



Become the ultimate host for your special event.

Create the perfect gathering whether at home or the office with some of our best traveled menu items.

- All items are carry-out only.
- Advance notice required.
- All necessary disposable plates and flatware provided with each order.
- Delivery and/or set up service by one of our catering representatives will be quoted on request.

Please call (508) 255-3893 or
visit us at www.fairwaycapecod.com



A P P E T I Z E R S

BUFFALO WINGS

Crispy fried jumbo wings tossed with our original hot and spicy sauce. Served with carrots, celery and homemade bleu cheese dressing. \$29.99

CHICKEN TENDERS

Golden breaded Tenders served with honey dijon mustard sauce or try 'em Buffalo style. \$29.99

MOZZARELLA STICKS

Surrounded in our savory seasoned breading. Served with our fresh marinara sauce. \$22.99

CRAB CAKES

A house specialty made with premium lump crabmeat. Complimented by a roasted red pepper aioli. \$32.99

ONION RINGS

Beer battered and golden fried. \$17.99



P I C K U P M E N U



4295 Route 6, North Eastham
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SALADS

MARKET

Crisp greens topped with tomatoes, cucumbers, carrots and sweet red onions.
Served with your choice of dressing. \$22.99

CAESAR

Crisp romaine, parmesan romano cheese and homemade croutons in our classic Caesar dressing. \$26.99

CAPRINO SALAD

Crisp mixed greens, sun-dried cranberries and toasted spiced pecans tossed with canberry orange vinaigrette dressing. Complimented with rich goat cheese.
\$29.99 / Add Grilled Chicken to any salad \$8.00

SOUPS

Each Quart serves 4. \$8.99 per Qt

NEW ENGLAND CLAM CHOWDER

Made fresh daily.

FAIRWAY CHILI

A hearty favorite.

SOUP DU JOUR

We love making soups, ask what's cookin' now.

SANDWICHES

Our Sandwich Platters will serve 10-14 people. Made on our freshly baked homemade focaccia bread With only the freshest flavors and ingredients

ROAST BEEF \$45.99

CHICKEN SALAD \$39.99

HAM & SWISS \$39.99

VEGETARIAN \$39.99

COMBO PLATTER \$45.99

TURKEY \$45.99

ENTREES

All entrees serve 6-8 persons and are accompanied by fresh homemade dinner rolls from our In-house bakery.

Pastas

BAKED LASAGNA

Fresh pasta layered with ricotta, mozzarella and imported cheeses, spicy Italian sausage, ground beef and homemade marinara sauce. \$45.99

BAKED EGGPLANT PARMIGIANA

Thinly sliced, delicately breaded eggplant layered with creamy mozzarella and parmesan cheeses and marinara sauce. Served with pasta marinara. \$45.99

PENNE ALA ROSA

Grilled marinated chicken tossed with penne pasta in a fresh plum tomato cream sauce. \$45.99 / Substitute Shrimp. Add \$5.00

SPAGHETTI MARINARA

Our homemade marinara sauce, simple and delicious. \$39.99
Add our homemade Meatballs or Meat Sauce. \$45.99

Surf or Turf

OUR RENOWNED BABY BACK RIBS

We patiently slow roast in our own BBQ blend until achieving a tender, juicy, 'falling off the bone' quality. Accompanied by coleslaw, and rolls or our homemade jalapeno corn bread. \$72.99

BAKED HADDOCK

Atlantic Haddock prepared in a white wine, butter, topped with a garlic bread crumb topping. Served with rice and sauteed vegetables. \$59.99

Chicken

CHICKEN OR VEAL PARMIGIANA

A house favorite for a decade and still on top. Your choice of lightly breaded and pan fried Chicken or Veal served with our pasta marinara. Veal \$52.99 / Chicken \$47.99

CHICKEN PICCATA

Tender medallions of chicken in a classic lemon caper white wine cream sauce. Served with linguini. \$47.99

CHICKEN MARSALA

Chicken topped with fresh mushrooms, roasted garlic and our marsala wine sauce. Served with angel hair pasta. \$49.99

BAKED GOODS

ASSORTED CAKE & RAISED DONUTS

.99 each / 4.99 Half Dozen / 7.99 Dozen

ASSORTED MUFFINS

1.69 each / 9.00 Half Dozen / 18.00 Dozen

ASSORTED BAGELS

.99 each / 5.35 Half Dozen / 9.60 Dozen

APPLE/CHEESE DANISHES 1.89 each

CINNAMON BUNS & APPLE FRITTERS 1.79 each

ASSORTED MINI-MUFFINS .99 each

COFFEE (BOX OF JOE) \$14.99

DESSERTS

Our Desserts are all homemade in our Bakery and will serve 10-14 people. Uncut for you to serve as your guests wish.

CAPE COD CRANBERRY APPLE CRUNCH

Our version of traditional apple crisp. A chewy, brown sugar oatmeal bar layered with a blend of cranberries and fresh baked caramelized apples, finished with a crumb topping. Each pan comes with whipped cream for service. \$19.99

FAIRWAY CARROT CAKE

Our own recipe, delicately spiced and made with freshly grated carrots and chopped walnuts. Layered with a luscious cream cheese frosting. Nine inch double layer cake. \$29.99

PECAN PIE

Ten Inch Pie packed with sweet Southern Pecans in a rich buttery filling. \$15.99

PUMPKIN PIE

Not just for the Holidays anymore. Our homemade Pumpkin Pie has a light creamy filling with a hint of cinnamon, ginger and nutmeg. Ten inch Pie. \$11.99

TOLL HOUSE PIE

A warm homemade pie that bring to mind the goodness of mouthwatering chocolate chip cookies without the cookie sheet. Made with a blend of semi-sweet and milk chocolate chunks and chopped walnuts. \$15.99

CHOCOLATE CAKE

Three layers of devilishly delicious chocolate cake with a decadent fudge middle, enveloped in a chocolate butter cream frosting. \$29.99