Rehearsal Served Dinner 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
Placido Pinot Grigio
Fetzer Sauvignon Blanc
Canyon Road Chardonnay
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

SERVED SALADS

Select One
Plimoth Plantation Salad
Mixed Field Greens, Wensleydale Cranberry Cheese,
House-made Croutons and Yellow Tomatoes,
Balsamic Vinaigrette
Mixed Field Greens
English Cucumber, Tear-drop Tomatoes, Shaved Red
Onion, Ruby Red Beets, Capri Farms Goat Cheese,
Citrus Vinaigrette

Julienne Pears
Crisp Romaine, Poached Pears, Toasted Hazelnuts,
Dried Cranberries, Crumbled Blue Cheese Dressing

Autumn Flavors
Baby Spinach, Roasted Butternut Squash
Dried Cranberries, Maple-Dijon Vinaigrette

Classic Caesar Salad
Hearts of Romaine, Focaccia Croutons,
Parmesan Crisp
SERVED ENTREES

Select two to offer your guests

Pan-Seared All-Natural Chicken Breast
Balsamic Glaze, Wild Mushroom Risotto Cake, Buttered Asparagus

Pan-Seared Atlantic Salmon
Pommeray Mustard Crust, Duet of Spring Peas and French Beans, Crushed Peruvian Potato

Tuscan Chicken
Stuffed with Rosemary, Sundried Tomato & Prosciutto Summer Squash with Lemon & Parsley Roasted Red Bliss Potatoes

Herb Crusted Native Scrod
Wild Rice Blend, Tomato-Squash Sauté

Grilled Pork Tenderloin
Pepperonata Relish, Roasted Brussels Sprouts Farmhouse Mashed Potatoes

TIER 2, Add $8
Filet Mignon with Brandy Demi-Glace Lobster Mac & Cheese Seasonal Vegetable Sauté

Roast Prime Rib of Beef Au Jus
Great Hill Blue Cheese Mashed Potatoes Buttered Asparagus

Roast Sirloin of Beef
Red Wine Reduction Roasted Root Vegetables, Fingerling Potatoes

TIER 3, Add $10
Petit Tenderloin & Bacon-Wrapped New Bedford Scallops Risotto Cake, Seasonal Vegetable

All-Natural Chicken Breast & Jumbo Shrimp Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

SERVED DESSERTS

Select One

Fresh Berry Shortcake
House-made Biscuits, Whipped Cream

Chocolate Grand Marnier Bread Pudding
Vanilla Crème Anglaise, Berries

Vanilla Cheesecake
Apple Compote, Caramel Sauce

Individual Boston Cream Pie
Vanilla Sponge filled with Pastry Cream Topped with Chocolate Glaze

Chocolate Lava Cake
Warm Chocolate Cake with a Gooey Center

All Dinners served with Coffee & Tea

PACKAGE PRICE $60 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.