

Rehearsal Dinner

Hotel 1620 Plymouth Harbor

Dinner Buffet

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

Design-Your-Own Buffet \$44

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

Salads

Selection of *three*:

*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 Statler Chicken with Artichoke Lemon Juice Bread Pudding
Chicken Marsala
Chicken Pommery
Roast Turkey with Dressing
Grilled Marinade or Teriyaki Steak Tips
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
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 *three*:

*Carrot Cake, Chocolate Cake, English Trifle, 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

Beef and Barley Soup \$3

Tomato Basil Soup \$3

Vegetarian Hearty Minestrone Soup \$3

Plymouth Stuffed Quahogs \$4

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 \$31

Corn Bread Stuffed Chicken, Cranberry Glaze and Toasted Walnuts

Chicken Saltimbocca \$31

Chicken Breast with Prosciutto, Provolone Cheese and Marsala Wine Sage Sauce

Herb Roasted Statler Chicken \$31

Chicken Breast with Artichoke Lemon Juice Bread Pudding

Flat Iron Steak with Port Wine Demi-Glace \$40

New York Strip Steak with Brandy Butter and Onion Crisps \$44

Filet Mignon with Béarnaise or Forestiere Sauce \$60

Grilled Salmon with Lemon Dill Sauce \$38

Boston Baked Haddock \$38

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 \$5

Waffles with Caramel Sauce & Fresh Whipped Cream \$5

New York Cheese Cake with Cherry Sauce \$3