

Breakfast/Brunch Buffet \$20.99 per guest *(offered buffet style)*

Assorted Danish

Bacon

Scrambled Eggs

Roasted Sausage

Seasoned Homefries

Fresh Fruit Bowl

Assorted Juices, Coffee & Tea are all included throughout the event

Add Chicken Pasta & Broccoli, Chicken Piccata or Chicken Marsala with chicken tenderloins \$3/per guest

Add Belgium Waffles with strawberries and whipped cream \$2/per guest

Add French Toast \$1/per guest

Add Make your own Mimosa Bar –
includes setup of champagne glasses, carafes of assorted juices, and fresh fruit \$26 per bottle of champagne consumed

Please see Function Add-Ons, Appetizer Add-Ons and General Event Information sections for more details

Luncheon \$20.99 per guest *(offered plated or buffet style)*

Select 3 of the following choices for pre-ordering. All options are served with the proper accompaniment, bread on the table, soup of the day, and finished with coffee and tea.

Chicken Pasta Broccoli

Sirloin Tips

Baked Scrod

Chicken Piccata

Grilled Salmon

Shrimp Scampi served over linguine

Add Make your own Mimosa Bar –
includes setup of champagne glasses, carafes of assorted juices, and fresh fruit \$26 per bottle of champagne consumed

Please see Function Add-Ons, Appetizer Add-Ons and General

Event Information sections for more details

Please ask about our cocktail party and catering menus



Village Landing | 170 Water Street | Plymouth

508.591.8393



Waterfront Bar & Grill is the perfect venue for hosting your special event.

Our private dining room offers spectacular views of Plymouth Harbor from almost every angle and offers an exclusive bar with an extensive selection of wines and spirits. Our experienced team is committed to not only meet, but exceed your expectations. Here are some menu suggestions. Keep in mind we would be happy to custom design a menu especially for you.

Contact John Masotta, our General Manager, with your questions and to book your next event. *We look forward to helping make your event an occasion to remember.*

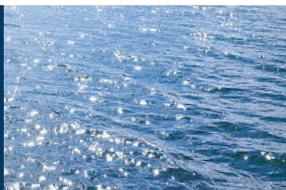


FUNCTION MENU

WEDDINGS SHOWERS BIRTHDAYS CORPORATE EVENTS PRIVATE PARTIES

plymouthwaterfront.com

MAKE AN EVENT OUT OF ANY OCCASION.



Dinner \$27.99 *(offered plated or buffet style)*

Select 3 of the following for pre-ordering. All options are served with the proper accompaniment, bread on the table, soup du jour, and finished with coffee and tea.

Baked Scrod - Baked scrod encrusted with seasoned crumbs, topped with a white wine & lemon butter

Chicken Pasta & Broccoli - Sautéed chicken tenderloins in a white wine garlic sauce with broccoli tossed with pasta & romano cheese

Chicken Piccata - Sautéed chicken tenderloins in a lemon caper butter

Grilled Salmon - Lightly seasoned grilled salmon fillet

***Seafood Casserole** - Shrimp, scallops and cod baked en casserole with a sherry wine butter and seasoned crumbs

Shrimp Scampi - Sautéed shrimp in a traditional scampi butter with tomatoes and scallions over linguine

Sirloin Tips -Char-grilled signature marinated steak tips

***Surf & Turf -Char-grilled** steak tips & two baked stuffed shrimp

Please see **Function Add-Ons, Appetizer Add-Ons and General Event Information** sections for more details

Dinner \$32.99 *(offered plated or buffet style)*

Select 3 of the following for pre-ordering. Package includes bread on tables, clam chowder or soup du jour, a garden salad or caesar salad, dessert, coffee and tea

Braised Short Rib - Braised and slow roasted boneless short rib finished with an Irish stout demi glace

Chicken Saltimbocca - Sautéed chicken breast in a marsala cream sauce with prosciutto and sage

Grilled Swordfish - Grilled lightly seasoned swordfish steak

Grilled Salmon - Lightly seasoned grilled salmon fillet

***Seafood Elizabeth** - Lobster, shrimp, scallops and cod baked in a lobster sherry cream sauce and seasoned crumbs

Crab Stuffed Cod - Baked cod fillet topped with a crabmeat stuffing finished with a lobster sherry cream sauce

Chicken Marsala - Pan seared chicken breasts in a marsala wine reduction with shallots, garlic and mushrooms

***Surf & Turf** - Char-grilled 6oz petite filet mignon & two baked stuffed shrimp

Please see **Function Add-Ons, Appetizer Add-Ons and General Event Information** sections for more details

*Not Available Buffet Style

Function Add-Ons *(items apply to lunch or dinner package)*

Upgrade soup du jour to clam chowder, garden salad or caesar salad \$1/per guest

Add garden or caesar salad \$2/per guest

Add Dessert \$4/per guest

Add Bartender \$75 to make bar exclusive to your group only

Add Champagne toast 1/2 glass \$3/per guest or full glass \$6/per guest

Appetizer Add-Ons *(appetizers may be added to any package)*

Add cheese, vegetable and cracker display \$4/per guest

Add shrimp cocktail & raw bar display mkt/per guest

Crab Stuffed Mushrooms \$3/per guest

Coconut Chicken \$3/per guest

Tempura Shrimp \$4/per guest

Chicken Wings \$3/per guest

Scallops & Bacon \$4/per guest

Mini Bruschettas \$3/per guest

Coconut Shrimp \$4/per guest

Boneless Tenders \$3/per guest

Mini Crab Cakes \$4/per guest

General Event Information

- A non-refundable \$200 deposit required to secure the space, the final bill due at the event will have the deposit deducted
- Please inquire for gluten free and vegetarian options
- Add Bartender \$75 to make bar exclusive to your group only
- Children 10 & under \$11.99/ per child includes fountain soda
- Prices do not reflect 20% gratuity and 7% meals tax
- All Packages require a 20 guest minimum, buffet style requires 25+ guest minimum
- Final guest count is required 7 days before event, plated service requires entree counts 7 days before event
- Bookings on a Friday or Saturday evening require 35+ guests in attendance to book the entire function room, groups falling below 35 guests in attendance may inquire about booking half of the function room or may require a food and beverage minimum