

Rehearsal Dinner

Hotel 1620 Plymouth Harbor

Dinner Buffet

All Buffet Menus are 1.5 hours service time
~ Minimum 50 Guest

Design-Your-Own Buffet \$46

Design Your Own Dinner Buffet is served with Dinner Rolls and Butter,
Freshly Brewed Coffee and Assorted Teas

Salads

Selection of *two*:

Classic Caesar with Shaved Parmesan, Italian-Style Pasta Salad, Potato Salad, Field Greens with Assorted Dressings,
or Cobb Salad ~ Chopped Iceberg Lettuce, Avocado, Tomatoes, Eggs, Bacon Bits and Blue Cheese Crumbles
served with House Green Goddess Dressing

Accompaniments

Selection of *three*:

Vermont Maple Glazed Carrots, Fresh Green Beans, Butternut Squash, Medley of Fresh Vegetables,
Roasted Garlic Whipped Potato, Roasted Red Bliss Potato, Rice Pilaf, Baked Potato with Sour Cream

Entrées

Selection of *three*:

Herb Roasted Chicken Breast a la King
Chicken Marsala
Chicken Pommery
Roast Turkey with Dressing
Grilled Marinade or Teriyaki Steak Tips additional \$2 per person
Grilled Flank Steak with Mushroom Sauce
Roast Pork Loin stuffed with Sun-dried Tomatoes, Spinach and Cheese finished with Country Gravy
Boston Baked Scrod
Baked Salmon with Dill Cream Sauce additional \$2 per person
Shrimp Scampi with Garlic Butter Sauce
Vegetable Lasagna *vegetarian*
Portobello Stuffed Ravioli with White Truffle Sauce *vegetarian*
Roasted Root Vegetables & Black Beans with Cilantro *vegan*
Roasted Vegetable Ravioli with Marinara *vegan*

Desserts

Selection of *two*:

Carrot Cake, Chocolate Cake, Deep Dish Apple Pie, Seasonal Fruit Pie,
Boston Cream Pie, Build-Your-Own Strawberry Shortcake, Warm Apple Crisp with Fresh Cream,
Chocolate, Cappuccino or Cranberry Mousse with Assorted Toppings,
"Apple Awesome" ~ Apples baked inside Piecrust with Brown Sugar Crumble topped with Sea Salt & Cream

Served Dinners

~ Minimum 40 Guests ~

The Chef recommends one (1) selection per meal function.
Should a group decide on two (2) offerings, the higher priced meal prevails.
All Dinner Entrées are served with Warm Dinner Rolls & Coffee Service

Appetizer Enhancement

- New England Clam Chowder \$3
- Italian Wedding Soup \$3
- Tomato Basil Soup \$3
- Vegetarian Hearty Minestrone Soup \$3
- Plymouth Stuffed Quahogs \$5
- Chilled Shrimp Cocktail (3) \$12

Salad

Field Greens with Assorted Dressings, Classic Caesar Salad, Fresh Fruit Platter,
The Wedge; Iceberg Lettuce with Chopped Scallion, Tomato & Blue Cheese Dressing

Main Entrees

- Chicken Mayflower \$33
Corn Bread Stuffed Chicken, Cranberry Glaze and Toasted Walnuts
- Chicken Saltimbocca \$33
Chicken Breast with Prosciutto, Provolone Cheese and Marsala Wine Sage Sauce
- Herb Roasted Chicken Breast a la King \$33
- New York Strip Steak with Brandy Butter and Onion Crisps \$46
- Filet Mignon with Béarnaise or Forestiere Sauce \$62
- Grilled Salmon with Lemon Dill Sauce \$40
- Boston Baked Haddock \$40

Starch and Vegetable Selections

Medley of Fresh Vegetables, Butternut Squash, Green Beans Forestiere, Vermont Maple Glazed Carrots,
Roasted Garlic Whipped Potato, Roasted Red Bliss Potato, Baked Potato with Sour Cream,
Rice Pilaf, Wild Mushroom Bacon Risotto

Dessert Selections

Carrot Cake, Chocolate Cake, Deep Dish Apple Pie, Seasonal Fruit Pie, Boston Cream Pie,
"Apple Awesome" ~ Apples baked inside Piecrust with Brown Sugar Crumble topped with Sea Salt & Cream

Dessert Upgrades

- Profiterole with Hot Fudge \$6
- Waffles with Caramel Sauce & Fresh Whipped Cream \$6
- New York Cheese Cake with Cherry Sauce \$4

Hot Hors d'oeuvres

Units of 50 Pieces

- Chicken Buffalo Blossom with Blue Cheese \$160
- Coconut Chicken with Sweet & Sour Sauce \$160
- Chicken Empanada \$160
- Beef Teriyaki \$170
- Steak & Cheese Spring Rolls \$160
- Pomodoros-style Meatballs \$130
- Mini Beef Wellington \$185
- Pork Pot Stickers \$160
- Spanakopita \$135
- Gorgonzola & Spinach Mushroom \$135
- Mushroom Vol-au-Vent \$140
- Smoked Gouda Arancini Rice Ball \$135
- Vegetable Spring Rolls \$135
- Mini Crab Cake \$180
- Shrimp Bacon Wraps \$185
- Scallops Bacon Wraps \$185
- Crab Rangoon \$175
- Tomato Basil Shooters with Grilled Cheese Triangle \$160

Cold Hors d'oeuvres

Units of 50 Pieces

- Chilled Gazpacho Shooter with Shrimp garnish \$200
- Chilled Avocado & Cucumber Shooters \$150
- Vichyssoise - Cold Potato Soup Shooter \$150
- Smoked Salmon Twirl with dill cream cheese on toast point \$200