

## The Perfect Beginning

Assorted Deluxe Cheese & Crackers .....	\$2.95
Fresh Fruit Medley on mirrored trays .....	3.95
Fresh Vegetable Crudité Basket with assorted dips .....	3.25
Combination of 2 above.....	6.50
Assorted Cold Canapés (50 pieces) .....	60.00
Assorted Hot Hors d'oeuvres Tray (50 peices).....	75.00

### SPECIALTY HORS D'OEUVRES MENU ALSO AVAILABLE

#### Assorted Hors d'oeuvres

Minimum 50 persons

Assorted Cheese & Crackers · Chicken Wings · Pizza Breads · Swedish Meatballs · Buffalo Chicken Bits Calamari & Peppers · Spanakopita · Fried Popcorn Shrimp · Grilled Bruschetta	
Choice of 3 above.....	8.50
Choice of 4 above.....	9.95
Choice of 6 above.....	11.95
Baked Ham or Roast Beef Carving Station with 4 of the above.....	12.50
Baked Ham or Roast Beef Carving Station with 6 of the above.....	14.50
Portuguese Puffs .....	1.50 each
Spanakopita.....	1.50 each
Wrapped Proscuitto Pinwheels with balsamic vinaigrette .....	1.75 each
Grilled Brushetta .....	1.50 each
Stuffed Jumbo Mushrooms.....	2.00 each
Sesame Chicken .....	2.00 each
Coconut Chicken.....	1.75 each
Bacon-Wrapped Sea Scallops.....	2.00 each
Clams Casino .....	2.50 each
Cocktail Shrimp with sauce.....	2.75 each
Crab Cakes with cardinal sauce.....	2.95 each
Chicken or Beef Wellington.....	2.75 each
Raw Bar (Littlenecks, Oysters, Shrimp & Crab Claws) .....	Market Price
Assorted Party Pastries.....	3.50
Gourmet Pies and Cakes.....	5.95

#### \*ITEMS ABOVE PRICED PER PERSON UNLESS INDICATED\*

A Room Usage Fee will not be charged with a minimum food order of \$11.95 per person, or if Hors d'oeuvres are served with dinner.

#### Beverages

Cocktail Fountains (serves approximately 40 guests)	
Pearl Harbor, Midori Sour, Margarita, Daiquiri, Whiskey Sour .....	\$80.00 per gallon
Beer Fountain (12 oz.; 2 case minimum) .....	4.00 regular / 4.50 premium
Non-Alcoholic Punch Bowl .....	40.00 per gallon

#### DRINK TICKETS AND ROLLING BARS ARE AVAILABLE

#### Wedding Toast

Non-Alcoholic Sparkling Wine / Cider.....	2.25 glass
Domestic Champagne with fresh strawberries.....	3.25 glass

Consult our Wine List for additional wines & champagnes to suit every taste & budget.

**Selections from Sakonnet Vineyards offer customized labels at no additional charge.**

Coffee.....	\$1.95 per person / 35.00 per gallon
Soda .....	1.95 per glass / 5.95 per carafe
Juice .....	6.95 per carafe

