sauce | \$6

Vegetable Spring Rolls with Sweet Chili-Basil Dipping Sauce | \$6

Mini Lobster Rolls | \$9

House-made Potato Blini, Siberian Caviar, Crème Fraiche, Pickled Red Onion | \$9

ACTION STATIONS

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

Whole Roasted Tenderloin of Beef | \$400

Serves Approximately 10-15 People

Caramelized Onion Jus, Whole Grain Mustard & Miniature Rolls

Whole Oven Roasted 20lb Turkey | \$375

Serves Approximately 30 People

Buttermilk Biscuits, Orange Cranberry Sauce & Sage

Roasted New York Strip Loin of Beef in Pepper Crust | \$440

Serves Approximately 30 People

Creamed Horseradish, Whole Grain Mustard & Miniature Rolls

Apple & Mustard Glazed Pork Loin | \$375

Serves Approximately 30 People

Brioche Rolls, Cider Jus

Ice Cream Sundae Bar | \$16 Per Person

Assorted Candy, Toppings & Cones

Vanilla Sugar Donuts | \$16 Per Person

Vanilla Ice Cream, Assorted Sauces & Toppings

Cannoli Station | \$20 Per Person

Ricotta & Mascarpone Filling, Chocolate Dipped & Plain Shells, Assorted Toppings

Crepes | \$22 Per Person

Assorted Sauces, Fresh Fruit, and Soft Whipped Cream



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

PLATED MENUS

Classic Lunch | \$55 Per Person

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

Three Fins "Pelham House Blend" Coffee & MEM Tea

Custom Plated Menu | \$165 Per Person

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 | +\$7 per Person | Chatham Lobster, Avocado Mousse, Burnt Cucumber & Grapefruit-Lemon Vinaigrette

SECOND COURSE

Choose One

Cape Cod Duet | +\$6 per Person | Grilled Petite Filet With Bacon Onion Jam & Citrus Crusted Cod, Barolo Wine Sauce

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 | + \$ 5 per Person | Caramelized Onion, Lemon & Caper Sauce

Pan Seared Bell & Evan's Airline Chicken Breast | Natural Jus

CHOOSE THREE VEGETABLES

Grilled Asparagus

Confit Cherry Tomatoes

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 Options:

Mushroom Ravioli

Sweet Pea Ravioli | Seasonal

Grilled Romanesco Steak | Sunflower Romesco, Buckwheat, Seasonal Vegetables | Vegan)

Seasonal Vegetable Risotto | Vegan

THIRD COURSE

CHOOSE ONE

Tiramisu Cheesecake | Vanilla Bean Espresso Crisp, Dark Chocolate Sorbet

Pistachio Butter Cake | Stewed Brandied Cherries, Vanilla Bourbon Ice Cream

Citrus Vanilla Custard | Fresh Citrus Supremes, Herb Crumble

Three Fins "Pelham House Blend" Coffee & MEM Tea

Plated Clam Bake | \$95 Per Person

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

Strawberry Shortcake

Three Fins "Pelham House Blend" Coffee & MEM Tea



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

SEASONAL PLATED

Spring | \$ 125 Per Person (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

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

Three Fins "Pelham House Blend" Coffee & MEM Tea

Summer | \$145 Per Person (June-August)

FIRST COURSE

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

SECOND COURSE

Choose One

Grilled Local Halibut | Dill & Lemon Beurre Blanc

Seared Bell & Evans Airline Chicken Breast | Natural Herb Jus

Served With

Roasted Fingerling Potato

Grilled Asparagus

Confit Cherry Tomato

Assorted Rolls & Butter

THIRD COURSE

Choose One

Summer Berry Shortcake | Soft Whipped Chantilly, Fresh Basil

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

Three Fins "Pelham House Blend" Coffee & MEM Tea

Fall | \$145 Per Person (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

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 Fraiche Pana Cotta | Cranberry Compote, Candied Pumpkin Seed

Three Fins "Pelham House Blend" Coffee & MEM Tea

Winter | \$125 Per Person (December-February)

