

Silver Wedding Plated Dinner Presentation

Wedding Package requires a 50 Person Minimum

Champagne Wedding Toast, Elegant Reception Room, Bridal Room, Wedding Coordinator

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 Veronique

Topped with Shiitake Mushrooms and White Grape Butter Sauce, Vegetable Medley and Rice Pilaf

Haddock Bella Vista

*Fresh Baked Haddock topped with Bermuda Onion, Tomato, Peppers and Seasonings
Vegetable Medley and Rice Pilaf*

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"Land"

Chicken Divan

*Boneless Breast sautéed then Baked Stuffed with Ham, Broccoli & Cheese with a Supreme Sauce
Rice Pilaf and Vegetable Medley*

Cranberry Roast Chicken

*Boneless Breast stuffed with a cranberry sage dressing, sliced and topped with a light chicken gravy
Red Bliss Garlic Mashed Potatoes and Vegetable Medley*

Roast Loin of Pork

*Roast Loin of Pork, Sweet Onion Gravy and Seasonal Chutney
Roasted Potatoes and Vegetable Medley*

Dinners are served with Fresh Rolls and Creamy Butter

We will slice and serve your wedding cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas.

Two entrée choices – Surcharge per person

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