



## Westport Dinner Package

PACKAGE INCLUDES APPETIZERS AND FULL COURSE DINNER.

MINIMUM OF 25 PEOPLE

**COCKTAIL SOCIAL HOUR** SELECT UP TO THREE (3) HORS D'OEUVRES  
ASSORTED CHEESE WITH CRACKERS | COCONUT CHICKEN  
MAC & CHEESE BITES | GRILLED BRUSCHETTA | BEEF TERIYAKI SKEWERS  
CRAB STUFFED MUSHROOM CAPS | SPANIKOPITA

### INTERMEZZO

CRISP CÆSAR SALAD -OR- MIXED FIELD GREENS  
BAGUETTES & HONEY BUTTER

### ENTRÉE SELECTIONS

 SELECT UP TO TWO (2) ENTRÉES

SEASONAL RAVIOLI - ASK ABOUT OUR OTHER SEASONAL FILLING OPTIONS

10 OUNCE ROAST PRIME RIB OF BEEF - WITH MERLOT AU JUS

GRILLED ATLANTIC SALMON - WITH A GINGER-WHISKEY GLAZE

BAKED STUFFED JUMBO SHRIMP - SEAFOOD STUFFED, WITH LEMON

EMMA'S CHICKEN - MARINATED BONELESS CHICKEN GRILLED, WITH CRANBERRY MAPLE CHUTNEY

NEW ENGLAND SCROD - WITH SEASOOD CRUMBS

MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

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

### DESSERT

HOMEMADE BROWNIE SUNDAE  
FRESH BREWED COFFEE & TEA

**Westport Dinner Package is \$45 per person, Children \$20 (12 and under), plus MA & Local Meals Tax & 22% House Fee,\* with a \$600 Room Fee for the Main Floor / \$400 Room Fee for the Great Loft, and a \$250 Deposit. Arrangements for Liquor Service & Wines are available upon request. Bartender Included.**

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. 01/23