

# *John Carver Inn & Spa*

## **Wedding Presentation Dinners**

*Soup Course: Please Select 1 item*

Italian Wedding Soup  
New England Clam Chowder  
Butternut and Apple Bisque

*Salad Course: Please select 1 item*

Traditional Caesar Salad with Garlic Croutons  
John Carver Inn House Salad with White French Dressing  
Baby Spinach Salad with Craisins, Bleu Cheese, Pecans and Raspberry Dressing

*Entrees: Please select up to 2 for your guests from Sea or Land*

### **“Seaside”**

**Grilled Swordfish Steak add \$2.00**  
Topped with Tropical Fruit Salsa

**Baked Stuffed Haddock**  
Topped with Lobster Sauce

**Baked Stuffed Shrimp**  
Jumbo Baked Stuffed Shrimp with our own Seafood Stuffing

**Sole Veronique**  
Topped with Shiitake Mushrooms and White Grape Butter Sauce

**Grilled Salmon**  
with Cucumber, Dill and Yogurt Tzatsiki

### **“Land”**

**Roasted Honey-Lemon Chicken**  
Chicken Breast served with Honey-Lemon Thyme Glaze over Caramelized Onions and Mushrooms

**Chicken Chardonnay**  
Lightly Battered and Sautéed in a Chardonnay Sauce

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 Subject to Change.*

## **Wedding Presentation Dinners (page – 2)**

**Stuffed Breast of Natural Chicken Florentine**  
Spinach, Fontina Cheese, Mushroom Duxelle Stuffing

**Chicken Divan**

Boneless Breast sautéed then Baked Stuffed with Ham, Broccoli & Cheese with a Supreme Sauce

**Cranberry Roast Chicken**

Boneless Breast stuffed with a cranberry sage dressing, sliced and topped with a light chicken gravy

**Prime Rib of Beef, au Jus**

**Grilled NY Sirloin Steak add \$3.00**  
Topped with Caramelized Onions and Mushrooms

**Filet Mignon add \$4.00**

**Roast Loin of Pork**

Roast Loin of Pork, Sweet Onion Gravy and Seasonal Chutney

**Roast Rack of Lamb add \$5.00**

Mustard and Herbed Crumb Topping, Slow Roasted

*All dinners are served with Vegetable Medley and Choice of Starch:  
Yukon Gold Mashed Potato, Red Bliss Herb Roasted Potatoes or Rice Pilaf  
Fresh Rolls and Creamy Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas*

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