

PURITAN PLATED WEDDING PACKAGE

Starting at 47.00 per Person

PASSED HORS D'OEUVRES

select up to three items

Beef Tenderloin Crostini

Topped with a horseradish cream

Stuffed Mushrooms

Mini Lamp Chop

Bruschetta

Served with a mint tzatziki dipping sauce

Tomato & Mozzarella Skewers

Scallops Wrapped in Bacon

Petite Crab Cakes With a garlic aioli

Watermelon & Feta Skewers

Drizzled with a balsamic reduction

STATIONARY HORS D'OEUVRES

select two

Assorted Cheese & Fruit Display

Assorted artisan style cheeses with fresh fruit

Fresh Vegetable Crudité

Display of fresh seasonal vegetables, complimented

by a ranch cream dip

Puritan Chicken Tender Sampler

Our famous fried chicken tenders in original, buffalo,

spicy & coconut

Mediterranean Display

Marinated green & Kalamata olives, artichoke hearts, squash, zucchini, roasted red peppers,

mozzarella in olive oil



PLATED DINNER

served with bread & butter basket

SALAD & APPETIZER SELECTIONS

select one

Traditional Tossed Garden Salad

Mixed field greens with tomato, cucumber & red
onion with house dressing

Caesar Salad

Crisp romaine tossed in our house Caesar dressing,
topped with shaved Parmesan cheese and croutons

Greek Salad

Mixed field greens with tomato, cucumber,

Kalamata olives, feta, pepperoncini & red onion with
house dressing

Spinach Salad

Fresh baby spinach served with blue cheese

crumbles, dried cranberries & candied walnuts with
a balsamic mustard vinaigrette

Butternut Squash & Pumpkin Bisque Clam Chowder

Topped with roasted pepitas The house recipe-creamy and full of clams

ENHANCED APPETIZER SELECTIONS

Priced per person

Crab Cakes 3.5

Served with a garlic aioli Shrimp Cocktail 7.0

Served with house made cocktail sauce

Seasonal Ravioli 2.5

Chef's seasonal selection



select up to two

50	Chicken Marsala 8oz. boneless chicken breast in a traditional Marsala sauce	48
55	Broiled North Atlantic Haddock 9oz. filet of fresh haddock	49
	Topped with seafood crumb topping of lobster, scallops & baby shrimp	51
55	Roasted Atlantic Salmon 9oz. filet of fresh salmon finished with a dill cream sauce	49
50	Eggplant Parmesan Roasted eggplant in a marinara sauce	47
47	Vegetarian Lasagna Layered with sliced summer squash & zucchini, served with garlic bread	47
	55 55	8oz. boneless chicken breast in a traditional Marsala sauce Broiled North Atlantic Haddock 9oz. filet of fresh haddock Topped with seafood crumb topping of lobster, scallops & baby shrimp Roasted Atlantic Salmon 9oz. filet of fresh salmon finished with a dill cream sauce Eggplant Parmesan Roasted eggplant in a marinara sauce Vegetarian Lasagna Layered with sliced summer squash & zucchini,

DUET ENTRÉE SELECTIONS

select one

Filet Mignon with Two Baked Stuffed Shrimp	62
Filet Mignon with Crab Cake	62
Filet Mignon with Pan Seared Scallops	65

All entrée selections are paired with your choice of mashed potatoes or house rice pilaf & fresh vegetable medley



Your wedding cake is served with a scoop of Puritan's homemade ice cream choose two flavors

Chocolate Mint Chocolate Chip

Chocolate ChipMudslideCoffeeOreo CookieCoffee OreoStrawberryCookie DoughVanilla

Dessert served buffet style with coffee & assorted teas

DESSERT & TOAST ENHANCEMENTS

Priced per person

Full Pour Champagne Toast	4.5	Hand Dipped Chocolate Covered Strawberries	2.5
Half Pour Champagne Toast	2.5	Raspberry Garnish on Champagne Toast	0.5
Mini Mudslide Toast	4.75	Strawberry Garnish on Champagne Toast	1.5
Ask about Create Your Own Ice Cream favors		Make Your Own Sundae Bar Two choices of ice cream with accompanying toppings & sauces	7.25