



Served Dinners

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

Pommery 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 Goopy Center

All Dinners served with Coffee & Tea

\$40 PER PERSON

Dinners 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.