



TAVERN ON THE WHARF

Plymouth, Massachusetts

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. We try to accommodate all our guests' special requests, please feel free to ask if we can help you in any way possible.

We offer a fully customizable menu.

Sabrina Melchionno

Marketing Director

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

Tavern on the Wharf, 6 Town Wharf, Plymouth, MA 02360, (508) 927-4961

Brunch Buffet

20 per person (*minimum 25 guests*)

Assorted Breakfast Pastries

Fruit Platter

Scrambled Eggs

Apple Smoked Bacon

Maple Sausage

Crispy Home Fries

French Toast or Buttermilk Pancakes

Add

Chicken Marsala 6

Baked Local Cod 8

Stuffed Shrimp 9

Apple Cranberry Stuffed Chicken 6

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 11

150 Chef's Fee

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

Waffle Bar 8

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

Continental Breakfast

14 per person (*minimum 20 guests*)

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

MIMOSA TOWERS: \$60

Available in Orange & Cranberry

SANGRIA TOWERS: \$60

White or Red



Appetizers, Displays, Platters & Raw Bar

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

Raw Bar per piece

(150 charge for Shucker)

- Shrimp Cocktail 4
- Blue Point Oysters 3
- Chatham Little Neck Clams 3
- Lobster Claws 5
- Crab Legs 7
- Scallops in half Shell 6

Sandwich Display 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

Cold Hors D'oeuvres per piece

- Prosciutto and Melon 3
- Smoked Salmon on Toast 4
- Sliced Tenderloin Crostinis 4
- Shrimp Cocktail 4
- Petite Lobster Croissant 5
- Smoked Salmon Crostinis 4
- Tomato Mozzarella Skewers – Vegetarian 3
- Tomato & Fresh Mozzarella Bruschetta
Vegetarian 3
- Ahi Tuna Snapps 4
- Asian Vegetable Cucumber Cup – Vegan 3
- Herb Goat Cheese Crostinis 3

Stationary Displays

- Fresh Fruit Display 4
(Minimum 25 Guests)
- Cheese Board 4
- Assorted imported and local cheese with
mixed berries, grapes and crackers
(Minimum 25 Guests)
- Vegetable Crudités 3
- Raw Seasonal Vegetables with 2 dipping
sauces
(Minimum 25 Guests)
- Smoked Salmon 6
- Scottish Smoked Salmon with diced hard-
boiled eggs, Bermuda onion, capers, dill
crème fraiche, and caviar with parmesan
crostino's
(Minimum 25 People)

***If the guest count falls under 25 there is an
additional charge of \$2.00 per person for each
display.***

All platters come with choice of pasta, potato, mixed green
house salad
Price is per person

Lunch & Dinner Meal Choices

Tavern Buffet

38 per person
(Minimum 25 People)
Buffet Only

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

Add an additional \$4.00 per person for an extra salad item or side item. Add an additional \$6.00 per person for an additional Entrée.



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)

New York Sirloin
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

49 per person

Platted or Buffet

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)

Pan Roasted Boneless Half Chicken

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

Add an additional \$4.00 per person for an extra salad item or side item.

Add an additional \$8.00 per person for an additional Entrée.

Town Wharf

55 per person
Platted or Buffet

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 crostinis 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

Add an additional \$4.00 per person for an extra salad item or side item.

Add an additional \$8.00 per person for an additional Entrée.

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.