## Dinner Selections

Choice of 1: Fresh Fruit Cup · Family Style Soup · Tossed Garden Salad

Oven Roast Turkey with meat dressing & cranberry sauce .....	17.95
Roast Loin of Pork with apple-raisin dressing .....	17.95
Broiled Native Scrod with lemon wedge or Portuguese Style .....	19.50
Yankee Pot Roast of Beef with mushroom gravy or Portuguese Style .....	19.50
Stuffed Boneless Breast of Chicken with choice of meat stuffing or wild rice .....	19.50
Stuffed Boneless Breast of Chicken with Portuguese stuffing.....	19.95
Chicken Marsala.....	19.95
Chicken Cordon Bleu .....	19.95
Chicken Piccata.....	19.95
Grilled Atlantic Salmon .....	20.50
Bittersweet Stuffed Filet of Sole .....	20.50
Braised Portuguese Steak .....	21.95
Baked Stuffed Jumbo Shrimp (4) .....	22.95
Roast Prime Rib of Beef au Jus (Captain's Cut \$2.00 extra) .....	22.95
Roast Sirloin of Beef with merlot sauce .....	23.50
Hand-Carved Roast Tenderloin of Beef with peppercorn sauce .....	25.95
Broiled Bacon-Wrapped 10 oz. Filet Mignon with béarnaise.....	28.95
Surf & Turf - Roast Tenderloin of Beef & Two Baked Stuffed Shrimp .....	29.95
Azorean Surf & Turf - Portuguese Steak & Shrimp Mozambique.....	27.95
Captain's Surf & Turf - Filet Mignon, Crab Cake & Seafood Skewer.....	34.95
Priscilla Surf & Turf - Filet Mignon & Princess Lobster .....	37.95
Baked Stuffed Lobster .....	Market

Above served with Vegetable and choice of Potato

Individual Plated Dinners · Over 400 People - 1 Choice · 100-400 People - 2 Choices · 50-100 People - 3 Choices  
Additional Selections \$2.00 per person

## 🌿 HOUSE SPECIALTY 🌿

**Full Course Family Style Dinners Served with Soup, Salad and choice of:**

**Oven Roast Turkey · Roast Native Chicken · Baked Virginia Ham · Southern Fried Chicken  
Roast Loin of Pork · Broiled Native Scrod · Yankee Pot Roast of Beef**

**Served with Mashed or Roasted Potatoes, and Vegetable du Jour**

**Choice of 1 above - \$21.95 · Choice of 2 above - \$24.95**

**All Dinners served with Dinner Rolls & Butter, Dessert du Jour & Coffee**

### Additional Selections & Courses

**Tossed Garden Salad, Minestrone or Chicken Gumbo Soup..... \$2.25**

Clam Chowder .....	3.25	Lobster Bisque.....	3.50
Classic Cæsar Salad.....	2.75	Lettuce Wedge with crumbled blue cheese ...	2.95
Assorted Relish Tray.....	.95	Jumbo Shrimp Cocktail (4).....	6.95
Cantaloupe with sherbet.....	3.75	Half Pineapple with fresh fruit & sherbet.....	4.25

**Lemon Sorbet Intermezzo with mint leaf..... \$2.25**

Portuguese Style Rice.....	1.95	Broiled Scrod with lemon butter or Azorean ..	4.95
Additional Vegetable .....	1.50	Post Dinner Coffee/Danish.....	2.95
Family Style Pasta with meat sauce .....	3.95	Baked Alaska .....	3.25

## Portuguese Dinner

Refeicao Completa

Canja (chicken rice) ou Sopa de Vegetais (vegetable soup) · Salada Familiar (Family Style salad)

Bacalhau Fresco Com Cebolada (fresh scrod with onion sauce)

Motade de Galinha Assada Com Portugues Rechelo (roast chicken with Portuguese stuffing)

ou Carne Assada (Family Style roast beef - add \$2)

Batata Assada (roast potatoes) ou Arroz a Portuguesa (rice) · Vegetais (vegetable)

Puddim de Arroz (rice pudding) · Cafe (coffee)

\$23.95

## Bountiful Buffets

Minimum 50 persons / \$75 Buffet Setup Fee for parties of 35-50

### Banquet Buffet

Not available for Weddings or on Saturday Evenings

Potato Macaroni Salad · Herbal Chicken Salad  
 Seasonal Vegetable · Roasted Red Bliss Potatoes  
 Portuguese Baked Beans · Southern Fried Chicken  
 Baked Cheese Tortellini Marinara  
 Italian Meatballs · Baked Virginia Ham\*  
 Brownie à la mode\*\*

