

The Citrine Package

A Welcoming Beginning

Begin with an array of artistically arranged domestic and imported cheeses, platters of fresh seasonal fruits and vegetables, along with dip and crackers.

Social Hour Open Bar

Champagne or Wine Toast

Appetizer

(Choice of One)

Chefs' Homemade Soup Selection
Fresh Fruit Cup
Mushroom Caps Stuffed with Crabmeat

Salad

(Choice of One)

Fresh Garden Salad
Almond Mandarin Orange
Spinach Salad

Fresh Hot Baked Bread Basket

Intermezzo

Sorbet

Entree Offerings

(Choice of Three)

Baked Stuffed Chicken with herb stuffing.
Chicken Cordon Bleu stuffed with Virginia baked ham and provolone cheese.
Chicken Françoise with lemon and white wine beurre blanc.
Chicken Ritz pan seared in lemon sauce.
Baked Stuffed Shrimp four large shrimp with snow crabmeat stuffing.
Baked or Broiled Boston Scrod served as a Tavern tradition.
Baked Stuffed Sole with snow crabmeat stuffing.
Broiled Salmon with a creamy dill sauce.
Roast Prime Rib of Beef au Jus.
Roast Loin of Pork with herb apple-raisin stuffing.
Yankee Pot Roast julienne.
Roast Sliced Sirloin of Beef with a wild mushroom sauce.
Ricotta Rouladens lasagna filled with ricotta cheese and spinach.
Eggplant Rollatini with spinach and ricotta stuffing served with marinara sauce.

Fresh Vegetable

Seasonal Choice of One

Entree Compliments

Choice of One

Dessert

Choice of One

Coffee, Tea & Decaffeinated

The Calvanese Family assigns a professional event manager to oversee every aspect in your affair. They take personal responsibility for your satisfaction and the enjoyment of your guests. Our personal commitment to hospitality and perfection shared by everyone here at Storowton means you will enjoy the utmost in quality service during every moment of your special event. We provide a selection of fine linens and napkins and center arrangements for tables.

\$49.00 per person

(Special requests invited)

(All prices are subject to a 5% MA sales tax and 20% service charge)