



Pharmaceutical Dinner Package

PACKAGE INCLUDES APPETIZER, INTERMEZZO, ENTRÉE SELECTION & DESSERT.

COCKTAIL SOCIAL HOUR CHOICE OF THREE (3)

CRABMEAT STUFFED MUSHROOM CAPS | GRILLED BRUSCHETTA | BEEF TERIYAKI
GOLDEN FRIED CALAMARI | BACON-WRAPPED SCALLOPS | COCONUT CHICKEN

INTERMEZZO WITH FRESH BAKED BAGUETTES, RED PEPPER JAM & HONEY BUTTER
CRISP CÆSAR SALAD

ENTRÉE SELECTIONS SELECT UP TO THREE (3) ENTRÉES

SEASONAL RAVIOLI - VARIETIES OF VEGETARIAN SELECTIONS PAIRED WITH APPROPRIATE SAUCE

FILET MIGNON - BROILED 8 OUNCE FILET, MERLOT AU JUS

CEDAR PLANK SALMON - WITH CITRUS BEURRE BLANC

BAKED STUFFED JUMBO SHRIMP - SEAFOOD STUFFED, SERVED WITH DRAWN BUTTER

EMMA'S CHICKEN - BONELESS, DELICATELY GRILLED, GLAZED WITH A CRANBERRY-MAPLE SAUCE

SURF & TURF - 8 OUNCE FILET MIGNON & TWO BAKED STUFFED SHRIMP

BAKED STUFFED LOBSTER - WITH A CRABMEAT & SCALLOP CRACKER STUFFING

MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

DESSERT SERVED WITH COFFEE & TEA

CHEESECAKE WITH FRESH STRAWBERRIES

BEER & WINE

IMPORTED & DOMESTIC | SELECTION OF CALIFORNIA WINES

\$125 PER PERSON, INCLUSIVE OF PRIVATE ROOM, ALL TAXES & 22% HOUSE FEE*

LCD PROJECTOR AND SCREEN AVAILABLE AT NO ADDITIONAL COST.

NOTE: A PRE-ORDERED MENU WITH ACCURATE MEAL COUNTS
MUST BE GIVEN 10 DAYS PRIOR TO FUNCTION.

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

*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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.