



EAST BAY
GRILLE

PRIVATE EVENTS



173 WATER ST | TOWN WHARF | PLYMOUTH, MA 02360 | TEL: 508.746.9751 | FAX: 508.746.6135 | WWW.EASTBAYGRILLE.COM



Events scheduled for 2024

The East Bay Grille would like to thank you for considering us for your special event. We will make every effort to exceed your expectations by providing a warm and comfortable atmosphere, exceptional service, and fresh, flavorful food, by land and by sea.

We offer different spaces within our property to host your special event. The Alcove can accommodate a minimum of 25 guests and a maximum of 50 guests. Also, our Private Dining Room can hold a minimum of 35 guests and a maximum of 55 guests. If you are looking for an incredible tented outdoor venue, surrounded by beautiful ocean views, look forward for more details. Enclosed you will find the different packages we offer for indoor and outdoor events.

Please contact us for an appointment to see our venue. We would be happy to answer any questions that you may have or to check availability.

Contact our function manager, Gelany Mitchell at gmitchell@eastbaygrille.com to inquire about hosting your private event at East Bay Grille.



EAST BAY GRILLE INDOOR EVENTS

RESERVATIONS AND DEPOSITS

Reservations are not considered final until a deposit is received. A non-refundable deposit of \$200.00 is required at the time of booking. This deposit will be deducted from your final bill the day of the event. Full payment is due at the completion of your event. Cancellation of an event at any time is forfeiture of the full deposit amount.

MENU SELECTION AND GUARANTEE

A final guaranteed guest count shall be furnished at least one week prior to the event. If the number of guests in attendance is lower than the room's guest minimum, you will be charged for that minimum. All food & beverage choices or final entrée counts shall also be furnished at least one week prior to the event. Vegetarian or special diet meals are always available. Please inform us of any guest allergies.

CHILDREN

Meals for children under the age of 12 years old are \$14 per child. There is a separate children's menu available upon request. Please include children in your final guarantee one week prior to the event.

DECORATIONS

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. We do not allow tape or tacks on the wall, glitter, confetti, open flamed candles, or entertainment. All indoor events are served with china, silver, and glassware. White linens and navy napkins are provided, along with candle globes and small flower bud vases if you choose to use them. Other napkin colors are available at no additional charge.

ADDITIONAL FEES

The price per person does not include an additional 20% Gratuity, 7% Local Tax, and a 7% Administrative Fee. The administrative fee does not represent a tip or service charge paid directly to employees; but is a charge to cover our operational costs. There is no room fee for our indoor events. At the discretion of management prices are subject to change.

FOOD SERVICE

Buffet food cannot be taken home after it has been on the buffet line. This is a restriction per The Board of Health. It is in compliance with the Food Safety Temperature Control Act. This allows us to protect the health and wellbeing of our guests.

BAR SERVICE

All beverage service options are based on consumption. You may offer your guests an open bar, limited open bar, or a cash bar where guests purchase their own beverages. The open bar can be limited by time, a certain dollar amount, or specific beverages. Alcohol is not allowed to be brought on or off premises.

Brunch BUFFET

\$40 PER PERSON

OPTION A

An Assortment of
Freshly Baked Muffins,
Danish & Sweet Breads

Fresh Fruit Display

Choice of

Flavored Quiche or Scrambled Eggs

QUICHE FLAVORS: Bacon & Cheddar,
Spinach & Swiss, or Broccoli & Cheddar

Belgian Waffles

Apple Wood Smoked Bacon

Roasted Maple Sausage Links

Home Fries

Choice of

Teriyaki Steak Tips or Lemon Chicken Pasta

OPTION B

Includes

Garden Salad

Fresh Fruit Display

Mini Croissant Sandwiches:

Assorted Tuna and Chicken Salad

Scrambled Eggs

Belgian Waffles

Apple Wood Smoked Bacon

Roasted Maple Sausage Links

Home Fries

Harborside LUNCHEON BUFFET

\$37 PER PERSON

Includes

Garden Salad

Rice Pilaf

Vegetable Du Jour

Char Broiled Steak Tips

Choice of
Grilled Salmon

or

Baked Scrod

Choice of
Chicken Marsala

or

Chicken Broccoli Pasta

Add-ons:

