

Holiday Buffet

“The John Carver Inn”

Baked Brie with Figs and Port Jam, Bread Rounds and Crackers
Baked Spinach and Artichoke Dip with toasted Crostini

Soup - Select One

New England Clam Chowder
Butternut Apple Bisque
Escarole Soup – Mini Meatballs and Ditalini

Salad – Select One

House Salad - Mixed Greens, Tomatoes, Cucumber, Onion and Croutons with White French Dressing
Traditional Caesar Salad
Baby Spinach Salad – with Bleu Cheese, Pecans and Craisin and Raspberry Vinaigrette

Entrees – Select Two

Salmon Filet with Fresh Dill Sauce
Baked Scrod-Seasoned Crumbs and Herb Topping
Stuffed Fresh Filet of Sole Veronique with our Famous Seafood Stuffing and White Grape Sauce
Cranberry Roasted Chicken-Boneless Breast with Cranberry Sage Stuffing
Stuffed Chicken Florentine, Boneless Breast with Spinach and Fontina Stuffing
Lemon Chicken Picatta Boneless Breast sautéed and finished with lemon butter, white wine and capers

Add a Carving Station

Roast Loin of Pork with Apple Pear Cornbread Stuffing \$6.00 pp additional
Prime Rib \$8.00 pp additional

Includes Herb Roasted Potatoes or Savory Rice Pilaf
Seasonal Fresh Vegetable Medley

Dessert - Select One

Lemon Bread Pudding with Whipped Cream
New England Cranberry-Apple Crisp with Whipped Cream
Chocolate Mousse

Coffee, Tea, Decaf

~ \$35 ~

Minimum 50 People

All Guarantees are due 72 hours prior to your event.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 6.25 % Local and Mass Sales Tax (tax rate is subject to change).

The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.

Prices are subject to change.

John Carver Inn & Spa Plymouth, MA 02360 (508-746-7100)