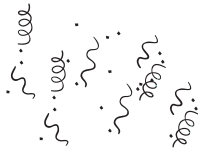
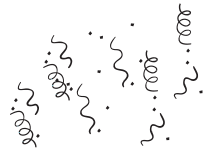


# Bittersweet Farm's Rehearsal Dinner Package



Package includes appetizers and full course dinner.

*Minimum of 25 persons*



## Cocktail Social Hour

*Butlered Style Hors d'oeuvres*

Baked Brie en Croûte · Crabmeat Stuffed Mushroom Caps  
Grilled Bruschetta · Spinach Phyllos · Buffalo Chicken Bites



## Intermezzo

*Crisp Cæsar Salad with Fresh Baked Rolls & Honey Butter*

## Entrée Selections

*Select up to three entrées*

**Wild Mushroom Ravioli** *with chopped asparagus and diced tomatoes in a shallot & cream sauce*

**10 ounce Roast Prime Rib of Beef** *with merlot au jus*

**8 ounce Broiled Bacon-Wrapped Filet Mignon** *with garlic demi*

**Grilled Atlantic Salmon** *served with a citrus beurre blanc*

**Baked Stuffed Jumbo Shrimp** *seafood stuffed & served with drawn butter*

**Emma's Chicken** *marinated boneless chicken grilled & served with cranberry maple chutney*

**Bittersweet Stuffed Fillet of Sole** *stuffed with lobster & crabmeat topped with lobster cardinal sauce*

**Orange-Glazed Scallops** *served over farfalle pasta*

*Most entrées served with Garlic Smashed Potatoes & Bittersweet's Fresh Vegetable Medley*

## Dessert

Homemade Brownie Sundae

Fresh brewed Coffee & Decaf

Arrangements for Liquor Service & Dinner Wines are available upon request  
We feature wines from our local vineyards - Westport Rivers Winery & Sakonnet Vineyards.

Rehearsal Dinner Package is \$34.5 per person, Children's Menu \$11 (12 and under),  
plus 6.25% MA Meals tax & 20% House Fee.\*

Private Room is subject to Food & Beverage minimum purchase.

**Note: Pre-order meal counts are required if ordering multiple entrées**

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