



## Hors D'oeuvre Packages

MINIMUM 50 PERSONS

### GOOSEBERRY PACKAGE ~24~

CHOICE OF ONE (1) STATIONARY HORS D'OEUVRE  
WITH CHOICE OF FOUR (4) PASSED HORS D'OEUVRES

### NOQUOCHOKE PACKAGE ~32~

CHOICE OF TWO (2) STATIONARY HORS D'OEUVRES  
WITH CHOICE OF SIX (6) PASSED HORS D'OEUVRES

### HORS D'OEUVRE OFFERINGS

SPANAKOPITA	FISH & CHIP CONES
MINI CRAB CAKE	MAC & CHEESE BITES
GRILLED BRUSCHETTA	BEEF TERIYAKI SKEWERS
COCONUT CRUSTED CHICKEN	MINI BEEF WELLINGTONS
CLAM CHOWDER WITH CLAM CAKE DIPPER	TOMATO BISQUE WITH MINI GRILLED CHEESE

### ADDITIONAL OFFERINGS +2 PER PERSON

BACON-WRAPPED SCALLOPS  
CHILLED JUMBO SHRIMP  
OYSTERS ROCKEFELLER  
MARINATED BEEF TENDERLOIN CROSTINI  
MINI CRAB CAKE WITH LOBSTER BISQUE  
LAMB LOLLIPOP  
LOBSTER SALAD ON ENDIVE SPEARS

### STATIONARY HORS D'OEUVRE OFFERINGS

ASSORTED CHEESE & CRACKER DISPLAY WITH FRESH FRUIT 10  
FRESH VEGETABLE CRUDITÉ 8  
BRUSCHETTA BAR 9  
ANTIPASTO TABLE 9

**Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 22% House Fee.\* \$100 Bartender Fee.**

**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