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Thank you for choosing Tavern on the Wharf for your upcoming event! As a locally owned and operated restaurant, we take the utmost pride in our guest satisfaction. From the freshest seafood to our certified angus beef, here at Tavern on the Wharf we expect nothing but the best for our guests.

We offer several options and accommodations for your gathering. Our Fish Bowl can seat 30. Back Bar seats 70 and patio seats 120. Cocktail parties and standing room events can hold up to 20 more. We try to accommodate all our guests’ special requests, please feel free to ask if we can help you in any way possible.

7% tax fee 18% staff fee 5% admin fee

**Brunch Buffet**

*20 per person*

Assorted Breakfast Pastries

Fruit Platter

Scrambled Eggs

Apple Smoked Bacon

Maple Sausage

Crispy Home Fries

French Toast or Buttermilk Pancakes

Add

 Chicken Marsala 4

Baked Local Cod 6

Stuffed Shrimp 8

Apple Cranberry Stuffed Chicken 4

**Carving Stations**

*150 Chef’s Fee*

Slow Roasted Prime Rib (minimum 30 people) 15

With horseradish sauce, red wine demi glaze and dinner rolls

Herb Crusted Turkey Breast (minimum 25 people) 9

With cranberry compote, turkey sauce and dinner rolls

Roasted Brown Sugar Glazed Ham (minimum 30 people) 9

With honey Dijon glaze and dinner rolls

Pork Loin (minimum 20 people) 9

With caramel apple sauce, grain mustard pork sauce and dinner rolls

**Omelet Station 8**

Farm fresh vegetables, ham, bacon, linguica and assorted cheeses

**Waffle Bar 6**

Freshly made buttermilk waffles served with fresh strawberries, blueberries, raspberries, blackberries, Chantilly cream and pure maple syrup

**Continental Breakfast**

14 per person

Assorted Breakfast pastries

Baked brie with fruit jams

Tropical fruit platter

Smoked salmon with condiments and bagel chips

Coffee tea and juice station

Add

Scrambled eggs 4

Bacon 3

Sausage 3

**Hot Hors D’oeuvres per piece**

Seafood Stuffed Mushrooms 3

Petite Meatball Pomodoro 3

Cheese Arancini ala Vodka 3

Panko Chicken Tenders 3

Thai Chicken Satay 3

Teriyaki Beef Satay 3

Chicken Wings 3

Buffalo Chicken Dip Cups 3

Coconut Crusted Shrimp 3

Mini Lump Crab Cakes 3

Scallop wrapped in Bacon 4

Clams Casinos 4

Mini Stuffed Quahogs 4

Beef Wellington 4

Petite Lobster Mac & Cheese Cups 4

Fish & Chips Cones 4

Lobster Bisque Soup Shouter with Sherry Cream 4

Vegetable Spring Rolls – vegetarian 3

**Cold Hors D’oeuvres per piece**

Prosciutto and Melon 3

Smoked Salmon on Toast 4

Sliced Tenderloin Crostinos 4

Shrimp Cocktail 4

Petite Lobster Rolls 5

Summer Heirloom Gazpacho Shooter 3

Smoked Salmon Crostinos 4

Tomato Mozzarella Skewers – vegetarian 3

Tomato & Fresh Mozzarella Bruschetta vegan 3

Ahi Tuna Snapps 4

Asian Vegetable Cucumber Cup – Vegan 3

Herb Goat Cheese Crostinos 3

**Raw Bar per piece**

(150 charge for Shucker)

Shrimp Cocktail 4

Blue Point Oysters 3

Chatham Little Neck Clams 3

Lobster Claws 5

King Crab Legs 7

Scallops in half Shell 6

**Stationary Displays**

Fresh Fruit Display 4

 (Minimum 25 People)

Cheese Board 4

Assorted imported and local cheese with mixed berries, grapes and crackers

(Minimum 25 People)

Vegetable Crudités 3

Raw Seasonal Vegetables with 2 dipping sauces

(Minimum 25 People)

Smoked Salmon 6

Scottish Smoked Salmon with diced hard-boiled eggs, Bermuda onion, capers, dill crème franches, and caviar with parmesan crostino’s

(Minimum 25 People)

