



John Garver Inn & Spa

Holiday Plated Dinner

International Cheese Tray and Crudité

Our Chef's Selection of Imported and Domestic Cheeses with Crackers, Crudités served with Assorted Dips

Soup - Select One

Butternut Apple Bisque New England Clam Chowder
Hearty Minestrone Lobster Chowder (\$2 per person additional)

Salads - Select One

House Salad - Mixed Greens with Cucumber, Tomato, Onion and Croutons with White French Dressing

Baby Spinach Salad - Crumbled Blue Cheese, Pecans, Craisins and Raspberry Vinaigrette

Traditional Caesar Salad

Freshly Baked Rolls and Butter

Entrées - Select Two

Baked Scrod

with Seasoned Bread Crumbs and Herb Topping
~ \$31 ~

Maple Ginger Grilled Salmon

topped with a Maple Ginger Glaze
~ \$33 ~

Tuscan Chicken

Baked Statler Breast of Chicken served with Tomato and Spinach Crudo and topped with Parmesan Cheese
~ \$33 ~

Butternut Tortellacci

with an Apple Cider Cream Sauce
~ \$31 ~

Roast Prime Rib of Beef au Jus

~ \$39 ~

Surf & Turf

Petite Filet Mignon topped with a Béarnaise Sauce and served with Baked Stuffed Shrimp
~ \$48~

Choice of Herb Roasted Potatoes or Savory Rice

Seasonal Vegetable Medley

Dessert Table

New England Cranberry-Apple Crisp with Whipped Cream,
Chocolate Mousse, Assorted Holiday Pies and Holiday Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% Local and Mass Sales Tax (tax rate and fee are subject to change). The 20% 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. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.