



Haversham House
DINNER & COCKTAILS

PLATED DINNER

\$35 PER PERSON

FIRST COURSE

Choose One

Garden Salad

*Mixed greens, tomatoes, cucumbers, red onion,
and balsamic vinaigrette*

Caesar Salad

*Romaine, fresh parmesan cheese, housemade
croutons, and Caesar dressing*

SECOND COURSE

Choose Two

Bourbon Glazed Sirloin Tips (+\$2.00 Per Guest)
With peppers, mushrooms, and onions

Braised Short Ribs

Baked Haddock

*In a white wine, lemon, and butter sauce. Topped
with a cracker crumb crust*

Grilled or Oven Roasted Salmon

Chicken Marsala

Chicken Francaise

10oz. Prime Rib (+\$7.00 Per Guest)

8oz. Filet Mignon (+\$7.00 Per Guest)

INCLUDED

Warm Rolls & Butter

Chef's Choice Potato

Seasonal Vegetable

BUFFET DINNER

\$31 PER PERSON

FIRST COURSE

Choose One

Garden Salad

*Mixed greens, tomatoes, cucumbers, red onion,
and balsamic vinaigrette*

Caesar Salad

*Romaine, fresh parmesan cheese, housemade
croutons, and Caesar dressing*

SECOND COURSE

Choose Two

Bourbon Glazed Sirloin Tips (+\$2.00 Per Guest)
With peppers, mushrooms, and onions

Braised Short Ribs

Baked Haddock

*In a white wine, lemon, and butter sauce. Topped
with a cracker crumb crust*

Chicken Marsala

Chicken Francaise

Seafood Penne Ala Vodka

With crab, shrimp, and clams

Chef's Carving Station (+\$7.00 Per Guest)

INCLUDED

Warm Rolls & Butter

Chef's Choice Potato

Seasonal Vegetable

ADDITIONS

Coffee & Tea Station (+\$1.50 Per Guest)

Assorted Cookies and Mini-Cakes (+\$3.00 Per Guest)

20% Gratuity and 8% Sales Tax Added to All Events
Contact Brendan at brendan@thehaversham.com to Book a Function