



Corporate 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

Pommerey 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 Goey 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.