

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