
DRYFT

W E L L E S L E Y

EVENT MENU

FALL 2024



BOARDS & PLATTERS

SERVES:

SMALL: 10-20 PEOPLE

MEDIUM: 20-40 PEOPLE

LARGE: 40-60 PEOPLE

MEZZE PLATTER †

*Seasonal dips, pickled vegetables
& za'atar spiced pita chips*

SMALL \$100

MEDIUM \$200

LARGE \$350

CHARCUTERIE BOARD †

*Chef selection of cured meats served with
traditional accompaniments*

SMALL \$150

MEDIUM \$250

LARGE \$400

CHARCUTERIE & CHEESE †

*Chef selection of cured meats & imported
cheeses with traditional accompaniments*

SMALL: \$200

MEDIUM: \$300

LARGE: \$450

SEAFOOD PLATTER GF

*locally sourced oysters & littlenecks on the
half shell, lobster tails & shrimp, cocktail
sauce & mignonette*

SMALL \$510

MEDIUM \$1020

LARGE \$1525

HORS D'OEUVRES

SERVES 10-15 PEOPLE PER ORDER

MINI MEATBALLS \$50

whipped ricotta

BACON WRAPPED SCALLOPS GF \$96

MINI CRAB CAKES \$75

spicy remoulade

SAFFRON ARANCINI \$55

beef ragu & mozzarella stuffed risotto, marinara

vegetarian \$45

BRUSCHETTA V \$45

eggplant caponata, goat cheese crumble

COCONUT SHRIMP \$70

sweet chili sauce

CHEESEBURGER SLIDERS \$90

caramelized onions, cheddar, lettuce, tomato

LOBSTER SLIDERS \$MKT

mayo, celery, lemon, scallions

MEATBALL SLIDERS \$80

pomodoro, provolone, brioche bun

FRIED CHICKEN SLIDERS \$70

pickles, lettuce, spicy mayo

BUFFALO CAULIFLOWER V \$50

breadcrumbs, celery & blue cheese

CALAMARI \$120

pickled cherry peppers, Calabrian chili aioli

STREET CORN GF V \$40

cotija cheese, lime crema, chipotle

CAPRESE SKEWERS GF V \$40

basil, balsamic glaze

CHICKEN PARMESAN SKEWERS \$65

mozzarella & marinara

ANTIPASTO SKEWERS GF \$70

mozzarella, cherry tomatoes, olives, basil, pepperoncini & chorizo

STEAK & CHEESE EGGROLLS \$90

shaved steak, mozzarella, scallions & jalapeño ranch

CHICKPEA FRITTERS GF \$40

Calabrian chili aioli

VEGETABLE DUMPLINGS V \$50

ponzu sauce

PORK DUMPLINGS \$60

ponzu sauce

STUFFED MUSHROOMS V \$45

herbed breadcrumbs, Monterey Jack cheese

HARISSA DEVEILED EGGS GF \$35

LAMB LOLLIPOPS GF \$108

mint tzatziki

BRUSSELS SPROUTS BRAVAS † V \$45

spicy tomatoes, garlic aioli, almonds, breadcrumbs

CHICKEN WINGS † \$60

choice of sauce:

Buffalo, Sweet & Spicy, Garlic Parmesan or Golden BBQ

FOR THE TABLE

SERVES 3-4 PEOPLE PER ORDER

FRIED CALAMARI \$17

pickled cherry peppers, Calabrian chili aioli

BUFFALO CAULIFLOWER † V \$18

breadcrumbs, blue cheese, celery

SWEET & SPICY WINGS \$16

sesame, scallions

MAINE CRAB ARANCINI \$17

saffron risotto, parmesan aioli

GRILLED OCTOPUS GF \$23

skordalia, spinach, chorizo vinaigrette

PORK RIBS \$15

pineapple BBQ, peanuts, coleslaw

BRUSSELS SPROUTS BRAVAS † V \$15

spicy romesco, garlic aioli, almonds, breadcrumbs

BURRATA † \$16

heirloom tomatoes, black olive crumble, basil pesto, herb crostini

HUMMUS PLATE † V \$16

feta, pickled red onions, pomegranate, pepitas dukkah, pita chips

MUSSELS † \$17

gorgonzola, cherry tomatoes, white wine, bacon & garlic bread

PRIX FIXE DINNER

\$70 PER PERSON

FIRST COURSE choice of 2 items

NEW ENGLAND CLAM CHOWDER†
bacon, brioche croutons

CHOPPED SALAD GF
apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

HOUSE SALAD †
shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

GOLDEN BEET SALAD GF V
frisée, pepitas, turmeric vinaigrette

CAESAR SALAD †
romaine, shaved parmesan, paprika breadcrumbs, crispy garbanzo & boquerones

DESSERT choice of 2 items

TIRAMISU V

APPLE PIE RANGOONS V

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI V

BROWNIE BITES V

CHEESECAKE V

CHOCOLATE MOUSSE GF V

MAIN COURSE choice of 4 items

BOLOGNESE †
rigatoni, parmesan, basil

SAUSAGE RIGATONI †
vodka sauce, ricotta, sweet Italian sausage, peas & Parmigiano Reggiano

SHRIMP LIMONCELLO †
spaghetti, lemon cream sauce, parmesan, garlic, breadcrumbs & lemon gremolata

CHICKEN PESTO FUSILLI †
tomato, basil pesto, Parmesan & prosciutto

POTATO GNOCCHI †
braised short ribs, red wine reduction & stracciatella

CHICKEN PARMESAN
fettuccine, pomodoro, mozzarella & basil

DRYFT BURGER †
Vermont cheddar, caramelized onions, fries & pickle

CHICKEN "UNDER A BRICK" GF
mashed potatoes, Brussels sprouts & chicken jus

STEAK FRITES GF
NY Strip, truffle fries, arugula, bordelaise

HADDOCK
wild mushroom risotto, black truffle vinaigrette

HALIBUT
lobster succotash, chorizo, lobster bisque

BRANZINO
fingerling potatoes spinach & mango salsa

CRAB STUFFED SOLE
butternut squash purée, broccolini & gremolata

FAROE ISLAND SALMON †
spicy shrimp fried rice, baby bok choy & sesame vinaigrette

BLACKENED MAHI-MAHI GF
sweet corn, mango salsa & lime crema

STEAK DIANE † +\$20
beef tenderloin, green bean almandine & mashed potatoes

ROASTED CAULIFLOWER STEAK V
butternut squash purée, broccolini & herb gremolata

EARTH BOWL GF V
kale, quinoa, carrots, cauliflower, butternut squash, avocado, feta & lime vinaigrette