FIRST COURSE

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

SECOND COURSE

Choose One

Pan Seared Monkfish | Bacon & Thyme Vinaigrette

Red Wine Braised Beef Short Rib

Served With

Plimoth Mills 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 Gallette | Port Reduction, Vanilla Mascarpone Cream

Three Fins "Pelham House Blend" Coffee & MEM Tea



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

BEVERAGE SERVICES

CONSUMPTION BAR

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

OR

Based on a per drink pricing from the package selected

House Brands \$12	House Bottled Beer \$7
Top Shelf Brands \$15	IPA/ Local Bottled Beer \$9
House Wine by the Glass \$9	Soft Drinks \$5
Top Shelf Wines by the Glass \$11	Saratoga Water \$5

CASH BAR

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

PACKAGE BAR

HOUSE PER PERSON PRICING	TOP SHELF PER PERSON PRICING
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Hour One \$24	Hour One \$30
Hour Two \$36	Hour Two \$45
Hour Three and Up +\$4/HR	Hour Three and Up +\$4/HR

All 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
Tanqueray Gin
Bacardi Superior Rum
Jack Daniel's Whiskey
Jim Beam Bourbon
Dewar's Scotch
Cazadores Tequila

TOP SHELF

Kettle One Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Johnny Walker Black
Patron Tequila

BEER AND WINE BAR PACKAGES

Includes two red and two white wines, selection of four house and local beers, and soft drinks

BEER SELECTIONS

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Corona Extra (or Light)
Stella Artois

LOCAL BEER SELECTIONS

Sam Adams Seasonal | Boston
Outermost IPA | Hog Island | Orleans
Kolsch | Devils Purse | Dennis
IPA | Devils Purse | Dennis
Gripah | Cisco Brewers | Nantucket
Whale's Tail | Cisco Brewers | Nantucket

CIDER AND SELTZER +\$1PP

White Claw (Assorted Flavors)
Nantucket Seltzers (Cranberry/Blueberry)
Down East Cider

WINE AND BEER PER PERSON PRICING

PELHAM HOUSE	TOP SHELF
Hour One \$18	Hour One \$22
Hour Two \$27	Hour Two \$33
Hour Three and Up +\$4/HR	Hour Three and Up +\$4/HR

Beach Bonfire Cooler Packages

Each cooler includes 30 cans of beer & 2 bottles of wine
(beer can be substituted with 24 Cans of Seltzer or Cider)
\$300 per Cooler
\$150 Set Up

HOUSE WINE

White
Chardonnay
Pinot Grigio
Sauvignon Blanc
Rosé | +\$3 pp
Red
Cabernet Sauvignon
Pinot Noir
Merlot

Sparkling +\$2PP

TOP SHELF WINE

White
Chardonnay | William Hill
Pinot Grigio | Ecco Domani
Sauvignon Blanc | Oyster Bay
Red
Cabernet Sauvignon | Château Souverain
Merlot | Château Souverain
Pinot Noir | Angeline
Red Blend | Alamos

Sparkling +\$4PP



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

CATERING POLICIES

FOOD & BEVERAGE

All food and beverage consumed in function rooms 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.

ENTERTAINMENT

The events department must be notified of and approve any entertainment. All amplified entertainment must end by 10:00 pm subject to town restrictions.

DÉCOR

The Events Department must be informed of any decorations or displays for your event. Glitter, confetti and non-contained open flames will not be permitted in any function room. The resort will not permit the affixing of anything to the walls or ceiling of function rooms.

AUDIO-VISUAL AND ELECTRICAL

Our outside audio-visual company will be able to provide for all of your audio-visual needs. Your events sales manager will provide you with pricing.

CHEF ATTENDANT FEES

A chef attendant is required for any action station and will be charged at \$150 per chef per hour.

SATELLITE BAR SETUP FEES

A 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.

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 20% 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.

DEPOSITS

All deposits are non-refundable and will be applied toward the total cost of your event unless otherwise outlined in your event contract.

OTHER

The hotel assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

