

Rehearsal Served Dinner Package

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

SERVED SALADS

Select One

Plimoth Plantation Salad

Mixed field greens, Wensleydale Cranberry Cheese,
House-made Croutons and Yellow Tomatoes

Classic Caesar Salad

Hearts of romaine, Focaccia Croutons

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

SERVED ENTREES

Select two to offer your guests

Pan-Seared All-Natural Chicken Breast

Balsamic Glaze, Wild Mushroom Risotto Cake,
Asparagus

Grilled Swordfish Steak

Tomato Butter, Roasted Corn with Charred Green
Onion Sweet Butter, Thyme-Roasted Red Bliss
Potatoes

Chicken Breast Stuffed With Goat Cheese

Natural Thyme Reduction, Roasted Red Bliss Potatoes,
Green & Yellow Beans with Carrots

Herb Crusted Native Scrod

Wild Rice Blend, Tomato-Squash Casserole

Grilled Pork Tenderloin

Caramelized Peppers, Roasted Brussels Sprouts,
Farmhouse Mashed Potatoes

ADD \$7

Filet Mignon with Lobster Macaroni & Cheese,
Seasonal Roasted Vegetables, Brandy Demi-Glaze

Roast Prime Rib of Beef

Berkshire Blue Cheese Mashed Potatoes, Buttered
Asparagus

Roast Sirloin Of Beef

Roasted Root Vegetables, Fingerling Potatoes

ADD \$10

**Petit Tenderloin & Bacon-Wrapped New Bedford
Scallops**

Risotto, Seasonal Greens

All Natural Chicken Breast & Jumbo Shrimp

Roasted Garlic Scampi Sauce, Seasonal Ravioli

SERVED DESSERTS

Fresh Berry Shortcake, Fresh-Made Biscuit,
Whipped Cream and Chocolate Truffle

Chocolate Grand Marnier Bread Pudding,
Vanilla Crème Anglaise, Berries

Individual Boston Cream Pie

Chocolate Lava Cake, Whipped Cream

Pumpkin Cheesecake

Coffee and Assorted Teas

PACKAGE PRICE \$55 PER PERSON

*All food and beverage subject to a 20% Staffing and 7% Tax
Charge, Prices Subject to Change*