

1/1/2022

*Private Event  
Packages*

Jamison's



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# Displays

## **CRUDITE & CHEESE** PER PERSON \$9

Array of seasonal vegetable and artisan cheeses  
Assorted dips and spreads  
Sliced French bread and crackers

## **SPINACH ARTICHOKE DIP** PER PERSON \$9

Warm blend of cheeses, spinach and artichokes with sour  
Dough bread Boule, French sticks and pita chips  
Sliced French bread and crackers

## **BUFFALO CHICKEN DIP** PER PERSON \$9

Warm blend of cheeses, spinach and artichokes with sour  
Dough bread Boule, French sticks and pita chips  
Sliced French bread and crackers

## **MEDITERRANEAN** PER PERSON \$11

Hummus, tabouli and tapenades  
Kalamata Olives  
Feta Cheese  
Lavash and Pita Bread

## **SOUTHWESTERN** PER PERSON \$12

Crispy Tortilla chips  
Guacamole, Salsa, Sour cream  
Black bean salsa and Warm Queso Dip

## **SPINACH ARTICHOKE DIP** PER PERSON \$15

Assorted Italian meats and cheeses  
Marinated Artichokes and olives  
Grilled Vegetables  
Tomato and mozzarella salad  
Grilled Crostini

## **RAW BAR** PER PERSON **Market Price**

Choice of Shrimp cocktail, Oysters, Crab, Lobster  
Served with Cocktail sauce, Mignonette, Horseradish,  
Sliced lemons, Tabasco sauce



# Hors D'Oeuvres Cocktail Parties

Minimum of 30 People

**Bruschetta Crostini** PER PERSON \$3

**Buffalo Cauliflower** PER PERSON \$3

**Caprese Salad Skewers** PER PERSON \$

**Egg Rolls** PER PERSON \$7

*Buffalo Chicken ~ Steak & Cheese ~ Meatball*

**Foie Gras Crostini** PER PERSON \$10

**Gruyere Profiteroles** PER PERSON \$5

**Mac & Cheese Balls** PER PERSON \$5

**Mini Spring Rolls** PER PERSON \$5

**Nacho Chips** PER PERSON \$3

**Quesadillas** PER PERSON \$5

**Beef Carpaccio Crostini** PER PERSON \$5

**Beef or Chicken Satay** PER PERSON \$5 / \$4

**Chefs Choice Sushi** PER PERSON \$10

**Chicken Fingers** PER PERSON \$6

*Buffalo ~ Jamison's ~ Golden BBQ*

**Classic Shrimp Cocktail** PER PERSON \$3.5

**Coconut Thai Chili Shrimp** PER PERSON \$3.5

**Duck Confit Taco** PER PERSON \$6

**Lamb Lollipops** PER PERSON \$5

**Local Oysters** PER PERSON \$ 3.5

**Meatballs** PER PERSON \$ 3

**Mini Crab Cakes** PER PERSON \$5

**Prosciutto Wrapped Figs** PER PERSON \$4

**Scallops Wrapped in Bacon** PER PERSON \$5

**Sliders** PER PERSON \$6

*Buffalo Chicken ~ Cheeseburger ~ Pulled Pork*

**Tuna or Beef Tartare** PER PERSON \$5

## Platters

**Fresh Fruit Platter** PER PERSON \$4

**Fresh Vegetable Crudites** PER PERSON \$3

**Artisanal Cheese Board** PER PERSON \$5 or \$10

**Charcuterie Board** PER PERSON \$10

**Assorted Finger Sandwiches** PER PERSON \$4

**Tossed Salad w/ Choice of Dressing:**

**Caesar Salad ~ Pasta Salad ~ Greek Salad ~ Arugula Salad**

PER PERSON \$5



# Plated Dinner Entrees

Plated Entrees may not be available 5:30 – 8:00PM

## Meat

### SLICED BISTRO SIRLOIN

PER PERSON **\$34.95**

Served with Bordelaise Sauce or Chimichuri

### ROAST PRIME RIB

PER PERSON **\$40.95**

Served with Au Jus  
(Minimum 10 Orders)

