

~ BANQUET DINNERS ~

Minimum of 25

HOMEMADE SOUPS

Minestrone - \$2.95 · New England Clam Chowder - \$3.95
Baked French Onion - \$4.25 · Lobster Bisque - \$4.95

Choice of

Mixed Field Greens · Classic Cæsar
Home Baked Dinner Rolls & Honey Butter
Homemade Cornbread with Red Pepper Jam (+1.5)

ENTRÉES

Wild Mushroom Ravioli - with chopped asparagus and diced tomatoes in a shallot & cream sauce.....	\$21
Montreal Pork Loin - dry-rubbed with spices, sliced & served with a red grape demi-glaze.....	22
with homemade apple-raisin stuffing.....	24
New England Scrod - fresh New Bedford scrod, baked with a citrus butter and topped with seafood crumbs.....	26.5
Emma's Chicken - boneless chicken delicately grilled & glazed with a cranberry-maple sauce.....	23
Chicken Madeira - Portuguese-spiced stuffed boneless breast with a madeira wine sauce.....	25.5
Chicken Piccata - plump boneless & skinless chicken breast, pan-seared with lemon wine butter.....	26
Citrus-Glazed Scallops - served over farfalle pasta.....	23.5
Grilled Atlantic Salmon Fillet - with a citrus beurre blanc.....	27
Bittersweet Sole - stuffed with our lobster, crabmeat bread stuffing, topped with lobster cardinal sauce.....	27
Baked Stuffed Jumbo Shrimp - filled with our lobster and crabmeat stuffing.....	30
Filet Mignon - bacon-wrapped 8 ounce filet mignon with garlic demi-glaze.....	31
Prime Rib of Beef - 12 ounce oven-roasted prime rib, served with merlot au jus.....	28.5
Land & Sea - 10 ounce prime rib with merlot au jus & a grilled seafood brochette of jumbo shrimp and sea scallops.....	35
Land & Sea Deluxe - bacon-wrapped 8 ounce filet mignon with béarnaise sauce & 2 baked stuffed jumbo shrimp.....	38
Land & Sea Extravaganza - hand-carved roasted tenderloin with green peppercorn sauce,.....	45
served with a baked stuffed lobster tail with drawn butter	
Westport Lobsters - fresh local lobster, boiled live or stuffed with crabmeat & scallops.....	Market
Just for Children - Chicken Tenders & Fries.....	12.95

Most entrées served with seasonal vegetable medley and garlic smashed potatoes.
The number of your guest in your party will determine the number of entrée choices available.

DECADENT DESSERTS

Included: Ice Cream, Apple Crisp, Brownie Sundae, Chocolate Mousse, or à la mode cake service, Coffee & Tea

Other dessert selections (at additional charge):

Crème Brulée, Carrot Cake, Tiramisu, New York Style Cheesecake, or Bittersweet Kiss

~ STATION BUFFETS ~

Available for parties of 50 or more with a minimum charge of \$26 per person

SOUP & SALAD STATION

Served with an assortment of freshly baked breads; choice of

New England Clam Chowder · Chef's Seasonal Soup · Lobster Bisque (+1)
Mixed Field Greens · Classic Cæsar · Spinach Salad · Tomato Mozzarella Salad
Soup or Salad - \$3 · 1 Soup & 1 Salad - \$5 · 1 Soup & 2 Salads - \$7 · 2 Soups & 2 Salads - \$9

PASTA STATION

Penne · Linguini · Farfalle
Zesty Marinara · Pesto Cream · Alfredo · Pink Vodka Sauce
1 Pasta, 2 Sauces - \$6 · Additional selections above - \$3 · 1 Pasta, 2 Sauces, 2 Toppings - \$9.5

Pasta Topping Accompaniments:

Julienne Vegetables - \$2 · Grilled Chicken - \$3.25 · Grilled Vegetables - \$2.75
Gulf Shrimp - \$5.75 · Atlantic Scallops - \$5.25

SAUTÉ STATION

Served over Steamed White Rice

Orange Basil Scallops - \$7 · Thai Ginger Vegetables - \$5 · Shrimp Scampi - \$8
Dijon Chicken - \$6 · BBQ Beef Tips - \$6

