

Rehearsal Dinner Buffets

22% Administration Fee and Current 7% MA State Tax Apply to all charges.
Pricing is subject to change. Please let us know if anyone in your party has a food allergy.

Dinner Buffets are for a minimum of 25 guests, any party with less than 25 guests will be charged a \$100 fee.

All Dinner Buffets include Soup Du Jour.

\$43.95 per person

PICKERING WHARF DINNER BUFFET

New England Clam Chowder

Green Salad with Cucumbers, Tomatoes, Carrots, Croutons and White Balsamic and Blue Cheese Dressings

Chicken Roulade

New England Baked Haddock

Seasonal Vegetable Medley

Wild Rice Pilaf

Dinner Rolls and Butter

Turtle Cheese Cake

\$45.95 per person

NORTH END DINNER BUFFET

Tomato, Fresh Basil and Fresh Mozzarella Cheese Drizzled in Olive Oil

Classic Caesar Salad with Fresh Parmesan Cheese and Croutons

Wild Mushroom Risotto

3 Cheese Ravioli with Fresh Marinara Sauce

Chicken Marsala

Fresh Steamed Vegetables

Garlic Bread

Tiramisu



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\$47.95 per person

NEW ENGLAND DINNER BUFFET

Chowder

Field Greens Salad

Crab Stuffed Sole

Herb Crusted Black Angus Beef

Garlic Mashed Potatoes

Roasted Corn

Add-Ons:

Lobster Bisque market price

Lobster market price

Boston Creme Pie

\$42.95 per person

BAJA DINNER BUFFET

Mixed Field Greens with Cilantro-Lime Dressing

Tequila Lime Marinated Chicken Breast

Tortilla Chips with Salsa

Marinated Skirt Steak Fajitas with Roasted Peppers and Onions

Warm Flour Tortillas

Shredded Lettuce, Chopped Tomatoes, Sour Cream and Cotija Cheese

Jalapeño Corn Bread

Mexican Rice and Black Beans

Chocolate Cake