

John Garver Inn & Spa

PLATED DINNER MENU

SOUP or SALAD

Please Select 1

Hearty Minestrone

Traditional Caesar Salad

New England Clam Chowder

Garden Salad with White French Dressing

Surcharge of \$2.00 for both Soup and Salad

ENTREE

Please Select 1

Grilled Salmon with Lemon Dill Sauce \$27

Baked Scrod with Sherried Crumb Topping \$27

Grilled Swordfish \$38

with Roasted Tomatoes, Capers with a Lemon Beurre Blanc

Baked Seafood Medley with Shrimp, Scallops, \$42

Scrod and Lobster with a Sherried Crumb Topping

Roast Turkey with Cranberry Sage Stuffing and Turkey Gravy \$27

Stuffed Chicken Breast \$27

with Cranberry Sage Stuffing and Mushroom Sauce

Organic Chicken Piccata with Lemon Butter Sauce and Capers \$29

Chicken Oscar with Lobster, Asparagus and Béarnaise Sauce \$31

Roast Loin of Pork with Sweet Onion Sauce, Seasonal Chutney \$27

Grilled Marinated Steak Tips with Peppers and Onions \$30

Flat Iron Steak with Mushroom Demi Glaze \$30

Prime Rib of Beef Au Jus \$35

Rolls and Butter

Chef's Choice of Vegetable and Potato

Please add \$2 surcharge per person for Second Entrée

DESSERT

Please Select 1

Chocolate Cake

Chocolate Mousse

Cranberry Mousse

Cheesecake with Berries

Carrot Cake with Cream Cheese Frosting

Bread Pudding with Fresh Whipped Cream

New England Apple Crisp with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Please ask us about Vegetarian, Vegan and Gluten Free options.



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.