

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.

The Menu

Ivy Salad

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

Petite Rolls and Butter

Entrée

Roasted Chicken Breast*

Fresh mozzarella, basil pesto, grape tomato and balsamic reduction

Pasta

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

Filet*

Mid Rare Seared Twin Filet Mignon, house made steak
sauce

Crab Cakes*

Twin crab cakes with Old Bay Aioli

Surf & Turf*

One Mid Rare Filet Mignon and One Crab Cake

*accompanied with Roasted Fingerling Potatoes and Grilled asparagus

Dessert

Chef's seasonal selection

The above package is \$130 per person, with an additional
20% service charge.

Additions

Passed Hors D'oeuvres

Tuna Tartar

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

\$175

Chilled Jumbo Shrimp Cocktail

Cocktail sauce

\$250

Phyllo Triangles

Spinach and Feta Cheese

\$150

Sea Scallops

Wrapped with Bacon

\$170

Mozzarella, Fresh Basil, Grape Tomato Skewers

Drizzled with lemon vinaigrette

\$165

Hors d'oeuvres display

Garden Fresh Vegetables *Asparagus, sugar snap peas, tri-color bell peppers, cauliflower*

\$150

Charcuterie Display *selection of artesianal cheeses, marinated button mushrooms, roasted red pepper strips, house made crostinis and Crackers, sliced salami, nuts and dried Fruit*

\$450

**The above based on 50 pieces
additional 20% Service**