Upgrade to Caesar Salad

\$2

Add New England Clam Chowder

\$4

Upgrade Brunch Option 2:

Add Mini Croissant Lobster Salad Sandwiches

\$MKT/DOZEN

Plated Lunch

\$37 PER PERSON

Includes

Garden Salad, Entrée

Please select two Entrées:

PRIME RIB ENGLISH CUT

(must have a minimum of 12 orders)

Slow roasted with au jus, served with whipped potatoes and chef's selection of vegetable

CHICKEN MARSALA

Sautéed chicken tenderloins with mushrooms, shallots & prosciutto in a Marsala wine reduction served over pasta topped with asparagus spears.

BAKED SCROD

Baked scrod fillet topped with butter and seasoned bread crumbs, served with rice pilaf & chef's selection of vegetable

GRILLED SALMON

Grilled salmon fillet, served with rice pilaf & chef's selection of vegetable

TERIYAKI TIPS

Hand cut sirloin tips in our own secret teriyaki marinade, served with a whipped potatoes & chef's selection of vegetable

SEAFOOD CASSEROLE

Shrimp, scallops, & scrod baked en casserole, served with rice pilaf & chef's selection of vegetable

SHRIMP SCAMPI

Sauteed shrimp with scallions, tomatoes, mushrooms served over linguini in traditional scampi sauce

Enhancements

Substitute Caesar Salad

\$2 PER PERSON

Cookies and Brownies

\$4 PER PERSON

Cheese & Vegetable Display

\$5 PER PERSON

Upgrade to Charcuterie Display

\$10 PER PERSON

New England clam chowder

\$4 PER PERSON

Champagne Toast

\$5 HALF GLASS / \$10 FULL GLASS

THE *Cocktail* PARTY

\$35 PER PERSON

\$24 PER PERSON WHEN ORDERING
IN ADDITION TO A PACKAGE

\$4 PER PERSON FOR ANY
ADDITIONAL APPETIZERS

Cheese & Vegetable Display

Choice of three passed hors d'oeuvres, not including raw bar.

COLD

Smoked Salmon Wrapped Asparagus
Prosciutto Wrapped Cantaloupe
Ahi Tuna Wontons
Beef Tenderloin Crostini
Caprese Skewers

HOT

Scallops Wrapped in Bacon
Mini Crab Cakes
Coconut Shrimp
Crab Stuffed Mushrooms (Vegetarian Available)
Buffalo Chicken Tenders
Beef Skewers
Mediterranean Bruschetta
Vegetable Spring Rolls
Pulled Beef Sliders
Creamy Spinach and Cheese Spanakopita
Mini Beef Wellington

RAW BAR

Jumbo Shrimp Cocktail
Little Neck Clams
Oysters on the Half Shell

MARKET PRICE

THE *Vineyard*

\$58 PER PERSON

Includes Garden Salad, Entrée

Upgrade the Garden Salad to a Caesar Salad or
New England clam chowder

\$4 PER PERSON

Select two Entrées:

FINAL GUEST COUNT, INCLUDING COUNT PER ENTRÉE
SELECTED, IS DUE ONE WEEK PRIOR TO YOUR EVENT.
VEGETARIAN MEALS AVAILABLE AS A THIRD OPTION.

BAKED SCROD

Baked scrod fillet topped with butter & seasoned bread crumbs, served with rice pilaf & chef's selection of vegetable.

QUEEN CUT PRIME RIB

Slow roasted served with au jus (minimum order of 12) accompanied by a baked potato & chef's selection of vegetables.

CHAR GRILLED TURKEY TIPS

Char grilled Italian herb marinated turkey tips, served with whipped potatoes and chef's selection of vegetables

WATERFRONT SALMON

Char grilled salmon fillet paired with two jumbo shrimp drizzled with béarnaise sauce, served with wild mushroom risotto and grilled broccolini.

