

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 ideal settings for wedding ceremonies & 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 wait staff & most accompanied by appropriate sauces
 Prices below are per 50 pieces unless noted.

Chilled Jumbo Shrimp.....	\$145	Chicken Saté Skewers.....	\$95
Marinated Grilled Tenderloin on crostinis .	125	Grilled Bruschetta	75
Mini Crab & Lobster Cakes	115	Grilled Shrimp Piccata.....	140
Bacon-Wrapped Sea Scallops	100	Beef Teriyaki Skewers	100
Clams Casino.....	105	Crab Stuffed Mushroom Caps	90
Oysters Rockefeller.....	115	Spinach Phyllos.....	75
Island Style Chicken Wings.....	80	Assorted Filled Puff Pastries (100 pieces)....	135
Prosciutto & Cream Cheese Pin Wheels.....	70	Coconut Battered Chicken	90
Prosciutto-Wrapped Grilled Asparagus.....	75	Raspberry Brie in Phyllo	105

ASSORTED STATIONARY PLATTERS & HORS D'OEUVRE TABLE

Below our Per-Person prices (minimum 50) allow you to custom tailor the size & combination of your platters.
 Totals must reflect at least the minimum guest count total.

Golden Calamari Rings tossed & fried in garlic butter, served with cherry pepper aioli	\$3.25
Buffalo or Honey Mustard Chicken Tenders with celery & carrot sticks.....	3.75
Chilled Poached Salmon Fillet with sliced cucumbers and dill cream sauce.....	4.95
Sliced Tenderloin with sauces, cheeses, and breads, with sliced onion and tomato	9.95

Due to their popularity, the following platters are available only in sizes that reflect total guest count.

Raw Bar (Oysters, Littlenecks & Cocktail Shrimp with assorted condiments).....	Market
Assorted International Cheeses with crackers	3.95
Assorted International Cheeses & Bake Brie en Croûte with crackers	4.95
Fresh Garden Vegetable Crudit� with assorted dipping sauces	3.95
Deluxe Fresh Fruit & Assorted Cheeses with crackers & specialty breads.....	4.95
Array of Cheeses with crackers, fruit garnish & Vegetable Crudit�	5.95
Sliced Smoked Salmon with capers, chopped red onion, minced egg & dill mustard	6.95
Bittersweet Chocolate Covered Strawberries.....	\$1.95 each

~ 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 · Lettuce Wedge Supreme
Home Baked Dinner Rolls & Honey Butter

ENTRÉES

Pasta Primavera -julienne vegetables tossed with farfalle pasta in a light sauce.....	\$17.95
Chicken & Broccoli Penne -chicken tenders & broccoli florets tossed with farfalle pasta in an alfredo sauce.....	19.50
Montreal Pork Loin -dry-rubbed with spices, sliced & served with a red grape demi-glaze.....	20.50
with our homemade apple-raisin stuffing.....	21.50
Almond-Crusted Codfish -baked and served with an apricot orange butter.....	20.50
Emma's Chicken -boneless chicken delicately grilled & glazed with a cranberry maple sauce.....	20.50
Chicken Madeira -Portuguese-spiced stuffed boneless chicken breast with a madeira wine sauce.....	22.50
Chicken Piccata -plump boneless & skinless chicken breast, pan-seared with lemon wine butter.....	23.50
Pan-Seared Statler Chicken -Boston-style chicken breast in a port wine reduction.....	22.50
Chicken Cordon Bleu -chicken breast, with delicate mixture of baked honey ham & Swiss cheese.....	23.50
Grilled Atlantic Salmon Fillet -with a citrus beurre blanc.....	24.50
Bittersweet Sole -stuffed with our lobster & crabmeat stuffing, topped with lobster cardinal sauce.....	24.50
Baked Stuffed Jumbo Shrimp -filled with our lobster and crabmeat stuffing.....	25.50
Filet Mignon -bacon-wrapped and broiled, with a garlic demi-glaze.....	8 oz...25.95.....12 oz...30.95
Prime Rib -oven-roasted, and served with Merlot au jus.....	10 oz...22.95.....16 oz...26.95
Land & Sea -our 10 oz prime rib with Merlot au jus, served with a.....	30.95
grilled seafood brochette of jumbo shrimp and sea scallops	
Land & Sea Deluxe -bacon-wrapped 8oz filet mignon with creamy béarnaise sauce,.....	32.95
and 2 baked stuffed jumbo shrimp	
Land & Sea Extravaganza -hand carved roasted tenderloin with green peppercorn sauce,.....	38.95
served with baked stuffed lobster tail with herbed butter	
Westport Lobsters -fresh local lobster boiled live or stuffed with crabmeat & scallops.....	Market
Just for Children - Chicken Tenders & Fries.....	11.50

Most entrées served with a vegetable medley & group choice of
baked potato, garlic smashed potatoes or Bittersweet's wild rice blend.
The number of guests in your party will determine the number of entrée choices available.

