



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 SELECT UP TO TWO (2) ENTRÉES

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 SCROD FLORENTINE - NEW BEDFORD SCROD WITH A CREAMY FLORENTINE SAUCE & FRESH SPINACH

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.
\$100 BAR SET-UP FEE.**

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.