FAMILY-STYLE DINNER

\$65 PER PERSON

FIRST COURSE

choice of 1 item

CHOPPED SALAD GF V

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

HOUSE SALAD † V

shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

GOLDEN BEET SALAD GF V

frisée, pepitas, turmeric vinaigrette

CAESAR SALAD †

romaine, shaved parmesan, paprika breadcrumbs, crispy garbanzo & boquerones

SIDES

choice of 2 items

GRILLED ASPARAGUS GF V

MASHED POTATOES GF V

ROASTED VEGETABLES GF V

SAUTEED SPINACH GF V

FRENCH FRIES GF V

TRUFFLE FRIES GF V

HERB-ROASTED POTATOES GF V

WILD MUSHROOM RISOTTO GF V

DESSERT

choice of 2 items

TIRAMISU V

APPLE PIE RANGOONS V

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI V

BROWNIE BITES V

CHEESECAKE V

CHOCOLATE MOUSSE GF V

MAIN COURSE

choice of 3 items

CHICKEN PARMESAN

pomodoro, mozzarella, basil

BOLOGNESE †

rigatoni, parmesan & basil

SHRIMP LIMONCELLO †

fettuccine, lemon cream sauce, parmesan, garlic, breadcrumbs & lemon gremolata

SAUSAGE RIGATONI †

vodka sauce, ricotta, sweet Italian sausage, peas & parmigiano reggiano

SHORT RIB GNOCCHI †

potato gnocchi, braised short ribs, red wine reduction & stracciatella

CHICKEN PESTO FUSILLI †

tomato, basil pesto, Parmesan & prosciutto

ROASTED CHICKEN GF

confit chicken thigh, seared breast & chicken jus

PRIME FLAT IRON STEAK GF

bordelaise

NY STRIP GF +\$10pp

gorgonzola butter

BEEF TENDERLOIN GF +\$20pp

chimichurri & au poivre gravy

BAKED HADDOCK †

herb breadcrumbs & lemon butter sauce

FAROE ISLAND SALMON GF

pineapple-ginger glaze

BLACKENED MAHI MAHI GF

mango salsa

CRAB STUFFED SOLE

lemon butter sauce

HALIBUT GF

lobster bisque

BRANZINO GF

mango salsa

**BUFFET AVAILABLE UPON REQUEST
RESTRICTIONS APPLY**

† Can Be Made Gluten-free GF Gluten-free V Vegetarian

PRIX FIXE BRUNCH

\$55 PER PERSON

FIRST COURSE
choice of 2 items

NEW ENGLAND CLAM CHOWDER †

bacon, brioche croutons

CHOPPED SALAD GF

apple, radicchio, jicama, dates, cucumber, feta, kale, crispy quinoa, ranch

HOUSE SALAD †

shaved carrots, cucumber, radishes, cherry tomato, garlic croutons, mixed greens, sherry vinaigrette

GOLDEN BEET SALAD GF V

frisée, pepitas, turmeric vinaigrette

CAESAR SALAD †

romaine, shaved parmesan, paprika breadcrumbs, crispy garbanzo & boquerones

DESSERT
choice of 2 items

TIRAMISU V

APPLE PIE RANGOONS V

PANNA COTTA GF

CHOCOLATE CHIP CANNOLI V

BROWNIE BITES V

CHEESECAKE V

CHOCOLATE MOUSSE GF V

MAIN COURSE
choice of 4 items

SALMON BENEDICT †

spinach, capers, red onions, hollandaise & home fries

MAINE LOBSTER OMLETTE †

spinach, mozzarella, hollandaise, English muffin & home fries

BREAKFAST BOWL †

scrambled eggs, quinoa tabouli, spinach, avocado, sausage, home fries & sourdough toast

CHICKEN & WAFFLES

jalapeño-cheddar waffle, fried chicken, Vermont maple syrup & spicy ranch dressing

FEUILLETINE FRENCH TOAST V

berry coulis, whipped cream & maple syrup

STEAK & EGGS †

10oz NY Strip, poached eggs, chimichurri, English muffin served with watercress salad & home fries

SHAKSHUKA †

*spiced tomatoes, poached eggs, feta, pita chips
+Merguez sausage*

BACON BENEDICT †

Canadian bacon, home fries & Tobasco hollandaise

BREAKFAST SANDWICH †

turkey sausage, fried egg, cheddar, tomato, arugula, avocado, brioche bun

SCRAMBLED EGGS †

*bacon, home fries, salad & English muffin
+spinach +mushrooms +tomatoes
+caramelized onions +feta*

AVOCADO TOAST †

poached eggs, cottage cheese, chili crisp & bacon lardons

DRYFT BURGER †

*Vermont cheddar, lettuce, tomato, caramelized onions, fries & pickles
+bacon +egg +avocado*

BOLOGNESE †

rigatoni, parmesan, basil

SHRIMP LIMONCELLO †

fettuccine, creamy lemon sauce, parmesan, garlic, breadcrumbs & lemon gremolata