SHRIMP SCAMPI

Sautéed shrimp with scallions, tomatoes, & mushrooms, served over linguini in a traditional scampi sauce.

CHAR BROILED STEAK TIPS

Hand cut sirloin tips served with a baked potato and chef's selection of vegetables.

CHICKEN PICCATA

Pan-seared egg battered chicken breast topped with a lemon caper butter sauce, whipped mashed potatoes and grilled asparagus.

Enhancements

Cheese & Vegetable Display
\$5 PER PERSON

Ice Cream Truffles
\$5 PER PERSON

Upgrade to Charcuterie Display
\$10 PER PERSON

Cheesecake with
Seasonal Fruit Topping
\$6 PER PERSON

Mediterranean Display
\$6 PER PERSON

In House Carrot Cake
\$6 PER PERSON

Champagne Toast
\$5 HALF GLASS / **\$10** FULL GLASS

THE *Nantucket*

\$68 PER PERSON

Includes Clam Chowder, Garden Salad, Entrée & Dessert

Upgrade the Garden Salad to a Caesar Salad

\$4 PER PERSON

Select two entrées:

FINAL GUEST COUNT, INCLUDING COUNT PER ENTRÉE SELECTED, IS DUE ONE WEEK PRIOR TO YOUR EVENT. VEGETARIAN MEALS AVAILABLE AS A THIRD OPTION.

KINGS CUT PRIME RIB

Slow roasted served with au jus (minimum order of 12) accompanied by a baked potato & chef's selection of vegetables.

GRILLED SWORDFISH

Fresh grilled swordfish topped with a lemon butter sauce, served with rice pilaf and chef's selection of vegetables.

LOBSTER SCAMPI

Freshly shucked lobster meat sautéed with mushrooms, tomatoes, & scallions tossed in a white wine garlic butter sauce, served over linguini pasta.

CHICKEN OSCAR

Breaded chicken breast topped with lump crab meat and béarnaise sauce, served with parmesan risotto & grilled asparagus.

HARBOR FILET

Char broiled filet mignon placed atop of a grilled portabella mushroom, topped with a parsley compound butter, served with a baked potato & chef's selection of vegetables.

SURF & TURF

Char grilled petit filet served with a marinated shrimp skewer, served with a baked potato & chef's selection of vegetables.

STATLER CHICKEN

Roasted bone-in chicken breast rubbed with rosemary and garlic, pan gravy, served with whipped potatoes and asparagus

STUFFED SHRIMP

Baked jumbo gulf shrimp, seafood stuffing, served with rice pilaf and chef's selection of vegetables

Dessert

Ice Cream
Truffles

Enhancements

Cheese & Vegetable Display Mediterranean Display

\$5 PER PERSON

\$6 PER PERSON

Upgrade to Charcuterie
Display

\$10 PER PERSON

Champagne Toast

\$5 HALF GLASS

\$10 FULL GLASS

East Bay LOBSTER BOIL

MARKET PRICE

FINAL GUEST COUNT IS DUE ONE
WEEK PRIOR TO YOUR EVENT.

Outdoor Lobster Boil served
"buffet style"

AN AUTHENTIC
NEW ENGLAND DINNER

Including:

A Cup of our Hearty Clam Chowder

Garden Salad Served
with Balsamic Vinaigrette

1 ¼ Pound Lobster

Mussels

Steamers

Corn on the Cob

Roasted Red Bliss Potatoes

And Drawn Butter

Dessert

Ice Cream Truffles

*Vegetarian, Steak, and Chicken options available for guests upon request. Please select from the Nantucket Menu, maximum of two additional entree choices.

EAST BAY GRILLE

BEVERAGE SERVICE OPTIONS

All of our package pricing is inclusive of soft beverages (soda, juice, iced tea, etc).

For alcohol service, please select from the following options:

HOSTED BAR

Any and all beverages are added to your guest check

LIMITED BAR

Beer & Wine will be added your main guest check, any other alcoholic drinks ordered will be paid for by guest ordering

WELCOME DRINK

The first round of beverages will be added to your main guest check, any alcoholic beverages ordered thereafter will be paid for by guest ordering.