**Sandwich Platters**

Assorted Meat Wraps 6

Assorted Vegetarian Wraps 5

Tuna Salad Finger Rolls 4

Chicken Salad Finger Rolls 4

Harvest Chicken Salad Wraps 6

Mini Croissant Lobster Salad Rolls 8

Tea Sandwiches assorted 3

All platters come with choice of pasta, potato, mixed green house salad

**Tavern Buffet**

38 per person

(Minimum 25 People)

**Salad**

(please choose one)

Tavern Salad

Potato Salad

Caprese Salad Platter

**Entrées**

(please choose two)

Slow Roasted Sliced Prime Rib

Chicken Saltimbocca

Stuffed Local Sole (mixed seafood stuffing)

Seafood Casserole (mixed seafood with lobster bisque)

Grilled Pork Tender Loin with Pineapple Relish

**Sides**

(please choose two)

Roasted potato

Potato Gratin

Mashed Yukon Gold Potato

Saffron Rice

Broccoli and Cauliflower Gratin

Buttered Corn on the Cob

Zucchini Parmesan

Sautéed Vegetable Medley

**Dessert**

Please choose one

Apple Crisp

Key Lime Pie

Tiramisu Tart

New York Cheesecake

Cookies & Brownies Platter

**Plymouth Harbor**

42 per person

Platted or Buffet style

**First Course**

 (please choose one)

Homemade New England Clam Chowder

Chicken Wild Rice Soup

Seafood Stew

House Salad

Traditional Caesar Salad

Caprese Salad

**Second Course**

(please choose two)

Pan Roasted Boneless Half Chicken

Herb Crusted Atlantic salmon

Grilled Pork Tenderloin with Apple Cranberry Chutney

Chicken Marsala

Sautéed Chicken Breast with portabella mushrooms, cherry tomatoes in a marsala wine sauce

**Sides**

 (please choose two)

Asparagus with Mornay Sauce

Roasted Potatoes with garlic herb butter

Red Bliss Mashed Potato

Saffron Rice

Glazed Baby Carrots

Broccoli with garlic butter

**Plymouth Light**

47 per person

**First Course**

 (please choose one)

Homemade New England Clam Chowder

Lobster Corn Bisque

Roasted Beet Salad with candied pecans, caramelized shallots and goat cheese

Chopped Vegetable Salad

 Seasonal vegetables tossed with balsamic vinaigrette served with radicchio and endive

Grilled Artichoke Salad

 artichoke hearts tossed with honey lime vinaigrette served with crème brule grapefruit

**Second Course**

 (please choose two)

Atlantic Salmon en Croute

Atlantic Salmon wrapped in puff pastry with puree artichokes

Chicken Mediterranean

 Kalamata olives, sundried tomato, sautéed artichokes and capers in a lemon broth

Braised Bourbon Beef Tips

Sautéed with mushroom, pearl onions and bourbon beef sauce

Cod Oscar

baked with asparagus, crab and hollandaise sauce

**Sides**

 (please choose two)

Sweet Potato Mash

Grilled Polenta

Potato Dauphinoise

Sautee Broccolini

Haricot Verts with Pecan Butter

Roasted Rainbow beets

**Town Wharf**

55 per person

**First Course**

(please choose one)

Heirloom Tomato Salad

Heirloom Tomatoes with micro basil mozzarella pearls

Shaved Shallots and balsamic syrup vinaigrette

Smoked Salmon Caviar Plate

Scottish smoked salmon with hard boil eggs, capers, onions and caviar with rye crostinos and dill crème fraiche

Lobster Stew

Sweet lobster meat with celery, onions, corn and potatoes in a sherry flavored cream sauce

Lola Rosa Bouquet Salad

Baby lola Rosa greens with micro herbs in a tomato vase served with raspberry coulis dressings

**Second Course**

(please choose two)

Beef Wellington

Filet mignon with Dijon mustard, mushroom duxelles

Potato Crusted Cod Loin

Sweet potato crusted local cod loin with lime butter broth

Boneless Half Chicken

Pan roasted boneless half chicken with thyme au jus

Seared Scallops

Pan seared jumbo sea scallops with champagne beurre blanc and tomato concassée

**Sides**

 (please choose two)

Broccolini

White Asparagus

Maple Baby Carrots

Jasmine Rice

Sweet Pea Risotto

Twice Baked Potato

All packages come with complimentary cookies and brownies

Or

Chef’s dessert of the day

**We can also customize a menu or package that will make your event day special.**

Pricing based on menu selections.