Rehearsal Dinner Buffet Package

THREE HOUR BEER & WINE BAR

HOUSE BEER
Mayflower IPA
Mayflower Golden Ale
Sam Adams
Bud Light

Assorted Sodas, Juices

HOUSE WINE SELECT 2 WHITE, 2 RED
Placid Pinot Grigio
Fetzer Sauvignon Blanc
Canyon Road Chardonnay
Oyster Bay Rose
Fetzer Pinot Noir
Walnut Crest Merlot
Berringer Main & Vine Cabernet Sauvignon

STATIONARY HORS D’OEUVRES

Standard with all packages
New England Cheeses
Garnished with Fresh Fruit
Assorted Crackers & Breads

BUFFET OPTIONS

Select one

TRADITIONAL THANKSGIVING DINNER
New England Clam Chowder
Plimoth Plantation Salad
Roast Turkey Breast with Traditional Stuffing
Mashed Potatoes & Giblet Gravy
Pureed Butternut Squash
Glazed Carrots
Rolls & Butter
Assorted Pies

NEW ENGLAND HOMESTYLE DINNER
Corned Beef
Braised Cabbage
Carrots & Turnips
New Potatoes
Irish Soda Bread
Bread & Butter Pudding with Irish Whiskey Sauce

NORTH END BUFFET
Caesar Salad, Shaved Parmesan & Pocaccia Croutons
Classic Chicken Parmesan
Eggplant Parmesan
Gemili Puttanesca
Garlic Bread
Mini Cannoli & Italian Cookies

Field Green Salad with Citrus Vinaigrette
Baked Cod
Baked Stuffed Chicken
Smashed Potatoes
Rolls & Butter
Assorted Cheesecakes
PORTUGEUSE BUFFET
Pan Roasted Cod with Tomatoes, Peppers, Onions & Capers
Rice & Fava Beans
Sautéed Kale
Tomato, Cucumber & Oregano Salad
Portuguese Sweet Rolls & Butter
Rolls & Butter
Sweet Rice Pudding

CAPE COD CLAMBAKE Add $30 per person
New England Clam Chowder
Steamed Soft Shell Clams
Boiled Native Lobster with Drawn Butter
All-Natural BBQ Chicken
Corn on the Cob
White Potatoes
Corn Bread
Watermelon
Blueberry & Apple Pie

PLYMOUTH BAY BBQ
New England Clam Chowder
Plimoth Plantation Salad: Mixed Greens, Grape Tomatoes
Wensleydale Cranberry Cheese, Focaccia Croutons,
Balsamic Vinaigrette
Grilled Swordfish
Carved Sirloin
Boston Baked Beans
Corn on the Cob
Fresh Berry Shortcake

ALL BUFFETS SERVED WITH
COFFEE & TEA SERVICE

PACKAGE PRICE $55 PER PERSON

Packages require a minimum of 30 guests

Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.