DOLLAR AMOUNT

You may set a pre-determined dollar amount for a bar allowance.

CASH BAR

Any alcoholic beverages will be paid for by the guest ordering.



EAST BAY GRILLE OUTDOOR EVENTS

East Bay Grille's outdoor event venue is ideally located overlooking historic Plymouth Harbor. Join us to celebrate with the people in your life against a picturesque backdrop. We have the perfect location that includes a private bar & restrooms under the tent for you and your guests. There are endless possibilities, from a beautiful wedding reception, to larger private functions, with a myriad of ways to design your event space to reflect your taste and style. No matter which option you choose, you'll feel like the venue belongs to you alone.

VENUE TENT CAPACITIES

150 Guests Seated Dinner/Bufferet with dance floor

With tent extension, 150-200 Guests Seated Dinner/Bufferet with dance floor

200 Guests Cocktail Party

EVENT MINIMUMS

Food & Beverage Minimum is as follows:

Friday: \$18,000 / Saturday & Sunday: \$20,000

Please note: the outdoor tent is unavailable for Friday/Saturday evenings during the months of June, July and August
The food and beverage minimum does not include an additional 20% Gratuity, 7% Local Tax, and 7% Administrative Fee.

The administrative fee does not represent a tip or service charge paid directly to employees; but is a charge to cover our operational costs.

*On Friday of Holiday weekends, food and beverage minimum is \$20,000

OUTDOOR EVENT FEES:

Tent Rental Monday-Thursday: \$2,500.00 / Friday-Sunday: \$5,000.00

Tent seating covers up to 150 guests. Tent extension available for events up to 200 guests.

*An additional 7% local tax applied.

Tent rental is required to host an event outdoors, and is not to be counted towards the food and beverage minimums.

PARTIAL TENT RENTALS

We offer a partial tent rental for events on Saturday and Sunday mornings from 11am-2pm. The tent rental fee is \$1,500 (subject to 7% local tax), for events with a minimum of 40 guests and a maximum of 75 guests. Also applies to Monday-Thursday events. We offer an optional private bar for a bartender fee of \$150.

EAST BAY GRILLE OUTDOOR EVENTS

RESERVATIONS AND DEPOSITS

Reservations are not considered final until a deposit is received. A non-refundable deposit of \$1,000.00 is required at the time of booking. We require a signed contract along with the deposit to secure your event. This deposit will be deducted from your final bill the day of the event. Full payment is due at the completion of your event. Cancellation of an event at any time is forfeiture of the full deposit amount.

GUARANTEE

A final guaranteed guest count shall be furnished at least one week prior to the event. All food & beverage options or final entrée counts shall also be furnished at least one week prior to the event.

Vegetarian or special diet meals are almost always available. Please inform us of any guest allergies.

BAR SERVICE

All beverage service options are based on consumption. You may offer your guests an open bar, limited open bar, or a cash bar where guests purchase their own beverages.

The open bar can be limited by time, a certain dollar amount, or specific beverages.

PARKING

Complimentary Valet available to your guests upon their arrival.

Paid parking available through the town of Plymouth.

We are conveniently located close to all major hotels in the downtown Plymouth area.

WAIT STAFF & BARTENDERS

Our experienced staff includes bartenders, wait staff, kitchen staff and an event coordinator, along with an event captain. They will provide the highest quality service. From set up to breakdown, we will cater to the needs of you and all of your guests. Your coordinator or event captain will be available throughout the day/night to ensure your event meets your expectations.

CHILDREN

Meals for children under the age of 12 years old are \$20 per child.

Please include children in your final guarantee one week prior to the event. Children must be supervised at all times.

VENDOR MEALS

\$40/per vendor meal

Please include vendor meals in the final guarantee one week prior to the event.

