



Holiday Lunch Selections

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 AT \$39 PER PERSON PLUS TAX & HOUSE FEE*
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.

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.