SEAFOOD STATION

Served in Chaffers

New England Scrod - \$7 · Seafood Newburg - \$9
Grilled Salmon with citrus *buerre blanc* - \$7 · Grilled Swordfish with shrimp salsa - \$9

CARVING STATION

Honey-Baked Country Ham with grilled pineapple and honey-pomegranate sauce
Roasted Turkey Breast with cranberry-orange chutney
Dry Rubbed Broiled Pork Loin with apple chutney and seasonal sauce
1 Selection - \$7 · Additional Carving Choices +\$4

Roasted Sirloin of Beef with merlot au jus or green peppercorn sauce - \$9
Roasted Tenderloin of Beef with merlot au jus or green peppercorn sauce - \$11
French meat or apple-raisin stuffing +\$3
Garlic Smashed Potatoes or Rice +\$2 · Roasted Vegetable Medley +\$2

DESSERT STATION

Assorted Party Pastries - \$4 · Make-Your-Own Sundae - \$6.5
Fresh Strawberries & Cream - \$3 · Buffet Style Assorted Gourmet Cakes & Pies - \$6
Bittersweet Chocolate Covered Strawberries - \$2
Ask about our Candy Bar & Chocolate Fountain.

CAKE SERVICE

Host supplied special occasion cakes will be cut to individual tastes, plated and served for \$1.95 per person.
With choice of ice cream, chocolate or fruit sauce - \$3.5 per person

Freshly brewed coffee - \$2
Choice Liquors or Espresso & Cappuccino Station - Pricing on request.

~ BRUNCH BUFFETS ~

Available for parties of 35 or more with a minimum charge of \$19 per person, or \$24 for Weddings.

Food & Beverage minimum purchases also apply & vary by day of week and room selected.

Items with an asterisk (*) make up our "Classic Brunch" Buffet for only \$19

APPETIZER STATION

- *Fresh Fruits, Melons & Seasonal Berries - \$4
- Non-Fat Yogurt - \$.50 · Hearty Country Granola - \$1.25
- Bittersweet Chocolate Covered Strawberries - \$2
- Mixed Field Greens with zinfandel vinaigrette - \$2
- New England Clam Chowder - \$3.5
- Poached Salmon Fillet with dijon dill sauce - \$3.25 · Smoked Salmon with capers and red onions - \$4.5

OMELETTE STATION

farm fresh eggs, prepared to order, with a variety of fillings, such as:

Cheeses, Chopped Peppers, Diced Ham, Chourico, Onions, Mushrooms & Tomatoes - \$4.75

BELGIAN WAFFLE STATION

Hot Waffles prepared to order, with strawberries, syrup & whipped cream - \$4.25

À LA CARTE ITEMS

- *Sweet Bread French Toast, *Scrambled Eggs, *Herb-Roasted Home Fried Potatoes
- *Link Sausage or Crisp Bacon, *Honey-Baked Ham - \$2.25 each
- Eggs Benedict with hollandaise over an English muffin - \$3.5
- Boston Baked Beans - \$1.5 · *Chicken & Broccoli Penne - \$4.75
- Grilled Beef Tips with mushrooms & onions - \$5.5

CARVING STATION

Honey-Baked Country Ham, Roasted Turkey Breast, or Dry Rubbed Broiled Pork Loin
1 Selection - \$5 · Additional Carving Choices +\$3

Roasted Tenderloin of Beef with merlot au jus - \$11

Garlic Smashed Potatoes or Rice +\$1.75 · Roasted Vegetable Medley +\$1.75

PASTRIES & DESSERTS

- *Assorted Breakfast Pastries - \$2.5 or Host Supplied Cake served with ice cream
 - Assorted Party Pastries - \$2.95
 - Toasting Station with Fresh Bagels, English Muffins, Butter, Cream Cheese, Jellies & Jams - \$3.25
 - Assorted Gourmet Cakes - \$4.75 · Cake cutting service - \$1.95 (\$3.5 with ice cream)
- Ask about our Chocolate Fountain.