DECADENT DESSERTS

Included: Ice Cream, Sherbet, Apple Crisp, Brownie Sundae, Chocolate Mousse, or à la mode cake service
Other seasonal dessert selections (at additional charge): Crème Brûlée, Carrot Cake, Tiramisu
Crème Puff Delight, Chocolate Pate with Raspberry Sauce, New York Style Cheesecake, or Bittersweet Kiss
Customized Special Occasion Cakes can be ordered through Bittersweet Farm

Coffee · Decaf · Tea

~ STATION BUFFETS ~

Available for parties of 50 or more with a minimum charge of \$24.95 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 (+ \$1.00)
Mixed Field Greens · Classic Cæsar · Spinach Salad · Tomato Mozzarella Salad
Soup or Salad - \$2.95 · 1 Soup & 1 Salad - \$4.25 · 1 Soup & 2 Salads - \$5.50 · 2 Soups & 2 Salads - \$6.75

PASTA STATION

Penne · Linguini · Farfalle
Zesty Marinara · Pesto Cream · Alfredo · Red or White Clam Sauce
1 Pasta, 2 Sauces - \$5.50 · Additional selections above - \$1.95 · 1 Pasta, 2 Sauce, 2 Toppings - \$7.95*

Pasta Topping Compliments:

*Julienne Vegetables - \$1.75 · *Grilled Chicken - \$2.95 · Grilled Vegetables - \$2.25
Gulf Shrimp - \$4.25 (+ \$1.00) · Atlantic Scallops - \$3.75 (+ \$1.00)

SAUTÉ STATION

Served over Steamed White Rice

Orange Basil Scallops - \$5.95 · Thai Ginger Vegetables - \$3.95 · Shrimp Scampi - \$6.95
Dijon Chicken - \$4.75 · BBQ Beef Tips - \$4.75

SEAFOOD STATION

Served in Chaffers

Almond Crusted Cod - \$5.95 · Seafood Newburg - \$7.95
Grilled Salmon with citrus buerre blanc - \$5.95 · Grilled Swordfish with shirmp salsa - \$6.95

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

One Selection - \$5.95 · Additional Carving Choices + \$4.00

Roasted Sirloin of Beef with merlot au jus or green peppercorn sauce - \$7.50

Roasted Tenderloin of Beef with merlot au jus or green peppercorn sauce - \$8.95

french meat or apple raisin stuffing + \$1.75

Potato or Rice + \$1.50 · Roasted Vegetable Medley + \$1.50

DESSERT STATION

Assorted Party Pastries - \$3.95 · Make-Your-Own Sundae - \$4.95 · Fresh Strawberries & Cream - \$2.25

Watermelon Basket with Assorted Cut Fruit - \$3.95 · Buffet Style Assorted Gourmet Cakes & Pies - \$5.95

Individually served House Specialty Desserts available at additional cost:

Baked Alaska, Bittersweet Kiss, Tiramisu or Crème Brulee

CAKE SERVICE

*Host supplied special occasion cakes will be cut to individual tastes, plated and served for \$1.50 per person
with choice of ice cream, chocolate or fruit sauce \$2.95 per person*

Freshly brewed coffee or decaf \$1.75

Choice Liquors or Espresso & Cappuccino Station - Pricing on request.

~ BRUNCH BUFFETS ~

Available for parties of 35 or more with a minimum charge of \$14.95 per person, or \$19.95 for Saturdays or Wedding.

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 \$17.95

Note: For groups of less than thirty five, our chef would gladly customize a sit down brunch menu featuring Eggs Benedict or Country Style French Toast.