THE
Seaside Brunch
BUFFET

\$68 PER PERSON

Includes

An Assortment of
Freshly Baked Muffins,
Danish & Sweet Breads

Fresh Fruit Display

Bagels & Lox

Apple Wood Smoked Bacon

Roasted Maple Sausage Links

Home Fries

Mini Croissant Sandwiches

Choice of

Flavored Quiche

QUICHE FLAVORS: Bacon & Cheddar,
Spinach & Swiss, or Broccoli & Cheddar

Belgian Waffles

Add-ons:

Upgrade to Lobster Salad upon request
\$MKT

THE
East Bay
Luncheon
RECEPTION

\$65 PER PERSON

Includes

Garden Salad

Rice Pilaf

Vegetable Du Jour

Char Broiled Steak Tips

Choice of

Grilled Salmon or Baked Scrod

Choice of

Chicken Marsala or Chicken Piccata

Add-ons:

Upgrade to Caesar Salad
\$3

Add New England Clam Chowder Station
\$5

THE
Grille's Plated
LUNCHEON

\$65 PER PERSON

Includes

Garden Salad served with house made balsamic vinaigrette

Please select Two

Entrée Choices to offer guests:

PRIME RIB ENGLISH CUT

(MUST HAVE A MINIMUM OF 12 ORDERS)

Slow roasted with au jus, served with whipped potatoes & chef's selection of vegetable

CHICKEN PICCATA

Sautéed egg battered chicken breast with lemon caper butter sauce served over pasta topped with julienne vegetables

BAKED SCROD

Baked scrod fillet topped with butter and seasoned bread crumbs, served with rice pilaf & chef's selection of vegetable

GRILLED SALMON

Grilled salmon fillet, served with rice pilaf & chef's selection of vegetable

BISTRO STEAK

8oz Bistro Steak topped with compound garlic & herb butter served with whipped potato & asparagus

SEAFOOD CASSEROLE

Shrimp, scallops, & scrod baked en casserole, served with rice pilaf & chef's selection of vegetable

Enhancements

Upgrade to New England Clam Chowder

\$5/person

THE *Cocktail* PARTY

\$45 PER GUEST

\$30 PER GUEST WHEN ORDERING IN
ADDITION TO THE PLATED MENU

Cheese & Vegetable Display

Choice of three passed hors d'oeuvres:

COLD

Smoked Salmon Wrapped Asparagus
Prosciutto Wrapped Cantaloupe
Ahi Tuna Wontons
Beef Tenderloin Crostini
Caprese Skewers

HOT

Scallops Wrapped in Bacon
Mini Crab Cakes
Coconut Shrimp
Crab Stuffed Mushrooms (Vegetarian Available)
Buffalo Chicken Tenders
Beef Skewers
Mediterranean Bruschetta
Vegetable Spring Rolls
Pulled Beef Sliders
Creamy Spinach and Cheese Spanakopita
Mini Beef Wellington

Plated Menu

Includes

Garden Salad served with house made balsamic vinaigrette

Please select Two

Entrée Choices to offer guests:

Seafood

HALIBUT \$60

Oven roasted halibut fillet finished with a lobster tarragon beurre blanc

GRILLED SWORDFISH \$65

Char-grilled center cut swordfish steak topped with a citrus compound butter

BAKED STUFFED SHRIMP \$60

Four baked jumbo shrimp filled with a crab meat stuffing served with drawn butter

ATLANTIC SALMON \$55

Bronzed salmon fillet topped with a champagne beurre blanc finished with seasoned bread crumbs

BAKED SCROD \$55

Baked in a citrus beurre blanc finished with seasoned bread crumbs

Poultry

STUFFED CHICKEN \$60

Boneless chicken breast stuffed with herb cheese, sundried tomato and crabmeat, with supreme sauce

CHICKEN MARSALA \$55

Pan Sautéed chicken breast in a Marsala wine sauce with mushrooms and prosciutto

STATLER CHICKEN \$55

Roasted bone-in chicken breast rubbed with rosemary and garlic, pan gravy, served with whipped potatoes and asparagus

