



## 2022 Rehearsal Dinners

### A Taste of Italy

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#### Menu

- **Antipasti** (appetizer)  
caprese salad, Caesar salad, or traditional bruschetta
- **Primi** (pasta course)  
3 cheese ravioli marinara, penne ala vodka, rigatoni Bolognese or pesto gnocchi
- **Antipasto (Entrée)**  
Tuscany flank steak, pork osso bucco, chicken Saltimbocca, bruschetta salmon
- **Dolci** (dessert)  
tiramisu, gelato, or cannoli; served with a gourmet coffee station?

#### Price

- \$55-60 per guest
- 25 people minimum, 100 people maximum

### Taco Tuesday

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#### Menu

- Beef, pork and chicken tacos - Corn and Flour Tortillas
- All the taco fixings
- Guacamole & sour cream
- Chicken or beef quesadillas
- Refried beans
- Cilantro Lime Rice
- Tortilla Chips & salsa
- Street Corn Salad
- Tres Leches Cake or Churros

#### Price

- \$45-50 per guest
- 25 people minimum, 100 people maximum

## **Classic Summer BBQ**

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### **Menu**

- Lemonade or Iced Tea
- BBQ Chicken Quarters
- Slow Roasted Pulled Pork
- Grilled Vegetables (peppers, onions, zucchini, tomato, etc.)
- Cabot Cheddar Macaroni and Cheese
- Herby Potato Salad and Cole Slaw
- Ice Cream Sundae Bar

### **Price**

- \$35-40 per guest
- 25 people minimum, 100 people maximum

## **New England Lobster Boil**

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### **Menu**

- Lemonade
- Fresh Summer Salad
- Fresh Whole Lobster or New England Lobster Roll
- Fresh Steamers
- Corn on the Cobb
- Boiled Red Potatoes
- Clarified Butter and Lemon
- Ice Cream Sundae Bar
- Lobster bibs, crackers, and picks

### **Price**

- Market Price
- 25 people minimum, 75 people maximum