

Gold Wedding Plated Dinner Presentation

Wedding Package requires a 50 Person Minimum

*Champagne Wedding Toast, Elegant Reception Room, Bridal Room, Centerpieces, Wedding Cake,
Wedding Coordinator & Overnight Accommodations for the Bride & Groom*

International Cheese Tray and Crudités Basket

*Our Chef's selection of Imported and Domestic Cheeses
Served with Seasonal Fruits, Berries, Dried Fruits & Seasonal Crudités
Served with assorted Dips, Breads and Crackers*

First Course: Please select 1

*Hearty Minestrone Italian Wedding Soup
Butternut Apple Bisque New England Clam Chowder*

Salad Course: Please select 1

*Traditional Caesar Salad with Garlic Croutons
John Carver House Salad with White French Dressing
Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette
Carver Chopped Salad, Apples, Walnuts, Blue Cheese and Maple Vinaigrette*

Entrees: Please select 1 Entrée from "Seaside" or "Land"

"Seaside"

Sole Menemsha

*Topped with Scallops, Shiitake Mushrooms and Chardonnay Sauce, Vegetable Medley
and Mushroom Risotto*

Baked Stuffed Haddock

Topped with Lobster Sauce, Vegetable Medley and Rice Pilaf

"Land"

Chicken Chardonnay

Lightly Battered and Sautéed in a Chardonnay Sauce, Vegetable Medley and Rice Pilaf

Mango Chicken

*Boneless Breast of Chicken coated with a Crispy Crust over Mango Sauce,
Vegetable Medley and Rice Pilaf*

Prime Rib of Beef, au Jus

Chef's selection of Potato and Vegetable Medley

Dinners are served with Fresh Rolls and Creamy Butter

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas.
Assorted Mini Pastries & we will slice and display your wedding cake.*

Two entrée choices – Surcharge applies

All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 5% State Tax.