

# Ivy

## Rehearsal Dinner

Ivy is the perfect place for your rehearsal dinner. Beautiful sunsets, gentle bay breezes, exquisite food and drink are exactly what you have at Ivy.

Your evening will include three hours of open bar and a three course dinner. Individual menus will be presented to each guest so that they can make their selections.

If you would like to have a selection of hors d'oeuvres for when your guests arrive, we will be glad to customize a selection for you at an additional charge. We also have an extensive wine list to offer your guests during dinner at a per bottle charge.

## Cocktails

Cocktail service includes a selection of fine wine, premium liquor, domestic and imported beer.

## The Menu

### **Ivy Salad**

Seasonal Greens with Romaine mixed with grape tomato, cucumber, bell pepper, toasted pine nuts, Old Bay Vinaigrette

### **Entrée**

#### **Roasted Chicken Breast\***

Fresh mozzarella, basil pesto, grape tomato and balsamic reduction

#### **Scottish Salmon\***

Whole grain Dijon mustard and brown sugar glaze

### **Pasta**

Tossed with fresh spinach, Locatelli parmesan, olive oil, fresh basil and red pepper flakes

#### **Seafood Lasagna**

Lasagna filled with fresh ricotta cheese, shrimp, scallop and lobster with sauce rosa

\*chicken and salmon accompanied with rice pilaf and asparagus

### **Dessert**

Chef's seasonal selection

The above package is \$85 per person, with an additional 18% service charge.

# Passed Hors D'oeuvres

## **Tuna Tartar**

Rare tuna, cilantro, soy sauce and wasabi served on wonton crisp

## **Chilled Jumbo Shrimp Cocktail**

Cocktail sauce

## **Phyllo Triangles**

Spinach and Feta Cheese

## **Crispy Spring Rolls**

Sweet hot dipping sauce

## **Sea Scallops**

Wrapped with prosciutto, grainy mustard honey

## **Pig Tots**

Tater tots with Bacon on a Bamboo Skewer, horseradish creme

## **Choice of:**

**Three \$9 per person**

**Four \$12 per person**

**With an additional 18% Service**

# Small Hors d'oeuvres Plates

**Seasonal Garden Fresh Vegetables with garlic herb dip**

**\$35**

**Hummus olive oil, pine nuts with fresh carrots, assorted olives and homemade pita chips \$35**

# The Primo Menu

Open Bar during three hour event and wine service during dinner.

## Passed Hors D'oeuvres:

Sea Scallops wrapped with proscuitto  
Rosemary and Mint Lamb Lollipops  
Roasted Jumbo Shrimp Cocktail  
Asian inspired Pork Meatball, sriracha crème  
Spicy Jerk Chicken and Pineapple

## Salad:

Bibb Lettuce, grape tomato, cucumber, bell pepper, pine nuts, Old Bay  
Vinaigrette

## Petite Rolls and Butter

## Choice of Entrée:

Mid Rare Seared Twin Filet Mignon, house made steak  
sauce

Roast Chicken Breast, fresh mozzarella, basil, grape tomato,  
jumbo lump crab, olive oil, balsamic reduction

Scottish Salmon, whole grain Dijon and brown sugar glaze

*Above Three entrees served with rice pilaf and  
Asparagus*

Lasagna filled with fresh ricotta, shrimp, scallop, crab and  
Sauce Rosa

## Sweets: chef's inspiration

\$100 per person plus 18% service

8/31/2017