**\$17.95**

### Captain's Buffet

Mixed Field Greens · Cranberry Sauce  
 Seasonal Vegetable · Penne Pasta Marinara  
 Garlic Smashed Potatoes · Seafood Newburg  
 Sweet & Sour Boneless Fried Chicken  
 Beef Tips over steamed rice  
 Roast Native Turkey\*  
 with Aime's meat stuffing & giblet gravy  
 Mississippi Mudd Ice Cream Pie\*\*

**\$23.95**

### Seafarer's Buffet

Cæsar Salad · Seasonal Vegetable  
 Garlic Smashed Potatoes · Baked Scrod  
 Roasted Chicken · Seafood Scampi with steamed rice  
 Roast Tenderloin of Pork\*  
 with apple-raisin stuffing & pork gravy  
 Oreo Cookie Ice Cream Pie\*\*

**\$20.95**

### Deluxe Buffet

Cæsar Salad with Warm Crusted Rolls\*\*  
 Poached Salmon Farfalle Salad  
 Seasonal Vegetable · Garlic Smashed Potatoes  
 Seafood Newburg · Chicken Piccata  
 Pork & Rice Mozambique  
 Roast Prime Rib of Beef\*  
 with merlot au jus  
 Assorted Gourmet Pastries & Specialty Cakes

**\$28.95**

### Grande Buffet

Cæsar Salad\*\* · Warm Crusted Rolls · Mushroom Mèlange · Shrimp & Calamari Salad  
 Garlic Smashed Potatoes · Chicken Marsala · Pork & Rice Mozambique  
 Penne Pasta Primavera · Seafood Newburg · Baked Stuffed Shrimp · Roast Tenderloin of Beef\*  
 Raspberry Truffle Ice Cream Pie\*\*

**\$33.95**

**All Buffets served with coffee      \*Chef Carved      \*\*served individually**

### Customized Buffet Selections

Minimum \$22.95 per person or as additions to above / Family Style Soup (served at tables) - \$2.25

Tossed Garden Salad .....	\$1.95	Roast Turkey* .....	\$3.50
Fresh Fruit Bowl .....	1.95	Roast Turkey with stuffing* .....	3.95
Fresh Vegetable Medley .....	1.95	Baked Virginia Ham* .....	3.50
Garlic Smashed Potatoes .....	1.95	Fried Gulf Shrimp .....	4.50
Crispy Chicken Wings .....	1.95	Chicken Piccata .....	3.95
Chourico & Peppers .....	2.95	Portuguese Stuffed Chicken Breast .....	3.95
Baked Lasagna .....	2.95	Roast Top Round of Beef* .....	3.95
Southern Fried Chicken .....	2.95	Roast Pork Loin* .....	3.75
Barbecued Beef .....	2.95	Scallops au Gratin .....	3.95
Chicken Marsala .....	3.50	Seafood Newburg .....	5.25
Baked Fish a Portuguesa .....	3.75	Roast Prime Rib* .....	5.95
Brownie Sundae or Assorted Party Pastries .....	2.95	Lobster Newburg .....	Market Price

### Buffet a Portuguesa

Vegetais Frescos com Azeitonas (fresh vegetables with olives) · Salada de Galinha (chicken salad)  
 Batata Assada (roast potatoes) · Arroz a Portuguesa (rice) · Vegetais (vegetable)  
 Bacalhau Acoreana (Azores style fish) · Chourico com Pimentas (chourico & peppers) ou Cacoula (pork)  
 Galinha Frita (fried chicken) · Carne a Portuguesa (sliced beef) ou Fiambre (ham)  
 Pastelaria Variada (assorted pastries) · Cafe (coffee)

**\$23.50**

## All Inclusive Wedding Packages

Minimum 50 persons

All packages include Swan Ice Sculpture, Champagne Toast, Gold Charger Plates,  
Hurricane Globes with Candles and Fanned Napkins



### MAJESTIC PACKAGE

Assorted Deluxe Cheese & Crackers

Assorted Butler Passed Hot Hors d'oeuvres

Grilled Bruschetta · Spanakopita · Crabmeat Stuffed Mushroom Caps · Chourico Cakes

