

WEDDINGS

Plated Dinner Selections

Plated selections are priced as three, four or five course menus and include: still and sparkling mineral water, assorted house-baked breads and rolls, local sweet cream butter, Weekapaug Inn custom-blend coffee & tea service.

Soups

Tomato & Sweet Garlic
Parmesan Crouton, Micro Basil
(Available 15th June to 1st October)

New England Clam Chowder

Potato & Leek Soup
Garlic Croutons, Truffle Oil

Lobster Bisque
Brandy, Tarragon Crème Fraiche

Roasted Butternut Squash
Cheddar, Apple

English Pea Soup
Bacon Lardon, Minted Crème Fraiche
(Available 15th April to 15th June)

Carrot & Ginger Soup
Lime Yogurt, Cilantro

Salads

Rhode Island Field Green
English Cucumber, Pickled Red Onion, Grape Tomato

Classic Caesar Salad
Shaved Parmesan, Garlic Crouton, Caesar Dressing

Belgium Endive & Frisee Salad
Poached Pear, Great Hill Blue Cheese, Pecan, Sherry-Shallot Vinaigrette

Baby Spinach Salad
Bacon Lardon, Walnut, Dried Cranberries, Goat Cheese, Honey-Dijon Vinaigrette

Heirloom Tomato Salad
Petit Lettuces, Ricotta Cheese, Extra Virgin Olive Oil, Aged Balsamic
(Available 15th June to 1st October)

WEDDINGS

Plated Dinner Selections

Appetizer Course

Risotto of Wild Mushrooms
Black Truffle Butter, Lemon, Parmesan, Arugula Salad

Ricotta Ravioli
Roasted Tomato, Basil, Meyer Lemon Butter

Seared Beef Carpaccio
Arugula, Fried Caper, Parmesan, Roasted Garlic Aioli

Beef Tartar
Caper, White Anchovy, Cornichon, Grilled Baguette

Fish Course

Roasted Chatham Cod
Couscous, Braised Fennel, Preserved Lemon, Olive, Buerre Blanc

Seared Sea Scallops
Saffron Risotto, Sweet Pepper Relish

Skillet Roasted Yellow Fin Tuna
Cucumber Spaghetti, Pickled Vegetable Slaw, Red Curry-Peanut Sauce

Grilled Salmon
Forbidden Black Rice, Bok Choy, Ginger-Soy Gastrique

WEDDINGS

Plated Dinner Selections

Main Course

It is possible for guests to be given a choice of up to three main courses in advance. We would be pleased to customize any of the selections below to your personal specifications.

Pan Seared Statler Chicken Breast
Parmesan Polenta, Spinach, Wild Mushroom-Brandy Jus

Crescent Farm's Duck Breast
Boulangere Potato, Frisée Salad, Pickled Pear, Red Wine Gastrique

Herb Crusted Chatham Cod
Fennel, Onion, Potato, Olive, Tomato-Saffron Sauce

Roasted Atlantic Salmon
Red Wine Risotto, Foraged Mushrooms, Garlic-Parsley Butter

Butter Poached Maine Lobster
Forbidden Black Rice, Bok Choy, Orange-Ginger Sauce

Tenderloin of Beef
Whipped Garlic Potatoes, Savoy Spinach, Truffle Jus

Grilled Pork Chop
Sweet Potato Puree, Braised Red Cabbage, Cider Jus

Roasted Garlic-Parmesan Crusted Rack of Lamb
Couscous, Ratatouille, Preserved Lemon-Mint Jus

Petit Beef Filet and Sea Scallops
Potato Purée, Haricot Verts, Baby Carrot, Bordelaise, Tomato Butter

Petit Beef Filet and Lobster Tail
Saffron Risotto, Garlic Spinach, Truffle Jus, Lemon Butter

WEDDINGS

Plated Dinner Selections

Dessert Course

Layered Chocolate Terrine
Macerated Raspberries, Toasted Hazelnuts

Sticky Toffee Pudding
Medjool Date, Salted Toffee Sauce

Fruit Tartlet
Lemon Mousse, Seasonal Fruits & Berries, Apricot Glaze

New York Cheesecake
Citrus Marmalade, Shaved White Chocolate, Chantilly Cream

Banana & Brown Sugar Crème Brulee
Spiced Candied Pecan