Meat

FILET MIGNON \$65

Char-broiled petite filet mignon drizzled with a cabernet demi-glaze

NEW YORK SIRLOIN \$65

Char-grilled sirloin steak topped with bordelaise sauce

PRIME RIB \$60

Slow roasted seasoned prime rib of beef topped with natural au jus

PORK CHOP \$55

Char-broiled double cut pork chop topped with an apple brandy demi-glaze

Surf & Turf

FILET & LOBSTER \$80

Petite filet mignon with a lobster tail drizzled with Grand Marnier butter

FILET & SHRIMP \$70

Petite filet mignon and two baked stuffed shrimp served with drawn butter

Vegetarian

EGGPLANT PARMESAN \$45

Eggplant parmesan served over pasta

VEGETABLE PRIMAVERA \$45

Julienned vegetables tossed in a white wine sauce over pasta

VEGETABLE RISOTTO \$45

Creamy roasted red pepper risotto with seasonal vegetables

Plated Menu

continued

Sides

(Plated only, Please select one starch and one vegetable)

Whipped mashed potatoes

Rice pilaf

Roasted potatoes

STANDARD VEGETABLE

Green beans

UPGRADED VEGETABLES \$2 PER GUEST

Roasted asparagus

Sautéed spinach

Grilled broccolini

Reception Enhancements

CHEESE & VEGETABLE DISPLAY

An array of imported & domestic cheeses, and freshly sliced garden vegetables served with an assortment of crackers

\$10 PER GUEST

With assorted meats **\$15 PER GUEST**

MEDITERRANEAN DISPLAY

Toasted pita chips, feta cheese, pepperoncini, marinated olives, tomatoes, artichoke hearts, and hummus,

Served with Tabbouleh.

\$12 PER GUEST

Raw Bar

(Prices based on 50 pieces per platter)

JUMBO SHRIMP COCKTAIL

\$250

LITTLENECK CLAMS

\$200

OYSTERS ON THE HALF SHELL

\$225

Toasts

HALF GLASS CHAMPAGNE TOAST

\$8 PER GUEST

FULL GLASS CHAMPAGNE TOAST

\$12 PER GUEST

The East Bay RECEPTION

\$150 PER GUEST

Cocktail Hour

CHEESE AND VEGETABLE CASCADE

An array of imported & domestic cheeses, and freshly sliced garden vegetables, served with an assortment of crackers and dressings

Passed Hors D'oeuvres

Please select four:

COLD

Smoked Salmon Wrapped Asparagus
Prosciutto Wrapped Cantaloupe
Ahi Tuna Wontons
Beef Tenderloin Crostini
Caprese Skewers

HOT

Scallops Wrapped in Bacon
Mini Crab Cakes
Coconut Shrimp
Crab Stuffed Mushrooms (Vegetarian Available)
Buffalo Chicken Tenders
Beef Skewers
Mediterranean Bruschetta
Vegetable Spring Rolls
Pulled Beef Sliders
Creamy Spinach and Cheese Spanakopita
Mini Beef Wellington

Family Style Service Includes:

Garden salad served with a house made balsamic vinaigrette / Warm Rolls & Butter / Seasonal Vegetable

Choice of Roasted Fingerling Potato, Whipped Potato, or Rice Pilaf

Upgrade to Parmesan Risotto **\$2 PER PERSON**

Chef's Carved Plates (Choice of two dishes)

HONEY GLAZED SPIRAL HAM

BEEF TENDERLOIN

ROASTED PORK LOIN

STATLER CHICKEN BREAST

BROILED SALMON

BAKED COD WITH SEASONED BREADCRUMBS

Pasta Dishes (Please Choose One)

CHICKEN TENDERLOIN

Lemon Caper Sauce over Pasta

SEA SCALLOPS

Pesto Cream Sauce over Cheese Tortellini

GULF SHRIMP SCAMPI

Garlic White Wine Butter Sauce over Pasta

*All dishes topped with seasonal julienned vegetables

Freshly Brewed Coffee Station
\$3 PER PERSON

The Grand WATERFRONT RECEPTION

BUFFET **\$175** PER GUEST

Cocktail Hour

RAW BAR

A display of oysters on the half shell, clams on the half shell, and jumbo shrimp cocktail complimented with cocktail sauce, horseradish, lemon wedges, and seaweed salad

