



Group

DINING MENU

For 25 or More

CONTINENTAL BREAKFAST

Orange Juice, House-Baked Muffins and Bagels with Butter, Preserves and Cream Cheese. Coffee and Tea.

\$6.50

PIZZA PARTY

Cheese and Pepperoni Pizza with Garden Salad, Cookies and Lemonade

\$10.95

CHILDREN'S BARBECUE

Hamburgers, Cheese, Hot Dogs, Garden Salad, Potato Chips, Brownies and Lemonade

\$11.95

CHILDREN'S BUFFET

Chicken Tenders, Baked Macaroni and Cheese, Garden Salad, Cookies and Lemonade

\$12.95

YOU PICK TWO

Choose two of the three main selections: Soup of the Day; Caesar or Garden Salad; or Assorted Sandwiches. Accompanied by Brownies, Congo Bars and Coffee and Tea

\$13.95

ALL AMERICAN BARBECUE

Hamburgers, Cheese, and Barbecue Chicken, Garden Salad, Potato Chips, Cookies and Lemonade

\$16.95

SUMMER SALAD BUFFET

Roasted Chicken Salad with Mandarin Oranges and Walnuts; Charred Tuna Nicoise Salad with Fresh Mozzarella; Grilled Vegetables on Field Greens with Balsamic Vinaigrette, House-Baked Rolls and Breadsticks, Cookies, Lemonade or Iced Tea

\$16.95

TRADITIONAL THANKSGIVING BUFFET

Roasted Native Turkey with Cornbread Stuffing, Giblet Gravy, Potatoes, Seasonal Vegetable, Cape Cod Cranberry Sauce, Dessert, Coffee and Tea

\$17.95

PLANTATION BARBECUE

Barbecue Chicken, Garden Salad, Corn on the Cob, New England Baked Beans, Corn bread, Apple and Blueberry Pie, Iced Tea

\$18.95

AFTERNOON TEA BUFFET

NEW!

Assorted Savory Sandwiches such as Pear & Stilton, Minted Radish with Lemon Mayonnaise; Smoked Turkey with Arugula, Cucumber and Smoked Salmon with Horseradish Butter; Prosciutto, Goat Cheese and Fig. Assorted Miniature Pastries and Scones with Clotted Cream and Jam. Select Herbal Teas.

\$20.00

Historic Dining

EAT LIKE A PILGRIM

\$17.95

Turkey, Pumpkin, Sweet Indian Corn Pudding, Cucumber Sallet, Charger of Cheese and Fruit, Cheate Bread, Apple Cider. *Hosted by food historian.*

WAMPANOAG SOCIAL FEAST

\$18.95

Cornbread with Butter, Dried Berries, Venison Stew, Nausamp with Raspberries, Blueberries and Strawberries, Sliced Turkey, Squash, Three Sisters' Rice and Mint Tea

A TASTE OF TWO CULTURES

\$22.95

Nausamped, Summer Succotash, Roast Fowl with Sauce, Fricasse of Fish, Seasonal Sallet, Shrewsbury Cake, Mint Tea

For 40 or More

PLIMOTH DINNER AND BREW

\$24.95

Chicken Smoored (Smothered in Onions), Mussels and Parsley with Beer, Cucumber Sallet, Dish of Snow (Whipped Cream and Rosewater), Pear Tart. Paired with the meal is a taste of three Mayflower Brewing Company Beers. Beer served only to customers 21 and over. *Hosted by food historian.*

17TH-CENTURY HARVEST DINNER

\$44.95

Join us for an evening of entertainment and hospitality 17th century style. Sit down to a meal filled with the finest food the season has to offer.

**Pilgrim Hosts are available for all meals at an additional cost.*

On-the-Go

SANDWICH BOXED LUNCH

\$10.95

Select Turkey, Ham & Cheese, Tuna or Vegetarian. Potato Chips, Cookie and Bottled Water Included

DELUXE SANDWICH

NEW!

BOXED LUNCH

\$15.95

Roast Beef & Cheddar Baguette, Horseradish Mayonnaise, Lettuce and Red Onion; Smoked Ham & Swiss Croissant, Honey Mustard, Baby Spinach and Tomatoes; Tomato & Mozzarella Caprese, Fresh Basil, Spinach, Red Wine and Olive Oli Vinaigrette; Roasted Turkey on a Ciabatta, Bacon, Cheddar, Dijon mustard, Lettuce and Tomato. Includes Chips, Fresh Fruit, Cookie and Bottled Water.

For 25 or Less

CAFÉ VOUCHERS

Let your guests choose their own meal from our café menu.

Prices are subject to change and include tax and staffing charge.