

Historical Romance Wedding Package

Pricing begins at \$48.00 per person plus tax and gratuity*

**Friday Evening, Saturday Day, and Sunday Weddings have a fifty guest minimum.*

Restrictions Apply to Saturday and Holiday Weddings.

Publick House Bakery Basket

An Assortment of our Homemade Sweet Rolls, Nut Bread, Cornbread and Dinner Rolls

Choice of One Appetizer

- New England Clam Chowder
- Seasonal Fresh Fruit with Mango Sorbet
- Sweet Butternut Squash Bisque with Chive Crème Fraiche
- Spinach Tortellini with Roasted Tomatoes and Grilled Portobello Mushrooms with Basil Pesto
- Pan-Fried New England Crab Cake with Remoulade Sauce (\$4.00 per person additional)
- Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce (\$4.00 per person additional)

Choice of One Salad

- Seasonal Mixed Greens, Sliced Cucumber, Tomatoes, Shaved Carrots, Red Onion and our House Maple Dressing
- Candied Pecans, Stilton Cheese, Port-Poached Cranberries over Field Greens with Herb Vinaigrette
- Roasted Beets, Cherry Tomatoes, English Cucumbers, Balsamic-Herb Dressing and Parmesan Crisps
- Caesar Salad, Herbed Croutons and Parmesan Cheese

Intermezzo

Your Choice of Lemon, Raspberry, Lime, Strawberry or Champagne Sorbet (\$3.00 per person additional).

Choice of Two Entrees

\$48.00	Baked-Stuffed Breast of Chicken with Spinach, Goat Cheese and Sundried Tomatoes
\$48.00	Orchard Chicken with Cornbread and Sausage Stuffing, Cider Cream Sauce with Apples and Grapes
\$48.00	Boneless Breast of Chicken Marinated in Lemon and Herbs, with a Creamy Chicken Velouté Sauce
\$52.00	Boneless Breast of Chicken topped with Lobster, Asparagus and Lemon Sauce
\$48.00	Roasted Pork Loin with Pan Gravy and Spiced Apples
\$48.00	Roasted Native Turkey with Cornbread and Sausage Stuffing, Gravy and Cranberry Sauce
\$56.00	Porcini-Pistachio Crusted Tenderloin of Beef and Au Jus
\$55.00	Roast Prime Rib of Beef and Au Jus, with a Popover
\$50.00	Pan-Seared Salmon with Citrus-Thyme Buerre Blanc
\$48.00	Butter Crumb Broiled Boston Scrod with Lemon, Dill and White Wine
\$59.00	Duet of Petit Filet Mignon with Baked-Stuffed Jumbo Shrimp
\$59.00	Duet of Petit Tenderloin of Beef with Port Wine-Mushroom Au Jus and Pan-Seared Salmon with Maple-Pecan Crust

***All Entrees Served with Market Fresh Vegetable and
Choice of Potato ~ Baked, Red Roasted, Garlic Whipped, Scalloped, or Herbed Rice Pilaf***

Dessert

♥ Your Cake is served with a Chocolate-Dipped Strawberry, and Drizzled with Raspberry, Strawberry, or Chocolate Sauce

Freshly-Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas