



PLENTIFUL
Catering & Events at Plimoth Plantation

Served Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION

Dewar's 12 Yr Scotch

Seagram's VO Whiskey

Bulleit Bourbon

Ketel One Vodka

Captain Morgan Spiced Rum

Tanqueray Gin

Camarena Silver

Assorted Liqueurs including:

Apple Pucker, Peach Schnapps, Triple Sec

Blackberry Brandy,

Assorted Sodas, Juices and Mixers

HOUSE BEER – CHOOSE 4

Mayflower IPA, Mayflower Otto Bahn

Sam Adams Boston Lager

Bud Light, Miller Light

Corona Extra, Sierra Nevada Pale Ale

White Claw Grapefruit Hard Seltzer

HOUSE WINE – 2 White, 2 Red

Placido Pinot Grigio

Fetzer Sauvignon Blanc

Canyon Road Chardonnay

Fetzer Pinot Noir

Walnut Crest Merlot

Berringer Main & Vine Cabernet Sauvignon

STATIONARY HORS D'OEUVRES

Select One

NEW ENGLAND CHEESE DISPLAY

Standard with all packages

Great Hill Blue Cheese, Sharp Cheddar

Smoked Gouda, Caramelized Onion Torta

Baked Brie with Stone Fruit Chutney

Seasonal Fruits & Berries, Fresh Vegetables

Assorted Crackers & Breads, Apple Fig Jam

and Seasoned Nuts

MEDITERRANEAN MEZZE TABLE

Choose as an alternate option

Roasted Garlic Hummus, Moroccan Carrot Dip

Baba Ghanoush, Tuscan White Bean Dip

Marinated Feta Salad with Chili and Mint

Moroccan Spiced Chickpea Salad

Marinated Mushrooms, Country Olives

Toasted Pita Chips, Rosemary Crackers & Baguette

TRAY-PASSED HORS D'OEUVRES

Select four

HOT

Mushrooms stuffed with your choice of filling:

Spinach & Feta or Sausage

Corn Cake topped with Pulled BBQ Pork, Crème Fraiche

Thai-Marinated Chicken Lollipops with

Sweet-Chili & Apricot glaze

Cocktail Beef Sliders, Pickles, Melted Cheese & Ketchup

Churrasco Steak Kabob, Chimichurri Dip

Fig & Mascarpone Phyllo Purse

Spanakopita – Spinach & Feta in Phyllo

Indian Vegetable Samosas with Spicy Mint Chutney

Mediterranean Vegetable Tartlet, Goat Cheese

Pan-Fired Chicken & Vegetable Pot Sticker, Ponzu Dip

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup
Chilled Cocktail Shrimp Shooters
Tuna Tartare, Wakame, Sriracha Aioli & Soy Pearls
Green Pea Pesto Crostini with Prosciutto de Parma
Peppercorn Tenderloin Crostini, Horseradish Cream, Red Onion Jam

Maine Lobster Salad, Mini Sesame Bun
Watermelon with Citrus Mascarpone
Edamame Swirl in Cucumber Cup with
Thai Chili Garlic Sauce

SPARKLING WINE TOAST

LaMarca Prosecco

SERVED SALADS

Select One

Plimoth Plantation Salad

Mixed Field Greens, Wensleydale Cranberry Cheese,
House-made Croutons and Yellow Tomatoes,
Balsamic Vinaigrette

Farmers Market Greens

Grape Tomato, Kalamata Olives, Cucumber, Carrots
Fresh Herbs, Extra Virgin Olive Oil
& Red Wine Vinegar

Artisan Field Greens

Crystal Brook Farm Goat Cheese
Roasted Red & Golden Beet Salad with Caramelized Shallots & Garlic
Focaccia Croutons, Roasted Bell Pepper Vinaigrette

Autumn Flavors

Baby Spinach, Roasted Butternut Squash
Dried Cranberries, Maple-Dijon Vinaigrette

Napoleon "Caprese" Style

Heirloom Tomato, Fresh Mozzarella
Marinated Grilled Portobello Mushroom
Baby Arugula, Basil Oil & Balsamic Syrup

SERVED ENTREES

Select two to offer your guests

Miso Grilled North Atlantic Salmon

Over Steamed Jasmine Rice, Charred Tomato Compote
Bok Choy Slaw, Asparagus, Ginger Soy Vinaigrette

Boston Baked Scrod

Herb-crusted & Baked, Lemon Butter Sauce
Parslied New Potatoes
Steamed Broccolini

Medallions of Pan-Seared Pork Tenderloin

Herb-rubbed, Caramelized Apple, Fresh Thyme
Apple-Brandy Sauce
Roasted Brussels Sprouts with Browned Butter
Farmhouse Mashed Potatoes

Pan Seared Free Range Lemon Chicken

Cremini Mushrooms, Fava Beans & Pearl Onion Ragout
Natural Pan Jus with Herbs & Roasted Bell Peppers
Corn Whipped Potatoes

Tuscan Chicken Roulade

Focaccia Crouton Stuffing with Spinach, Portobellos
Artichokes, Olives, Sundried Tomatoes & Mozzarella
Honey Glazed Carrots, Natural Jus Reduction

TIER 2, Add \$8

Herb Crusted Tenderloin of Beef Medallion

Honey Glazed Thumbelina Carrots & Local Asparagus
Gratin Dauphinoise, Merlot Reduction

Slow Braised Boneless Short Rib

Roasted Root Vegetables, Creamy Corn Pudding
Pearl Onions, Crisp Bacon, Bordelaise, Fried Parsnips

TIER3, Add \$10

Petit Tenderloin & Bacon-Wrapped

New Bedford Scallops

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

All-Natural Chicken Breast & Jumbo Shrimp

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

DESSERT & COFFEE

Your Wedding Cake, provided by our partner, Veronica's Sweetcakes, cut and served
Coffee and Assorted Teas

SERVED APPETIZER OR LATE-NIGHT SNACK

Select one Additional Offering

SERVED APPETIZER COURSE

New England Clam Chowder with New England Oyster Crackers

Seasonal Ravioli:

Mushroom with Shallot-Sage Cream

Butternut Squash with Brown Butter

Lobster with Saffron Cream

DESSERT STATION

Ice Cream Novelties Cart

S'mores Station

Warm Cookies & Milk

Beignets with Chocolate Sauce

LATE-NIGHT SNACK

Assorted Pizzas

Soft Pretzels with Assorted Mustards & Beer Cheese Sauce

\$110 per person for five hours

Prices are subject to change. All food and beverage are subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.



Stations Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION

Dewar's White Label Scotch
Seagram's 7 Whiskey
Jack Daniels Whiskey
Tito's Vodka
Captain Morgan Spiced Rum
Bombay Gin
Jose Cuervo Especial
Assorted Liqueurs including:
Apple Pucker, Peach Schnapps, Triple Sec
Blackberry Brandy,
Assorted Sodas, Juices and Mixers

HOUSE BEER – CHOOSE 4

Mayflower IPA, Mayflower Otto Bahn
Sam Adams Boston Lager
Bud Light, Miller Light
Corona Extra, Sierra Nevada Pale Ale
White Claw Grapefruit Hard Seltzer

HOUSE WINE – 2 White, 2 Red

Placido Pinot Grigio
Fetzer Sauvignon Blanc
Canyon Road Chardonnay
Fetzer Pinot Noir
Walnut Crest Merlot
Berringer Main & Vine Cabernet Sauvignon

STATIONARY HORS D'OEUVRES

Select One

NEW ENGLAND CHEESE DISPLAY

Standard with all packages

Great Hill Blue Cheese, Sharp Cheddar
Smoked Gouda, Caramelized Onion Torta
Baked Brie with Stone Fruit Chutney
Seasonal Fruits & Berries, Fresh Vegetables
Assorted Crackers & Breads, Apple Fig Jam
and Seasoned Nuts

MEDITERRANEAN MEZZE TABLE

Choose as an alternate option

Roasted Garlic Hummus, Moroccan Carrot Dip
Baba Ghanoush, Tuscan White Bean Dip
Marinated Feta Salad with Chili and Mint
Moroccan Spiced Chickpea Salad
Marinated Mushrooms, Country Olives
Toasted Pita Chips, Rosemary Crackers & Baguette

TRAY-PASSED HORS D'OEUVRES

Select four

HOT

Mushrooms stuffed with your choice of filling:
Spinach & Feta or Sausage
Corn Cake topped with Pulled BBQ Pork, Crème Fraiche
Thai-Marinated Chicken Lollipops with
Sweet-Chili & Apricot glaze
Cocktail Beef Sliders, Pickles, Melted Cheese & Ketchup

Churrasco Steak Kabob, Chimichurri Dip
Fig & Mascarpone Phyllo Purse
Spanakopita – Spinach & Feta in Phyllo
Indian Vegetable Samosas with Spicy Mint Chutney
Mediterranean Vegetable Tartlet, Goat Cheese
Pan-Fired Chicken & Vegetable Pot Sticker, Ponzu Dip

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup

Chilled Cocktail Shrimp Shooters

Tuna Tartare, Wakame, Sriracha Aioli & Soy Pearls

Green Pea Pesto Crostini with Prosciutto de Parma

Peppercorn Tenderloin Crostini, Horseradish Cream, Red Onion Jam

Maine Lobster Salad, Mini Sesame Bun

Watermelon with Citrus Mascarpone

Edamame Swirl in Cucumber Cup with

Thai Chili Garlic Sauce

SPARKLING WINE TOAST

LaMarca Prosecco

TASTING STATIONS

Select three to offer your guests

FLAVORS OF NEW ENGLAND

New England Clam Chowder, Westminster Oyster Crackers

Maine Lobster Macaroni & Cheese

Boston Baked Catch - Scrod baked with Ritz Cracker Crumbs, Lemon Butter Sauce

Biscuits and Cornbread

CLASSIC ITALIAN

Caesar-Style Salad: Baby Kale & Chopped Romaine,

Sundried Tomato, Focaccia Croutons, Parmesan Dressing

Oven Roasted Broccoli, evoo, preserved lemon, toasted garlic, chili flakes

Changes seasonally:

Three Cheese Ravioli, San Marzano Tomato, Roasted Eggplant & Basil (Spring & Summer)

Pan-Seared Chicken Scaloppini, Chives, Lemon, Capers & Vino Blanco

FALL FLAVORS STATION

Julienne Pears Salad, poached pears, toasted hazelnuts, romaine and chunky bleu cheese dressing

Roast Stuffed Pork Loin with dried fruits and

Brussels Sprouts with Brown Butter

Warm Rolls and Butter

CARVING STATION

Hand-Carved Roast Tenderloin of Beef AND All-Natural Turkey Breast with Honey & Sage

Rosemary Creamer Potatoes

Medley of Grilled Seasonal Vegetables

Sliced Artisan Breads, Sweet Butter

Horseradish Cream Sauce, Bearnaise Aioli, Peppercorn Jus

SLIDER STATION – Choose two items

Any of these items could also be served as mini passed Hors d'Oeuvres

All Sliders served with house-made beach chips and Caramelized Onion Dip

Classic Favorites

Black Angus Beef, pickles, aged cheddar & ketchup

Pulled Chicken, Pork or Beef Brisket with coleslaw, bbq sauce, maple mustard glaze & smoked mozzarella

Cajun Turkey Club Burger, avocado, tomato, arugula, ranch

Chef's Specialties

Salmon BLT, tomatillo, pickled onion, chipotle mayo

BBQ Pulled Pork Carnitas, braised in Corona, chili, cinnamon & orange

Yucatan Black Bean Burger, cilantro & chipotle aioli

Short Rib & Brie, balsamic cranberry Gastrique

Falafel Fritters, minted yogurt

For an Additional Charge:

Crab Cake Slider, cognac remoulade, micro greens Add \$5

Pork Belly Slider, butterscotch reduction, fried kale, pepper jam Add \$5

Roast Lamb Slider, crumbled feta, sweet pepper & red onion jam Add \$3

Ahi Tuna, bok choy slaw, pickled ginger & peach, wasabi aioli Add \$3

Korean Braised Beef, fried ginger, cilantro, daikon & kimchi slaw Add \$3

DESSERT & COFFEE

Your Wedding Cake, provided by our partner, Veronica's Sweetcakes, cut and served

Coffee and Assorted Teas

LATE-NIGHT SNACK

Select one Additional Offering

DESSERT STATION

Ice Cream Novelties Cart

S'mores Station

Warm Cookies & Milk

Beignets with Chocolate Sauce

LATE-NIGHT SNACK

Assorted Pizzas

Soft Pretzels with Assorted Mustards & Beer Cheese Sauce

\$115 per person for five hours

Prices are subject to change. All food and beverage subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.



Cocktail Reception Wedding Package

This package is designed for the couple that wants to focus on socializing & food and less emphasis on pomp and circumstance.

PREMIUM OPEN BAR

CORE BAR SELECTION

Dewar's White Label Scotch
Seagram's 7 Whiskey
Jack Daniels Whiskey
Tito's Vodka
Captain Morgan Spiced Rum
Bombay Gin
Jose Cuervo Especial
Assorted Liqueurs including:
Apple Pucker, Peach Schnapps, Triple Sec
Blackberry Brandy,
Assorted Sodas, Juices and Mixers

HOUSE BEER – CHOOSE 4

Mayflower IPA, Mayflower Otto Bahn
Sam Adams Boston Lager
Bud Light, Miller Light
Corona Extra, Sierra Nevada Pale Ale
White Claw Grapefruit Hard Seltzer

HOUSE WINE – 2 White, 2 Red

Placido Pinot Grigio
Fetzer Sauvignon Blanc
Canyon Road Chardonnay
Fetzer Pinot Noir
Walnut Crest Merlot
Berringer Main & Vine Cabernet Sauvignon

TRAY-PASSED HORS D'OEUVRES

Select four – Served as guests arrive, for approximately the first hour

HOT

Mushrooms stuffed with your choice of filling:
Spinach & Feta or Sausage
Corn Cake topped with Pulled BBQ Pork, Crème Fraiche
Thai-Marinated Chicken Lollipops with
Sweet-Chili & Apricot glaze
Cocktail Beef Sliders, Pickles, Melted Cheese & Ketchup

Churrasco Steak Kabob, Chimichurri Dip
Fig & Mascarpone Phyllo Purse
Spanakopita – Spinach & Feta in Phyllo
Indian Vegetable Samosas with Spicy Mint Chutney
Mediterranean Vegetable Tartlet, Goat Cheese
Pan-Fired Chicken & Vegetable Pot Sticker, Ponzu Dip

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup
Chilled Cocktail Shrimp Shooters
Tuna Tartare, Wakame, Sriracha Aioli & Soy Pearls
Green Pea Pesto Crostini with Prosciutto de Parma
Peppercorn Tenderloin Crostini, Horseradish Cream, Red Onion Jam

Maine Lobster Salad, Mini Sesame Bun
Watermelon with Citrus Mascarpone
Edamame Swirl in Cucumber Cup with
Thai Chili Garlic Sauce

STATIONARY HORS D'OEUVRES

Select One – First station to open, 15-20 minutes after the reception begins

NEW ENGLAND CHEESE DISPLAY

Standard with all packages

Great Hill Blue Cheese, Sharp Cheddar
Smoked Gouda, Caramelized Onion Torta
Baked Brie with Stone Fruit Chutney
Seasonal Fruits & Berries, Fresh Vegetables
Assorted Crackers & Breads, Apple Fig Jam
and Seasoned Nuts

MEDITERRANEAN MEZZE TABLE

Choose as an alternate option

Roasted Garlic Hummus, Moroccan Carrot Dip
Baba Ghanoush, Tuscan White Bean Dip
Marinated Feta Salad with Chili and Mint
Moroccan Spiced Chickpea Salad
Marinated Mushrooms, Country Olives
Toasted Pita Chips, Rosemary Crackers & Baguette

TASTING STATIONS

Select three to offer your guests – two will be served as dinner, and one later as a late-night station

BAKED PASTA STATION: Choose Two, served in individual ramekins

Baked Ziti with Ricotta and Meatballs
Rigatoni with Spinach, Ricotta and Fontina
Chicken Broccoli Alfredo Bake
Classic Macaroni and Cheese with Ritz Cracker Topping
Lobster Macaroni and Cheese, add \$3 per person
Served with Breadsticks

BEEF SHORT RIB STATION: Choose One

Slow Braised Boneless Short Ribs with Roasted Root Vegetables
Creamy Corn Pudding, Pearl Onions, Crisp Bacon
Bordelaise Sauce and Fried Parsnip Garnish

Caribbean Rum Braised Short Rib over Scallion Coconut Rice
Roasted Butternut Squash, Fried Sweet Plantain & Pea Tendril Salad

TURKEY DINNER BOAT

Honey & Sage Roasted Turkey Breast with Cornbread Stuffing
Mashed Potatoes
Roasted Sweet Potatoes
Smothered in Gravy, with Cranberry Sauce

CARVING STATION: Choose two carved items

Hand-Carved Roast Tenderloin of Beef, Horseradish Cream Sauce, Bearnaise Aioli, Peppercorn Jus, add \$4 per person
Roast Sirloin of Beef, Horseradish Cream Sauce, add \$2 per person
All-Natural Turkey Breast with Honey & Sage, Cranberry Sauce
Honey-Glazed Ham with Rum Raisin Sauce
Tuscan Stuffed Pork Loin: Focaccia Stuffing with Spinach, Portobello Mushrooms, Artichokes, Olives, Sundried Tomatoes & Mozzarella
Rosemary Creamer Potatoes
Medley of Grilled Seasonal Vegetables

SLIDER STATION – Choose two items

Any of these items could also be served as mini passed Hors d'oeuvres

All Sliders served with house-made beach chips and Caramelized Onion Dip

Classic Favorites

Black Angus Beef, pickles, aged cheddar & ketchup

Pulled Chicken, Pork or Beef Brisket with coleslaw, BBQ sauce, maple mustard glaze & smoked mozzarella

Cajun Turkey Club Burger, avocado, tomato, arugula, ranch

Chef's Specialties

Salmon BLT, tomatillo, pickled onion, chipotle mayo

BBQ Pulled Pork Carnitas, braised in Corona, chili, cinnamon & orange

Yucatan Black Bean Burger, cilantro & chipotle aioli

Short Rib & Brie, balsamic cranberry Gastrique

Falafel Fritters, minted yogurt

For an Additional Charge:

Crab Cake Slider, cognac remoulade, micro greens Add \$5

Pork Belly Slider, butterscotch reduction, fried kale, pepper jam Add \$5

Roast Lamb Slider, crumbled feta, sweet pepper & red onion jam Add \$3

Ahi Tuna, bok choy slaw, pickled ginger & peach, wasabi aioli Add \$3

Korean Braised Beef, fried ginger, cilantro, daikon & kimchi slaw Add \$3

NOODLE BOWL STATION

Noodles / Rice – choose 1

Rice Noodles

Ramen noodles

Udon Noodles

Steamed Jasmine Rice

Broth – Choose 2

Coconut Curry

Pork Ramen

Miso Ramen (vegetarian)

Veggie Toppings – Choose 3

Napa Cabbage Slaw with bell peppers and carrots, Ginger Soy Dressing

Steamed Baby Bok Choy

Steamed Edamame

Sautéed Spinach & Garlic

Sesame Roasted Carrots

Protein Toppings – Choose 2

Soft Boiled Egg

Braised Pork Belly

Roasted Tofu

Grilled Chicken Breast

Other Toppings

Roasted Peanuts, Scallions, Cilantro, Lime Wedges, Sriracha

SEAFOOD STATION: add \$15 per person

Raw Bar of Local Oysters, Clams and Chilled Shrimp Cocktail

Served with lemons, Cocktail Sauce and Mignonette

Add-ons:

Crab Cakes with Cognac Remoulade, Made to Order, add \$5 per person

Lobster Roll Sliders, Mayonnaise, Dill, Lemon, add \$5 per person

POUTINE STATION: Choose one

Traditional – Steak Fried, Cheddar Cheese Curds, Traditional Gravy

Pilgrim – Sweet Potato Waffle Fries, Cheddar Cheese Curds, Chopped Turkey, Turkey Gravy, Cranberry Sauce

Southern – Steak Fries, Pulled Pork, Cheddar Cheese Curds, BBQ Gravy

Down East – Steak Fries, Lobster Chunks, Cheddar Cheese Curds, Creamy Lobster Gravy, add \$3 per person

All dishes served on upscale disposable bamboo, wood and paper tasting dishes

DESSERT & COFFEE

Choose three additional items to be served alongside your wedding cake, provided by our partner, Veronica's Sweetcakes, cut and served,

Mini Parfaits in a variety of flavors

Apple, Blueberry, Strawberry, Chocolate, Lemon, Carrot Cake

Assorted Fruit Tarts

Chocolate Cups with Chocolate and Coffee Mousse

Cheesecake Cups with Fruit Toppings

Coffee and Assorted Teas

\$125 per person for five hours

Prices are subject to change. All food and beverage are subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.