Minestrone Soup · Crisp Mandarin Orange Salad

Lemon Sorbet Intermezzo

Choice of 2 entrées:

**Chicken Cordon Bleu · Almond Crusted Scrod · Prime Rib of Beef**

accompanied with Red Bliss Smashed Potatoes & Seasonal Vegetable

Your Wedding Cake served with Ice Cream and Seasonal Berries  
Coffee Station

**\$42.95 per person**



### IMPERIAL PACKAGE

Assorted Deluxe Cheese & Crackers

Assorted Butler Passed Hot Hors d'oeuvres

Sweet & Sour Meatballs · Crabmeat Stuffed Mushroom Caps

Sea Scallops wrapped in Bacon · Coconut Chicken with Raspberry Dipping Sauce

Chicken Gumbo Soup or New England Clam Chowder · Classic Cæsar Salad

Lemon Sorbet Intermezzo

Choice of 2 entrées:

**Chicken Piccata · Maple-Glazed Atlantic Salmon · Roast Tenderloin**

accompanied with Red Bliss Smashed Potatoes & Vegetable Medley

Your Wedding Cake served with Ice Cream and Seasonal Berries  
Coffee Station

**\$47.95 per person**



### GRAND PACKAGE

Baked Brie with Roasted Garlic & Cranberries

Assorted Butler Passed Hot Hors d'oeuvres

Grilled Tenderloin Crostini · Vegetable Dumplings · Lobster & Crab Cakes · Antipasto Skewers

Lobster Bisque · Iceberg Lettuce Wedge with Crumbled Blue Cheese

Lemon Sorbet Intermezzo

Choice of 2 entrées:

**Surf & Turf - Tenderloin of Beef & Colossal Baked Stuffed Shrimp**

**Land & Sea - Chicken Atlantis with Grilled Shrimp Oscar**

**Bacon-Wrapped 10 oz. Filet Mignon - with creamy béarnaise sauce  
Baked Stuffed Shrimp (5)**

accompanied with Red Bliss Smashed Potatoes & Vegetable Medley

Your Wedding Cake served with Ice Cream and Seasonal Berries  
Post Dinner Mini Pastries & Coffee Station

**\$56.95 per person**

## Special Effects

White's of Westport Complimentary Centerpiece includes:  
Candles or Bud Vases with Silk Carnations

### Bronze Setup

Mirrored Tile Centerpieces · Candles with Hurricane Globes · Three Votive Candles · Fanned Napkins  
**\$3.00 per person**

### Silver Setup

*Bronze Setup with:* Ivory Chair Covers with Ivory Sash · Ivory Napkins & Tablecloths  
**\$7.00 per person**

### Gold Setup

*Silver Setup with:* Gold Charger  
Above with Ice Sculpture and 100 person minimum for \$10.00 per person  
**\$8.00 per person**



### Ice Carvings

Customized Ice Carvings from \$295

### Chocolate Fountain

Accompanied with your choice of dipping items from \$5.00-7.50 per person



## Garden Wedding Ceremonies

We offer decorative gazebos and picturesque surroundings at both Rachel's Lakeside and Bittersweet Farm; minutes away from White's, for outdoor ceremonies. A fee of \$400 is charged for the use of either property. The fee includes rehearsal time, setup of up to 100 white chairs, amplifier and microphone for clergy.

Chairs needed in excess of 100 guests will be charged an additional \$2.25 per chair.

## Picture Taking

We offer a variety of outdoor and indoor picture taking locations at all of our properties. The outdoor grounds at Rachel's Lakeside and Bittersweet Farm are particularly attractive, as well as our indoor studio, The Gallery, at Rachel's Lakeside. Their use is complimentary with pre-arrangements.

## Special Notes

Most special requests for changes and/or additions to the 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 Bittersweet Farm. Visit our website at [www.LafranceHospitality.com](http://www.LafranceHospitality.com) for photos and additional information about White's and our affiliated properties.



