



Wine ~ Champagne Toast

*Wine Toast ~ \$1.95 per person
(May be substituted for Apple Cider)*

Champagne Toast ~ \$2.50 per person

Hors d'oeuvres Passed

(Priced per person ~ 50 person minimum)

Spanakopita

Clams Casino

Shrimp Cocktail

Mini Stuffed Quahogs

Mini Vegetable Quesadilla

Chicken Fingers with Dip

Buffalo Tenders with Dip

Scallops Wrapped in Bacon

Raspberry & Brie in Phyllo

Mini Beef Teriyaki Skewers

Mini Chicken Teriyaki Skewers

Mini Crab Cakes with Remoulade Sauce

Stuffed Mushrooms with Seafood, Sausage or Spinach

Bruschetta with Fresh Mozzarella, Tomato & Basil

Bruschetta with Cream Cheese & Caramelized Onions

4 pieces per person ~ \$11.95

5 pieces per person ~ \$14.95

6 pieces per person ~ \$17.95

Please add 19% house fee and 7% sales tax to all prices

Kindly inform us of any food allergies when finalizing details

213 Taunton Ave., Seekonk, MA 02771 508 336 8700



Hors d'oeuvres Stationed

(Priced per person ~ 50 person minimum)

- Assorted Cheese & Crackers ~ \$2.50*
- Fresh Vegetable Basket with Herb Dip ~ \$2.50*
- Platter of Fresh Fruits of the Season ~ \$2.75*
- Warm Artichoke Dip with Cracker Rounds ~ \$2.50*
- Herb Seasoned Spinach Dip with Dipping Breads ~ \$2.00*
- Crab Meat Dip with Cracker Rounds ~ \$2.25*

*Baked Brie with Brown Sugar & Walnuts
Served with Fresh Apple Slices and Crackers ~ \$2.50*

Grilled Pizza

(\$3.75 per person ~ 75 person minimum)

*Margarita ~ Spinach & Cheese
BBQ Chicken with Smoked Gouda*

Antipasto Station

(\$10.00 per person ~ 50 person minimum)

*Assorted Cheeses, Crackers and Focaccia Bread
Plus*

*Selection of three from the following:
Marinated Mushrooms ~ Marinated Artichoke Hearts
Marinated Olives ~ Roasted Red Peppers*

Antipasto Station Additions

Salami, Capicola and Provolone Cheese ~ add \$2.50 per person

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Wedding Dinners ~ Plated

Salad

(choice of one – served individually)

*Caesar Salad, Fresh Garden Salad - or
Fresh Fruit Cup with a Dollop of Sherbet*

Entrée

(choice of two entrées- if desired)

*Chicken Marsala or Chicken Piccata
New England Baked Scrod with a Light Cracker Topping
Traditional Boneless Stuffed Breast of Chicken*

\$29.95 per person

*Beef or Chicken Skewers
Lobster Ravioli and Beef Tips
Beef Tips over Wide Egg Noodles topped with a Burgundy Sauce
Filet of Sole with Seafood Stuffing topped with Newburg Sauce and Petit Shrimp*

\$32.95 per person

Four Baked Stuffed Shrimp or Roast Prime Rib of Beef

\$34.95 per person

Starch *(choice of one)*

*Mashed Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Petit Roasted Red Bliss Potatoes*

Vegetable *(choice of one)*

*Lemon Garlic Green Beans
Glazed Carrots,
Seasonal Vegetable Medley
Summer Squash & Zucchini*

Accompaniments

*Fresh Baked Rolls, Breads & Butter
Coffee, Decaf Coffee, & Tea
Ice Cream with Strawberries and a dollop of whipped cream*

Your wedding cake may be served with the dessert or placed at the coffee station

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The Garden ~ Wedding Buffet

Selection of one

Classic Caesar Salad

Cucumber Dill Salad

Spring Salad Tossed with Garden Vegetables

Spring Grape Tomato & Mozzarella Salad

Includes

Chicken with Fresh Garden Vegetables in Italian Marinade
Beef Tips with Fresh Garden Vegetables in Teriyaki Marinade
(One each of the above – per person)

Selection of one

Rice Pilaf

Pasta Primavera

Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Penne Pasta with Pink Vodka Sauce

Selection of one

Fresh Seasoned Green Beans

Seasonal Vegetable Medley

Glazed Carrots

Includes

Fresh Baked Rolls ~ Breads & Butter

Petit Pastry Platter or Ice Cream Served with Your Wedding Cake

Coffee, Decaf Coffee & Tea

\$32.95 per person

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The Classic ~ Wedding Buffet

Selection of One

*Fresh Garden Salad Served with a Selection of Dressings
Classic Caesar Salad*

Selection of Two

*Herb Seared Top Round of Beef ~ Carved Buffet Side
Smoked Turkey Breast ~ Carved Buffet Side
Baked Chef Ham with Pineapple Glaze ~ Carved Buffet Side
Roasted Pork with Cranberry Glaze ~ Carved Buffet Side
Chicken Marsala, Chicken Parmesan
Chicken Piccata*

Selection of Two

*Penne Pasta Marinara
Bow Tie Pasta Primavera
Penne with Pink Vodka Sauce
Mashed Potatoes or Garlic Mashed Red Bliss Potatoes
Oven Roasted Potatoes
Rice Pilaf*

Selection of One

*Glazed Carrots
Seasonal Vegetable Medley
Lemon Garlic Green Beans*

Includes

*Fresh Baked Rolls ~ Breads & Butter
Finger Pastry Platter or Ice Cream Served with Your Wedding Cake
Coffee, Decaf Coffee, Tea*

\$34.95 per person

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The Country ~ Wedding Buffet

Selection of One

*Fresh Garden Salad Served with a Selection of Dressings
Classic Caesar Salad*

Selection of Three

*Herb Seared Top Round of Beef ~ Carved Buffet Side
Smoked Turkey Breast ~ Carved Buffet Side
Baked Chef Ham with Pineapple Glaze ~ Carved Buffet Side
Roasted Pork with Cranberry Glaze ~ Carved Buffet Side
New England Baked Scrod with a Light Cracker Topping*

Selection of Two

*Penne Pasta Marinara
Bow Tie Pasta Primavera
Penne with Pink Vodka Sauce
Mashed Potatoes or Garlic Mashed Red Bliss Potatoes
Oven Roasted Potatoes
Rice Pilaf*

Selection of One

*Glazed Carrots
Seasonal Vegetable Medley
Lemon Garlic Green Beans*

Includes

*Fresh Baked Rolls ~ Breads & Butter
Finger Pastry Platter or Ice Cream Served with Your Wedding Cake
Coffee, Decaf Coffee, Tea*

\$38.95 per person

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The Taste of Summer ~ Wedding Buffet

Selection of One

*Spinach Salad with Strawberry served with
Poppy Seed Dressing and Balsamic Vinaigrette*

*Mandarin Orange Salad served with
Light Citrus Dressing and Balsamic Vinaigrette*

Includes

*Citrus Grilled Chicken with a Mango Salsa
Summer Cod Topped with Tomato Salsa
Beef Teriyaki Skewer*

Selection of One

*Roasted Red Bliss Potatoes
Mashed Potatoes
Rice Pilaf*

Selection of One

*Glazed Carrots
Seasonal Vegetable Medley
Lemon Garlic Green Beans*

Includes

*Fresh Baked Rolls ~ Breads & Butter
Finger Pastry Platter or Ice Cream Served with Your Wedding Cake
Coffee, Decaf Coffee, Tea*

\$38.95 per person

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