



Deluxe Holiday Dinner

"ALL INCLUSIVE" PACKAGE AVAILABLE TUESDAY-SUNDAY FOR GROUPS OF 15 OR MORE.

COCKTAIL SOCIAL HOUR & HORS D'OEUVRES

DELUXE FRUIT, CHEESE & CRACKERS DISPLAY

BUTLERED HORS D'OEUVRES SELECT THREE

SPANAKOPITA (V) | COCONUT SHRIMP | MINI CRAB CAKES

BACON-WRAPPED SCALLOPS (+2) PER PERSON | ALL FOUR HORS D'OEUVRES (+5) PER PERSON

INTERMEZZO SELECT ONE

MIXED FIELD GREENS SALAD -OR- CLASSIC CÆSAR SALAD

ADDITIONAL COURSE OF NEW ENGLAND CLAM CHOWDER (+4) PER PERSON

SERVED WITH FRESH BAKED ROLLS, RED PEPPER JAM & HONEY BUTTER

ENTRÉE SELECTIONS

BUTTERNUT RAVIOLI - WITH CREAMY BROWN SUGAR SAGE SAUCE, CRANBERRIES & PECANS (V)

FESTIVE CHICKEN - JUICY CHICKEN BREAST, TOPPED WITH FRESH SPINACH, FETA & TOMATOES (GF)

8 OUNCE FILET MIGNON - WITH BLEU CHEESE COMPOUND BUTTER (GF)

BAKED STUFFED SCROD - SEAFOOD STUFFING, TOPPED WITH LOBSTER CARDINAL SAUCE

BAKED STUFFED SHRIMP - WITH OUR LOBSTER & CRABMEAT STUFFING (ADD BONELESS SHORT RIB +7)

MOST ENTRÉES SERVED WITH FINGERLING POTATOES & HOLIDAY VEGETABLE MEDLEY

DESSERT

TIRAMISU TORTE | FRESH BREWED COFFEE & TEA

**HOLIDAY DINNERS PRICED ALL-INCLUSIVE WITH TAX & HOUSE FEE* FOR \$57 PER PERSON
BARTENDER FEE \$100**

NOTE: DINNER COUNTS AND MENU PRE-ORDER SELECTIONS ARE NEEDED 10 DAY IN ADVANCE.
ARRANGEMENTS FOR ADDITION HORS D'OEUVRES, OPEN BARS, DINNER WINES ARE AVAILABLE UPON REQUEST.

GF - Gluten Free | V - Vegetarian

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. 10/23



Holiday Lunch Selections

"ALL INCLUSIVE" PACKAGE AVAILABLE TUESDAY-SUNDAY FOR GROUPS OF 15 TO 50.

STARTERS

MIXED FIELD GREENS SALAD -OR- CLASSIC CÆSAR SALAD

ADDITIONAL COURSE OF NEW ENGLAND CLAM CHOWDER (+4) PER PERSON

SERVED WITH FRESH BAKED ROLLS, RED PEPPER JAM & HONEY BUTTER

LUNCHEON SELECTIONS

BUTTERNUT RAVIOLI - WITH CREAMY BROWN SUGAR SAGE SAUCE, CRANBERRIES & PECANS **(V)**

MARINATED STEAK TIPS - WITH ONIONS, MUSHROOMS AND PEPPERS, WITH A ROASTED GARLIC DEMI

NEW BEDFORD BAKED SCROD - TOPPED WITH SEAFOOD CRUMBS AND CITRUS BUTTER

CEDAR PLANK SALMON - WITH A CITRUS BEURRE BLANC **(GF)**

FESTIVE CHICKEN - JUICY CHICKEN BREAST, TOPPED WITH FRESH SPINACH, FETA & TOMATOES **(GF)**

MOST ENTRÉES SERVED WITH FINGERLING POTATOES & HOLIDAY VEGETABLE MEDLEY

DESSERT

CHEESECAKE WITH STRAWBERRIES | FRESH BREWED COFFEE & TEA

**HOLIDAY LUNCHEON PRICED ALL-INCLUSIVE WITH TAX & HOUSE FEE* FOR \$37 PER PERSON
BARTENDER FEE \$100**

NOTE: LUNCHEON COUNTS AND MENU PRE-ORDER SELECTIONS ARE NEEDED 10 DAY IN ADVANCE.
ARRANGEMENTS FOR ADDITION HORS D'OEUVRES, OPEN BARS, DINNER WINES ARE AVAILABLE UPON
REQUEST.

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Holiday Cocktail Party

THE YULETIDE | \$47 PER PERSON

STATIONARY APPETIZERS

CHEESE & CRACKERS | DELUXE FRUIT

PASSED APPETIZERS | CHOOSE 3

COCONUT SHRIMP | TERIYAKI BEEF SKEWERS | MINI CRAB CAKES | MAC & CHEESE BITES (V)
CRABMEAT STUFFED MUSHROOM CAPS | SPANAKOPITA (V)

DINNER BUFFET

MIXED GREENS WITH ZINFANDEL VINAIGRETTE | BAGUETTES WITH HONEY BUTTER
BAKED ZITI WITH MARINARA | NEW ENGLAND SCROD | HERB-ROASTED CHICKEN WITH PAN JUS
FINGERLING POTATOES | SEASONAL VEGETABLE

THE WINTER WONDERLAND | \$60 PER PERSON

PASSED CHAMPAGNE ON ARRIVAL

HOLIDAY GRAZING TABLE

ASSORTED CHEESE | CRUDITÉS | MARINATED OLIVES & MUSHROOMS | ROASTED NUTS

PASSED APPETIZERS | CHOOSE 3

COCONUT SHRIMP | MINI BEEF WELLINGTON | MINI CRAB CAKES | SPANAKOPITA (V)
BACON-WRAPPED SCALLOPS | JUMBO COCKTAIL SHRIMP | TOMATO BISQUE WITH GRILLED CHEESE BITES (V)
GOAT CHEESE STUFFED PEPPADEWS (V)

DINNER BUFFET

MIXED GREENS WITH CRAISINS, FETA, WALNUTS & CHAMPAGNE VINAIGRETTE
BAGUETTES WITH HONEY BUTTER
LOBSTER MACARONI & CHEESE | GRILLED ATLANTIC SALMON
HERB-ROASTED CHICKEN WITH PAN JUS | ROAST SIRLOIN
FINGERLING POTATOES | SEASONAL VEGETABLE

MINI PASTRIES OR TIRAMISU MAY BE ADDED TO ABOVE PACKAGES | \$5 PER PERSON

**ABOVE PRICED ALL-INCLUSIVE WITH TAX & HOUSE FEE*
BARTENDER FEE \$100**

NOTE: DINNER COUNTS AND MENU PRE-ORDER SELECTIONS ARE NEEDED 10 DAY IN ADVANCE.
ARRANGEMENTS FOR ADDITION HORS D'OEUVRES, OPEN BARS, DINNER WINES ARE AVAILABLE UPON
REQUEST. SPECIAL WINE SELECTIONS PRICING WITH PACKAGE FOR \$27 PER BOTTLE INCLUSIVE.

V - Vegetarian

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