## Hampton Inn Hotel

Our newly renovated Westport Hampton Inn, with Indoor Pool, Exercise Room and Hospitality Suites is adjacent to White's and is ideal for out of town guests. Group discounts and shuttle service is available upon request.

## 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.

## Miscellaneous Function Information

### DEPOSITS

Deposits are required on all rooms and are non-refundable unless notified of cancellation in person 10 calendar months prior to the date of the function. **On weddings, a second deposit, equal in amount to the original deposit, is required 6 months prior to the function.** Because most functions are booked quite far in advance, we require a 10-month notice of cancellation in order to refund a deposit. However, in all cases, **White's will retain 50% of deposit** for office related expenses. All deposits are deducted from your final bill.

### 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 and 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. For Room Rental only, payments should be made upon booking.

### MISCELLANEOUS ARRANGEMENTS

Arrangements for bands, special musicians or a DJ should be made as soon as possible after the deposit is received. You are not obliged to engage an entertainer through White's; however, we do have several bands and DJs that we use on a regular basis, which we can gladly recommend. **In all cases, sound volume of bands with electrical amplifiers is restricted and subject to the discretion of White's management.** We are also able to provide services for Wedding Ceremonies including Justice of the Peace, Wedding Invitations and Hotel Accommodations.

### PRELIMINARY ARRANGEMENTS – 30 days prior to function

These include complete menu and liquor selection, table assignments, number of guests at a head table (if any), color schemes, table decorations, time of arrival and dinner, ordering of cakes and approximate number of guests. These should be made one month prior to the function.

### FINAL ARRANGEMENTS – 7 days prior to function

Basically, this consists of verifying the preliminary arrangements, already discussed and giving a definite count or guarantee on the number that will be attending and submit final payment. Cancellations on number of guests will not be accepted within 72 hours of the party, but additions can always be accommodated.

### GUARANTEES

**Minimum** – Number of guests you are responsible to pay for according to the particular room you have reserved. It is very important that you have a good idea of your expected number of guests when you book your room. **Note: In the event that the final count is less than the minimum guarantee required for the room that was reserved, a room rental fee of \$16.00 per person will be charged for each person below the minimum guarantee.**

**Actual** – Number of guests you have ordered for. White's will be prepared to accommodate 5% more guests above the actual guarantee. You are responsible to pay for minimum guarantee, or actual number of guests served, whichever is greater.

### TABLE ASSIGNMENTS

It is very important that you inform us if you plan to have table assignments. Our function consultants will be happy to explain how table assignments can be made for your party. Room diagrams are available for all rooms, and the complete diagrams, plus alphabetically arranged seating cards or lists, must be brought in no later than 3 days before the function.

### COLOR SCHEMES

We offer white table linens with choice of white, blue, red or black napkins and table skirting. Other napkin colors may be rented at an additional charge.

### ADDITIONS/FAVORS/DECORATIONS

We are happy to provide to you at no additional cost the following: guest book, seating placecards, private dressing room, and silk flowers or candles for guests' tables. **A \$150 charge will be incurred for the proper placement of centerpieces, favors and other decorations not provided by White's of Westport.** Also, please note, we are not responsible for any items left in our building after the completion of event.

### PRICE CHANGES

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

### LIQUOR SERVICE

In compliance with MA State Liquor Laws, White's 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. A \$75 liquor service fee is charged for functions under 50 people requesting a bartender in a private function room.

### DELIVERIES

It is extremely important that you notify your florist, cake vendor, DJ or band that early arrivals/deliveries will not be allowed. Deliveries should not be made any earlier than 1 1/2 hours prior to the function.

### MISCELLANEOUS

We require that all food and beverages be purchased through us or our affiliated companies. White's of Westport will not be responsible for lost or stolen articles including wedding envelopes and gifts. Throwing confetti, rice or birdseed is prohibited. In compliance with local laws, White's of Westport is a non-smoking establishment. For safety reasons, open flame centerpieces are not allowed.

**\*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.**