



## Rehearsal Dinner Buffet Package

### THREE HOUR BEER & WINE BAR

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#### 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  
Oyster Bay Rose  
Fetzer Pinot Noir  
Walnut Crest Merlot  
Berringer Main & Vine Cabernet Sauvignon

### STATIONARY HORS D'OEUVRES

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*Standard with all packages*

New England Cheeses  
Garnished with Fresh Fruit  
Assorted Crackers & Breads

### BUFFET OPTIONS

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*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

#### HOME COOKING BUFFET

Field Green Salad with Citrus Vinaigrette  
Baked Cod  
Baked Stuffed Chicken  
Smashed Potatoes  
Rolls & Butter  
Assorted Cheesecakes

#### 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 & Focaccia Croutons  
Classic Chicken Parmesan  
Eggplant Parmesan  
Gemili Puttanesca  
Garlic Bread  
Mini Cannoli & Italian Cookies

### PORTUGUESE 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

### 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

### 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

### ALL BUFFETS SERVED WITH COFFEE & TEA SERVICE

## PACKAGE PRICE \$55 PER PERSON

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*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.*