BEVERAGES

- *Freshly brewed coffee & tea - \$2
- *Chilled Juices (Orange, Tomato, Cranberry) - \$2 per person or \$8.95 per carafe
- Non-Alcoholic Punch - \$45 per gallon · Mimosas & Bloody Marys - \$3.95 each or \$19.5 per carafe

Champagnes & Wines are available from our Wine List.

~ PRIVATE EVENT INFORMATION ~

INDOOR ROOM CAPACITY

Main Dining Room - 125 pp. · Balcony - 70 pp. · Tavern - 65 pp. · Great Loft - 75 pp.

Event specifics such as style of service, special displays, entertainment or dancing, and specific seating arrangement will determine the final room capacities.

Both our Main Dining Room and Tavern are wheelchair accessible.

All rooms are air-conditioned and heated. We are totally smoke-free indoors.

OUTDOOR CEREMONIES & FUNCTIONS

Outdoor facilities including our picturesque Gazebo & field stone-lined meadows are ideal for ceremonies.

We gladly coordinate these services. A fee of \$450 will be charged for the use of the facility for indoor or outdoor wedding ceremonies.

The ceremony set-up fee includes rehearsal time, set-up of up to 100 white chairs, and microphone for clergy.

Chairs needed in excess of 100 guests will be charged an additional \$2 per chair.

Arrangements for rental of tents, chairs, tables, lighting, etc. can be made with appropriate rental fees.

FOOD & BEVERAGE MINIMUMS AND ROOM FEES

Host minimum food and beverage purchase are as follows:

Monday\$1750

Tuesday-Friday until 3:00 pm \$750

Saturday until 4 pm & Sunday after 4 pm (Main & Balcony)\$3250

In addition, there is a \$650 facility use fee for the private exclusive Saturday Day use of our facility.

Sunday wedding ceremonies & receptions are also welcome, but are also subject to a facility fee.

Our Great Loft, which is private, is available during our regular operating hours and requires a minimum purchase of \$750 on Tuesday-Thursday and Sunday, and \$1000 on Friday and Saturday. When applicable, a room fee will be assessed to reach our minimums. For functions within our regular operating hours we offer semi-private accommodations in our Fireside Tavern, as well as our Balcony, for which there are no minimum purchase amounts, although a guest guarantee is required - please see "Guarantees".

MENU OPTIONS

General guidelines for menu options are as follows: Any party of 25 or more must have a pre-ordered menu with accurate meal counts given 7 days prior to the function. Parties from 25 to 50 will be allowed 3 entrée choices, parties from 51 to 100 - 2 choices, and parties over 100 - 1 choice. Parties of 75 or more are encouraged to take advantage of the variety of choices available with our Station Buffet. Our professional event planners will make every possible effort to customize your party menu to meet your needs and desires.

DETAILS

Bittersweet Farm is happy to offer our Ivory colored linen for use. Additional colors in tablecloths and napkins may be available with a minimum 2 weeks notice. Certain colors may require an additional charge. Microphone, podium, easel and other items may also be available with advance notice, at no additional charge. A wide variety of other audio-visual equipment, such as projectors, screens, televisions and video cassette players, may also be available at a small additional charge. Upon request, we are also happy to provide our guests with a customized printed souvenir menu.

GUARANTEES

Due to our Food and Beverage Minimum Purchase Amounts, it is very important that you have a good idea of the number of people that will be attending your event when you book it. An approximate meal count with menu selections should be given at least 30 days prior to the date of event. The final guaranteed guest count is required 7 days prior to your function date.

You are required to pay for this number of guests, or the actual number of guests that are present, whichever is greater.

SPECIAL NOTES

Most special requests for changes and/or additions to menu can usually be accommodated as well as arrangements for special diets. In appreciation of hosting your wedding, we will gladly offer you a 15% discount on your Bridal Shower, Bachelor Dinner, Stag & Shower, or Rehearsal Dinner either here, or at our affiliated restaurants, Rachel's Lakeside or White's of Westport.

