



Rehearsal Dinner Packages

Timeless Elegance

International Cheese & Fruit Display

A gourmet selection of Imported & Domestic Hard & Soft Cheeses accompanied by Assorted Crackers and Fresh Fruit

Entrees

(choose two)

Pan-Seared Chicken Breast Saltimbocca

Topped with Fresh Mozzarella and Prosciutto Ham and Served in a White Wine Sauce with a Hint of Sage

Roasted Stuffed Chicken Breast

An 8 oz Chicken Breast Filled with a Sage Bread Stuffing Finished with Chicken Gravy

Sautéed Chicken Breast Marsala

Sautéed and Served in a Marsala Wine and Mushroom Sauce

Grilled Salmon

Grilled and Brushed with a Lemon Chipotle Glaze

New England Baked Cod Loin

Fresh Caught Cod Topped with Buttered Crumbs Finished with a Lemon Butter Sauce

Slow Roasted Pork Loin

Seasoned with Herbs and Spices Thinly Sliced and Finished with a Cranberry Apple Chutney

Grilled 6 oz Top Sirloin of Beef

Grilled to Perfection Sliced and Finished with Demi Glace

*°All Entrees are served with choice of Traditional Garden or Classic Caesar Salad, °
Assorted Rolls with Whipped Butter and Chef's Special Starch & Vegetable.*

Dessert

Vanilla Ice Cream Sundae

Freshly Roasted Coffee and Brewed Tea

\$28.95 per person

Minimum of 25 Guests

All Food & Beverage Items are Subject to a 22% Administrative Charge. Massachusetts State and Local Sales Tax of 7% is applied where applicable. Guarantee is Required 72 Hours Prior to the Event Prices are subject to change

Premium Buffet

Salads

(choose two)

Tossed Garden Salad with Two Dressings

Cesar Salad

Seasonal Fruit Salad

Grilled Vegetable Salad

Tomato & Mozzarella w/ Balsamic Glaze

Entrées

(choose three)

Grilled Chicken Marsala

Beef Tips with Sautéed Mushrooms, Onions, and Merlot Demi Glaze

Roast Pork Loin with Apple and Cranberry Chutney

Baked Cod Loin with Traditional Cracker Topping

Grilled Salmon with Chipotle Glaze

Chicken Saltimbocca

Pasta Primavera

Additional Entrée Selections—\$3.50 per Person

° Buffet Also Includes °

Assorted Rolls with Whipped Butter and Chef's Special Starch & Vegetable

Freshly Roasted Coffee and Brewed Tea

Dessert

(choose one)

Assorted Fresh Baked Cookies & Brownies

Vanilla Ice Cream Sundae

\$34.95 per person

Minimum of 25 Guests

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Grand Celebration

Passed Hors D'Oeuvres

Crispy Asparagus & Asiago Phyllo Raspberry Glazed Brie Phyllo
Crabmeat-Stuffed Mushrooms Miniature Chicken Sate Petite Bruschetta

Entrees

(choose two)

Wild Mushroom Ravioli

Tossed in a Creamy Shallot Sauce with Seasonal Vegetables

Grilled Salmon

Grilled and Brushed with a Lemon Chipotle Glaze

Baked-Stuffed Jumbo Shrimp

Four Jumbo Shrimp Baked and Stuffed with a Crabmeat Stuffing and Served with Drawn Butter

Roasted Ricotta Stuffed Statler Chicken Breast

Finished with a light pesto cream sauce

New England Baked Cod Loin

Fresh Caught Cod Topped with Buttered Crumbs Finished with a Lemon Butter Sauce

Grilled Pork Loin Chop

Garlic and herb rubbed finished with a Vermont maple glaze

Grilled Chateau Tenderloin

Grilled to Perfection, Stuffed with Bleu Cheese and Caramelized Onions,
then Topped with a Red Wine Reduction Sauce

*◦ All Entrees are served with choice of Traditional Garden or Classic Caesar Salad, ◦
Assorted Rolls with Whipped Butter and Chef's Special Starch & Vegetable.*

Dessert

Hot Fudge Brownie Sundae

Freshly Roasted Coffee and Brewed Tea

\$38.95 per person

Minimum of 25 Guests

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Beverage Options

Cash Bar

Guests Pay Individually per Drink

Hosted Bar

Host Pays for Guest Drinks by Consumption or Limit

Estimates Available Upon Request

Signature Drink

Price Varies Based on Choice of Beverage

Champagne Toast

\$3.95 per person

A glass of house Champagne for each guest



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