CHEESE & VEGETABLE CASCADE

An array of imported & domestic cheeses, and freshly sliced garden vegetables.
Served with an assortment of cracker and dressings

Passed Hors D'oeuvres

Please select four:

COLD

Smoked Salmon Wrapped Asparagus
Prosciutto Wrapped Cantaloupe
Ahi Tuna Wontons
Beef Tenderloin Crostini
Caprese Skewers

HOT

Scallops Wrapped in Bacon
Mini Crab Cakes
Coconut Shrimp
Crab Stuffed Mushrooms (Vegetarian Available)
Buffalo Chicken Tenders
Beef Skewers
Mediterranean Bruschetta
Vegetable Spring Rolls
Pulled Beef Tenderloin Sandwiches
Creamy Spinach and Cheese Spanakopita
Mini Beef Wellington

Buffet Includes:

Hearty New England clam chowder / Garden salad served with a house made balsamic vinaigrette
Warm Rolls & Butter / Rice Pilaf / Seasonal Vegetable

Pasta Dishes

(Choice of two dishes)

CHICKEN TENDERLOIN

Lemon Caper Sauce over Pasta

SEA SCALLOPS

Pesto Cream Sauce over Cheese Tortellini

GULF SHRIMP SCAMPI

Garlic White Wine Butter Sauce over Pasta

LOBSTER FARFALLE

Brandy Roasted Red Pepper Alfredo, Asparagus, and Mushrooms over Pasta

*All dishes topped with julienned seasonal vegetables

Carved Station

(Choice of two dishes)

HONEY GLAZED SPIRAL HAM

PRIME RIB

ROASTED PORK LOIN

Freshly Brewed Coffee Station **\$3** PER PERSON

Sweet Enhancements

GRAND VIENNESE TABLE

A beautiful display of assorted mini pastries and cakes

\$12 PER GUEST

BAKERIES

PIECE OF CAKE

www.pieceofcakeinc.com
34 ALDEN ST, PLYMOUTH, MA 02360
(508) 747-2253

GUILTY BAKERY

www.guiltybakery.com
65 MAIN ST, PLYMOUTH, MA 02360
(508) 746-2958

CUPCAKE CHARLIE'S

www.cupcakecharlies.com
6 TOWN WHARF, PLYMOUTH, MA 02360
(508) 747-9225

VERONICA'S SWEET CAKES

www.veronicassweetcakes.com
1849 OCEAN ST #8, MARSHFIELD, MA 02050
(781) 834 - 7470

HOTELS

HOTEL 1620 AT PLYMOUTH HARBOR

www.hotel1620.com
180 WATER ST, PLYMOUTH, MA 02360
(508) 747-4900

BEST WESTERN PLUS COLD SPRING

www.bestwestern.com
180 COURT ST, PLYMOUTH, MA 02360
(508) 746-2222

HILTON GARDEN INN PLYMOUTH

www.hilton.com
4 HOME DEPOT DR, PLYMOUTH, MA 02360
(508) 830-0200

FAIRFIELD INN

www.mariott.com
16 PLAZA WAY, PLYMOUTH, MA 02360
(508) 503-6699

HAMPTON INN

www.hilton.com
10 PLAZA WAY, PLYMOUTH, MA 02360
(508) 747-5000

FLORISTS

PETAL PUSHERS FLORIST

apetalpushersflorist.com
170 WATER ST VILLAGE LANDING
MARKETPLACE, PLYMOUTH, MA 02360
(508) 746-0035

STEVENS THE FLORIST

www.stevenstheflorist.com
160 SOUTH ST, PLYMOUTH, MA 02360
(508) 746-2600

173 WATER ST | TOWN WHARF | PLYMOUTH, MA 02360

TEL: 508.746.9751 | FAX: 508.746.6135

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