DEPOSITS & PRICING

Deposits are required on all functions and are non-refundable or transferable. Weddings require a second deposit equal in amount to the original deposit 6 months prior to the function date. If wedding is reserved within 6 months, both deposits are required upon booking. All deposits are deducted from your final bill.

Prices are reviewed annually in January and are subject to change.

PAYMENTS

Final payments by cash, personal check, or bank check, must be made 7 days in advance of the wedding. A credit card is also required to cover any incidental costs that may occur on the day of the wedding.

Corporate & Social functions require payment on day of event.

All food and liquor served will be charged a 6.25% MA Meals Tax & 20% House Fee.*
Credit cards are accepted for payments up to \$1000. Facility and rental fees may also be subject to 6.25% MA Meals Tax.

LIQUOR SERVICE

In compliance with MA State Liquor Laws, Bittersweet Farm does not allow the service of alcoholic beverages to anyone under the age of 21. MA State Liquor Laws prohibit liquor being brought onto or removed from the premises for distribution (i.e. liquor favors). Management also reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of each function.

DELIVERIES

It is extremely important that you notify your florist, cake vendor, disc jockey or band that early arrivals/deliveries will not be allowed. Deliveries should not be made any earlier than 1½ hours prior to the function.

MISCELLANEOUS

We require that all food and beverages be purchased through us or our affiliated companies.

Bittersweet Farm will not be responsible for lost or stolen articles including wedding envelopes and gifts.

Throwing of confetti, rice or birdseed is prohibited. In compliance with local laws, Bittersweet Farm is a non-smoking establishment. For safety reasons, open flame centerpieces are not allowed. Proper dress and shoes are required.

ICE CARVINGS

Customized Ice Carvings from \$300

CHOCOLATE FOUNTAIN

Accompanied with your choice of dipping items from \$5 - \$7.50 per person.

ARRANGEMENTS

Bittersweet Farms's affiliation with the Westport Hampton Inn Hotel and the New Bedford Fairfield Inn & Suites Hotel, White's of Westport and Rachel's Lakeside of Dartmouth, allows us to offer special pricing for their accommodations and services.

Arrangements for invitations, entertainment, florists, photographers, special occasion cakes and shuttle services can be made through us with as much advance notice as possible.

TOUR OUR FACILITIES

Visit our website at www.LafranceHospitality.com for a complete tour of our affiliated properties.

PLEASE NOTE

Due to Board of Health Guidelines and to insure proper handling of food items, no bulk food is allowed to leave premises by patrons. Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform our staff about any concerns regarding food allergies and/or celiac disease before ordering.

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary.

Bittersweet Farm's elegant country atmosphere provides the perfect setting for your very special event, whether a cozy gathering in our Fireside Tavern, an intimate social gathering in our Great Loft, or grand celebration in our charming Main Dining Room. In addition to our varied menus, we offer a vast array of special and unique services, including our monthly Grand Brunch Buffet, weekend entertainment & seasonal wine dinners. Bittersweet's liquor menu is diverse and we also feature wines from our local vineyards. A picturesque gazebo & stone-lined fields are the ideal settings for wedding ceremonies and photographs. We will gladly assist you in creating the perfect menu and ambiance for your celebration.



~ BUTLERED HORS D'OEUVRES ~

Both our hot & cold hors d'oeuvres are hand-served by our professional waitstaff & most accompanied by appropriate sauces.

Prices below are per 50 pieces unless noted.

Chilled Jumbo Shrimp.....	\$150	Chicken Saté Skewers.....	\$110
Marinated Grilled Tenderloin <i>on crostinis</i> ..	130	Grilled Bruschetta.....	75
Mini Crab & Lobster Cakes	120	Grilled Shrimp Piccata.....	150
Bacon-Wrapped Sea Scallops.....	105	Beef Teriyaki Skewers.....	110
Clams Casino	110	Crab Stuffed Mushroom Caps.....	100
Island-Style Chicken Wings	85	Spinach Phyllos.....	90
Pork & Vegetable Potstickers	120	Coconut Battered Chicken.....	100

~ STATIONARY HORS D'OEUVRES ~

The following Stationary Appetizers are available only in sizes that reflect total guest count.

