

Rehearsal Dinner

THREE HOUR BEER & WINE BAR

HOUSE BEER

Local Mayflower Ales
Sam Adams
Bud Light

HOUSE WINE

SeaGlass Sauvignon Blanc
La Mision Reserva Chardonnay
SeaGlass Rose
DeLoach Pinot Noir
La Mision Reserva Cabernet Sauvignon
LaMarca Prosecco
Assorted Sodas, Juices and Mixers

STATIONARY HORS D'OEUVRES

New England Cheeses
Toasted Baguettes, Assorted Crackers
Garnished with Fresh Fruit

BUFFET OPTIONS

Select one

TRADITIONAL THANKSGIVING DINNER

New England Clam Chowder
Plimoth Plantation Salad
Roast Native Turkey Breast with Cornbread Stuffing
Mashed Potatoes & Giblet Gravy
Pureed Butternut Squash
Glazed Rainbow Carrots
Rolls and Tea Breads
Assorted Pies

HOME COOKING BUFFET

Organic Field Green Salad
Baked Cod
Baked Stuffed Chicken
Smashed Potatoes
Seasonal Squash
Oven Baked Rolls
Assorted Cheesecakes

NEW ENGLAND BOILED DINNER

Corned Beef
Braised Cabbage
Carrots & Turnips
Potatoes
Rolls & Butter
Bread & Butter Pudding with Irish Whiskey Sauce

NORTH END BUFFET

Caesar Salad with Shaved Parmesan & Focaccia
Croutons
Classic Chicken Parmesan
Eggplant Parmesan
Gemili Puttanesca
Garlic Bread
Mini Cannolis & Italian Cookies

PORTUGUESE BUFFET

Pan Roasted Cod with Tomatoes, Peppers, Onions & Capers

Piri Piri Chicken

Rice & Fava Beans

Sautéed Kale

Tomato, Cucumber & Oregano Salad

Portuguese Sweet Rolls & Butter

Sweet Rice Pudding

PLYMOUTH BAY BBQ

New England Clam Chowder

Plimoth Plantation Salad

Sirloin Steak

Grilled Swordfish

Boston Baked Beans

Corn on the Cob

Fresh Berry Shortcake

PACKAGE PRICE \$50 PER PERSON

Packages require a minimum of 30 guests.

All food and beverage is subject to a 20% staffing charge and 7% Tax.

Prices are subject to change.

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 AND ASSORTED TEAS**