



**John Carver**  
*Inn & Spa*

# Holiday Party Buffet

**Appetizer - Select Two**

International Cheese Tray Served with Crackers  
Baked Brie with Figs and Port Jam, Bread Rounds and Crackers  
Baked Spinach and Artichoke Dip with Toasted Crostini

**Soup - Select One**

New England Clam Chowder    Butternut Apple Bisque  
Hearty Minestrone    Lobster Chowder (\$2 per person additional)

**Salads - Select One**

**House Salad** - Mixed Greens with Cucumber, Tomato, Onion and Croutons with White French Dressing  
**Baby Spinach Salad** - Crumbled Blue Cheese, Pecans, Craisins and Raspberry Vinaigrette

**Traditional Caesar Salad**

*Freshly Baked Rolls and Butter*

**Entrées - Select Two**

**Salmon Filet** with Fresh Dill Sauce  
**Baked Scrod** with Seasoned Bread Crumbs and Herb Topping  
**Eggplant Roulades** Fresh Eggplant rolled with Ricotta  
**Stuffed Chicken Florentine** Boneless Breast with Spinach and Fontina Stuffing  
**Lemon Chicken Picatta** Boneless Breast Sautéed and finished with Lemon Butter, White Wine and Capers  
**Red Wine Marinated Steak Tips** with Roasted Red Peppers and Sherried Onions

*Choice of Herb Roasted Potatoes or Savory Rice*

*Seasonal Vegetable Medley*

**Add a Carving Station**

**Roast Loin of Pork with Apple Pear Cornbread Stuffing** (\$6 per person additional)  
**Prime Rib au Jus** (\$8 per person additional)

**Dessert Table**

New England Cranberry-Apple Crisp with Whipped Cream,  
Chocolate Mousse, Assorted Holiday Pies and Holiday Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

~ \$35~

Minimum - 50 people

Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted. All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% Local and Mass Sales Tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.