### CENTER CUT FILET MIGNON

PER PERSON **\$45.95**

Served with Au Jus  
(Minimum 10 Orders)

## Fish

### NEW ENGLAND BAKED HADDOCK

PER PERSON **\$27.95**

Line Caught Haddock Filet, Buttered Crumble  
Lemon Beurre Blanc

### GRILLED SALMON FILLET

PER PERSON **\$28.95**

Served with Fresh Pineapple Salsa or Chimichuri

### BAKED STUFF SHRIMP

PER PERSON **\$32.95**

Jumbo Shrimp (4) Stuffed with Crab Stuffing Topped  
with Choron Sauce

~ Choice of more than two, add \$2.00 per person ~

## Poultry

### CHICKEN SALTIMBUCA or MARSALA

PER PERSON **\$26.95**

Topped with Prosciutto & Mushrooms Au jus  
(Minimum 10 Orders)

### ROASTED STATLER CHICKEN

PER PERSON **\$26.95**

Served with Roasted Tomato Bechamel



SEE NEXT PAGE FOR WHAT IS INCLUDED WITH ENTREES

## All Plated Dinner Entrees Include the Following:

Warm Bread Assortment with butter

Choice of one Salad: Garden ~ Arugula ~ Caesar

- Choice of Vegetable
- Choice of Potato
- Choice of Desert

Coffee ~ Decaf ~ Tea



## Plated Choices

### Vegetables

~Choice of One~

- Fresh Vegetable Medley
- Roasted Root Vegetable
- Roasted Brussel Sprouts
- Sauteed Broccolini with Toasted Garlic
  - Buttered Corn
  - Smokey Coleslaw

### Potatoes

~Choice of One~

- Roasted Red Bliss Potatoes
- Roasted Root Vegetable
- Roasted Brussel Sprouts
- Sauteed Broccolini with Toasted Garlic
  - Buttered Corn
  - Smokey Coleslaw



### Desserts

~Choice of One~

- Cheesecake
- Triple Chocolate Cake
- Brownies & Cookies



# Italian Buffet

Fresh Tossed Caesar Salad or Arugula & Tomato  
Baskets of Warm Bread Assortment  
Olive Oil, Crushed Pepper Flake & Parmesan Dipping

## ~ Choice of Four ~

- a) Chicken Parmesan
- b) Chicken Cacciatore
- c) Chicken Picatta
- d) Chicken Marsala
- e) Chicken Alfredo

*\*Substitute Veal to any of the above selections for an Additional \$4.00 per person*

- f) Italian Meatballs
- g) Sausage Pepperonatta
- h) Traditional or Alfredo Lasagna (with or without meat)
- i) Pasta Primavera ~ 3 Cheese Tortellini or Ravioli
- j) Eggplant Parmesan
- k) Haddock Picatta or Franchise
- l) Shrimp Picatta ~ Scampi or Fra Diavlo

All Above Served with Penne Pasta and choice House Marinara, Alfredo or White Wine Butter

*\$34.95 per Person*



# Jamison's Buffet

## Salads

~ Choice of One ~

Garden ~ Arugula ~ Caesar ~ Greek  
Warm Bread Assortment with Butter

## Entrees

### By Air

Chicken Cordon Bleu  
Macadamia Crusted Chicken

### By Land

Jamison's Steak Tips w/ Pepperonata  
Bistro Sirloin w/ Borderlaise or Chimichurri

*By Land selections add \$4 per person*

### By Sea

New England Baked Haddock or Broiled Shrimp

### American BBQ

Brisket ~ Pulled Pork ~ Pulled Whole Chicken ~ BBQ Shrimp

### South of the Boarder

Carne Asada ~ Pork Carnitas ~ Chili Garlic Shrimp

## Sides

### Starches

Roasted Red Bliss Potatoes  
Garlic Mashed Potatoes  
Vegetable Rice Pilaf  
Jamison's Queso Mac N' Cheese  
*Choice of Two add \$3 per person*

