

Served Dinner

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 \$35 PER PERSON

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