APPETIZER STATION

- *Fresh Fruits, Melons & Seasonal Berries - \$3.95
- Non-Fat Yogurt - \$.50 · Hearty Country Granola - \$.95
- Bittersweet Chocolate Covered Strawberries - \$1.95
- Mixed Field Greens with zinfandel vinaigrette - \$1.95
- New England Clam Chowder - \$2.50
- Poached Salmon Fillet with dijon dill sauce - \$2.95 · Smoked Salmon with capers and red onion - \$3.75

OMELETTE STATION

Farm fresh eggs, prepared to order, with a variety of fillings, such as Cheeses, Chopped Peppers, Diced Ham, Chourico, Onions, Mushrooms, or Tomatoes - \$3.75

BELGIAN WAFFLE STATION

Hot Waffles prepared to order, with fruit sauce, syrup, & whipped cream - \$3.50

À LA CARTE ITEMS

- *Sweet Bread French Toast, *Scrambled Eggs, *Herb-Roasted Red Bliss Potatoes,
- *Link Sausage or Crisp Bacon, *Honey-Baked Ham - \$1.95 each
- Eggs Benedict with Hollandaise over an English muffin - \$2.75
- *Pasta Carbonera - \$2.25 · Boston Baked Beans - \$1.50 · Chicken & Broccoli Penne - \$3.95
- Grilled Beef Tips with mushrooms & onions - \$4.25
- Beef Tenderloin topped with poached asparagus & Hollandaise sauce - \$7.75

CARVING STATION

Honey-Baked Country Ham, Roasted Turkey with stuffing, or Dry Rubbed Broiled Pork Loin

One Selection from above - \$3.75 · Additional Carving Choices + \$3.00

Roasted Sirloin of Beef with merlot au jus or green peppercorn sauce - \$5.50

Roasted Tenderloin of Beef with merlot au jus or green peppercorn sauce - \$7.50

PASTRIES & DESSERTS

- *Breakfast Pastries - \$2.25 or *Host Supplied Cake served with Ice Cream
- Assorted Party Pastries - \$2.50 · Crème Puff Delight - \$2.95
- Toasting Station with Fresh Bagels, English Muffins, Butter, Cream Cheese, and Jams & Jellies - \$2.95
- Assorted Gourmet Cakes - \$4.25 · Cake cutting service - \$1.50 with Ice Cream - \$2.95

BEVERAGES

- *Freshly-Brewed Coffee & Tea - \$1.75
- *Chilled Juices (Orange, Tomato, Cranberry) - \$1.95 per person or \$8.95 per Carafe
- Non-Alcoholic Punch - \$45 gallon · Mimosas & Bloody Marys · \$3.95 ea. or \$19.50 per Carafe
- Champagnes & Wines are available from our Wine List

- PRIVATE EVENT INFORMATION -

INDOOR ROOM CAPACITY

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

Event specifics – such as style of service, special displays, entertainment or dancing, and special seating arrangements - 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 \$375.00 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 wooden chairs, amplifier and microphone for clergy.

Chairs needed in excess of 100 guests will be charged an additional \$2.25 per chair. Arrangements for rentals of tents, chairs, tables, lighting, etc. can be made with appropriate rental fees.

FOOD & BEVERAGE MINIMUMS AND ROOM FEES

Minimum food and beverage host purchases, which does not include MA meals tax & 18% gratuity and are as follows:

Monday.....\$1,200

Tuesday - Friday until 3:00 pm.....\$500

Saturday til 4 pm & Sunday after 4 pm (Main & Balcony)\$2,500

In addition, there is a \$550 rental for the private exclusive Saturday Day use of our facility. Sunday evening wedding ceremonies & receptions are also welcome but are also subject to a room fee.

Our Great Loft, which is private, is available during our regular operating hours, and has minimum purchases of \$500 Tuesday -Thursday and Sunday, and \$1000 Fridays and Saturdays. When applicable, a room fee will be assessed to reach our minimums. For functions within our regular operating hours, we offer semiprivate accommodations in our 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 function. Parties from 25 to 50 will be allowed 3 entrée choices, parties from 51 to 100 - 2 choices, and parties over 100 - one 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 your needs and desires.

DETAILS

Bittersweet Farm is happy to offer our Champagne (off-white) 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.

Additions can usually be accommodated up until the day of the event..

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 also require a second deposit equal in amount to the original deposit six 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 5% MA meals tax and 18% House Fee.

Credit cards are accepted for payments up to \$500.

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 affiliate 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, management must approve open flame centerpieces. Proper dress is 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 Farm's affiliation with the Westport and Fairhaven Hampton Inns, 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 livery services can be made through us with as much advance notice as possible.

TOUR OUR FACILITY

Visit our website at www.LafranceHospitality.com for a complete tour & 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.