### Vegetables

Fresh Vegetable Medley  
Roasted Brussel Sprouts  
Buttered Corn  
Sauteed Broccolini w/ Toasted Garlic Butter  
Smokey Coleslaw  
Roasted Root Vegetable  
*Choice of Two add \$3 per person*

*Choice of 1 Entrée \$32.95 ~ Choice of 2 Entrées \$34.95 ~ Choices of 3 Entrées \$36.95*



# Jamison's Cold Buffet

## Salads

~ Choice of Two ~

Garden ~ Arugula ~ Caesar

Greek ~ Potato ~ Pasta

## Deli Patter

~ Choose Two from Below ~

**Slice Roast Beef ~ Honey Baked Ham ~ Oven Roasted Turkey**  
*and a variety of Cheeses, Fresh Rolls, Pickles and Condiments*

### Assorted Fresh Wrap Platter

*Chef's Choice of Wraps in Flour Tortillas*

### Assorted Finger Sandwiches

~Tuna ~ Chicken ~ Seafood Salads

~ Fresh Fruit ~

~ Cookies and Brownies ~

**Fresh Brewed Coffee ~ Decaf ~ Tea**

*\$25.95 per Person*



# Brunch Buffet

***Our most popular Buffet for Baby and Bridal Showers***

## Offerings

**Eggs Benedict**

**Chicken Broccoli Penne**

**Applewood Smoked Bacon, Ham, or Sausage**

**Double Thick French Toast ~ Maple Syrup**

**Home Fries ~ Sautéed Onions**

**Assorted Frittatas**

*~ Served with Chilled Juice ~*

*~ Assorted Fresh Fruit Platter ~*

*~ Assortment of Confections ~*

*Trays of fresh confections served at each table*

**Fresh Brewed Coffee ~ Decaf ~ Tea**

*\$29.95 per Person*

**We will cut your cake free of charge**

*If you would like to add ice cream, please add \$2.00 per person*

**Champagne Toast are available for \$3.50 per person**

**~ Staff charge of \$100.00 will be added to all brunches for showers**



# Event & Rental Guidelines

Thank you for inquiring about the Jamison's Function Facility

Our inviting function room is perfect for groups of thirty to one hundred. Your event will be serviced by our outstanding chef, along with our friendly staff to ensure your event will have guests talking for months to come.

Our team is committed to making your next event an occasion to be remembered; where extraordinary food, attention to detail, and impeccable service come together to provide you and your guests with a very special experience.

We will always try to accommodate those with special menu needs. Please inquire.

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Non-refundable Room Fee: \$200.00 Function Room, \$500 Dining Room

\$1,000.00 Minimum Food Order

Bartender Fee: \$75.00

Seating: Up to one hundred people

Bar: Fully stocked and serviced providing an open or cash bar. Champagne toasts are \$3.00/person.

Open Bar: Based strictly on consumption. A monetary or time limit will be used to end open bar.

Restrooms: Private handicap accessible restrooms within function area.

Linens: Swatch book available to compliment your theme.

Dinners: Cocktail, buffet, or sit-down dinners available. Brunches and Bereavement meals are also available.

Available for: Business Meetings, Birthdays, Showers, Anniversaries, Wedding Rehearsal Dinners, Graduations; whatever your special event may be.

\*Additional charges and information is available for Weddings. \*

**Final event headcounts are due 10 days prior to event.** \$1,000.00 Food Minimum. Changes made within 9 days of the event may incur additional charges.

Pricing: Please add 8.5% tax and 20% Gratuity

Outdoor space is available seasonally. Inquire for more information and event equipment rentals.

\*\*Pricing is subject to change\*\*

Parties of 25 or less are off the restaurant menu in the upper Tavern