Golden Calamari Rings <i>fried and tossed in garlic butter, served with cherry pepper aioli</i>	\$4
Buffalo or Honey Mustard Chicken Tenders <i>with celery & carrot sticks</i>	4
Chilled Poached Salmon Fillet <i>with sliced cucumbers and dill cream sauce</i>	6
Sliced Tenderloin <i>with sauces, cheeses, breads and sliced onions & tomatoes</i>	11
Raw Bar (Oysters, Littlenecks & Cocktail Shrimp <i>with assorted condiments</i>)	Market
Assorted International Cheeses <i>with crackers</i>	4
Assorted International Cheeses & Baked Brie en Croûte	5
Fresh Garden Vegetable Crudité <i>with assorted dipping sauces</i>	4
Deluxe Fresh Fruit & Assorted Cheeses <i>with crackers</i>	5
Fresh Garden Vegetable Crudité & Array of Cheese <i>with crackers and fruit garnish</i>	6
Bittersweet Farm Chocolate Covered Strawberries	\$2 each

~ BANQUET LUNCHEONS ~

Minimum of 25 (not available Saturdays or for Wedding Receptions)

HOMEMADE SOUPS, TOSSED SALADS & FRESH FRUITS

Soup du Jour · New England Clam Chowder (+2) · Lobster Bisque (+3)
Mixed Field Greens · Classic Cæsar (+1) · Fresh Fruit Cup
Home Baked Dinner Rolls & Honey Butter

ENTRÉES

Grilled Chicken Cæsar Salad - classic Cæsar salad with strips of grilled marinated chicken.....	\$14
Pan-Seared Sea Scallops Cæsar Salad - classic Cæsar salad with pan-seared New Bedford sea scallops.....	15
Wild Mushroom Ravioli - with chopped asparagus and diced tomatoes in a shallot & cream sauce.....	14
Pasta Primavera - julienned garden vegetables, tossed in a light cream sauce.....	13
Grilled Chicken Pasta Primavera - grilled chicken & julienned garden vegetables, tossed in a light cream sauce.....	14
Emma's Chicken - boneless chicken, delicately grilled and glazed with a cranberry maple sauce.....	15
Baked Chicken Pie - all white meat and capped with a phyllo pastry crust.....	14.5
Montreal Pork Loin - seasoned with spices, sliced and served with a red grape demi-glaze.....	15
Grilled Beef Tips - with sautéed mushrooms, peppers, onions and demi-glaze.....	15.5
Baked Scallops Nantucket - with seasoned crumbs, blended in a white wine cheddar sauce.....	16.5
Chicken Piccata - plump chicken breast, sautéed in a lemon wine butter.....	15.5
Almond-Crusted Scrod - oven baked and served with an apricot orange butter.....	16.5
Grilled Atlantic Salmon - served with a citrus beurre blanc.....	17.5
Bittersweet Sole - stuffed with our lobster and crabmeat stuffing, topped with lobster cardinal sauce.....	17.5
Baked Stuffed Jumbo Shrimp - filled with our lobster and crabmeat stuffing.....	19.5
Filet Mignon - 8 ounce bacon-wrapped and broiled, with a garlic demi-glaze.....	23
Prime Rib of Beef - a juicy hand-cut 8 ounce portion, served with merlot au jus.....	21

Most entrées served with vegetable medley & group choice of garlic smashed potatoes or Bittersweet's wild rice blend
25-50 guests (3 choices) · 50 or more (2 choices)

DECADENT DESSERTS

Included: Ice Cream, Apple Crisp, Brownie Sundae, Chocolate Mousse, or à la mode cake service, Coffee & Tea

Other dessert selections (at additional charge):

Crème Brûlée, Carrot Cake, Tiramisu, New York Style Cheesecake, or Bittersweet Kiss

Customized Special Occasion Cakes can also be ordered through Bittersweet Farm

Prices do not include 6.25% MA Meals Tax or 20% House Fee.* All menu prices are subject to change, usually on an annual basis. Please notify us of any food allergies or dietary restrictions that you or your guests may have.

Please inform our staff about any concerns regarding food allergies and/or celiac disease before ordering.

*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary.