

CENTURY HOUSE



WEDDING AND EVENT MENU

2019

Acushnet, MA

ABOUT OUR HOSPITALITY

Thank you for your interest in our facility

Century House is a family owned and operated business since 1975. Throughout the years, Century House has become a well known tradition and we have set high expectations as a banquet facility. We have continually strived for excellence in quality and service. We have the experience necessary to offer the highest level of elegance. Your business is very important to us and we take great pride in offering our customers the very best at an affordable price.

The Goulart Family

BANQUETS INCLUDE

Function Specialist

An experienced coordinator will assist in organizing all the details of your function and answer any questions throughout the planning stages.

Banquet ~ Wedding Coordinator

Serves as a liaison the day of your function to facilitate the arrangements.

White Linen Table Cloths

Linen Napkins in a Variety of Colors

Hurricane Globes with Candles or Bud Vases with Fresh Flowers

Full Bar Service

Private Changing Room for Weddings

Banquet Rooms ~ No Rental Charge

All of The Above are Inclusive in Menu Prices

WELCOME

STATIONARY DISPLAYS

- Gourmet Cheese with Crackers and Fresh Fruit 4.25
- Crudit  Medley - Fresh Deluxe Cut Vegetables with Dip 3.95
- Gourmet Cheese with Crackers, Fresh Fruit and Crudit  Medley 6.95
- Iced Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemons 5.25
- Traditional Antipasto Display with Assorted Italian Meats, Cheeses and Pickled Vegetables 5.95

ASSORTED COLD AND HOT HORS D' OEUVRES

GOURMET CHEESE WITH CRACKERS AND FRESH FRUIT SERVED WITH

Gourmet Chicken Wings • Sweet and Sour Meatballs 7.25

Glazed Chicken wrapped with Bacon • Stuffed Mushroom Caps 8.25

Scallops wrapped with Bacon • Gourmet Chicken Wings • Assorted Stuffed Puffs 10.25

Crudite Medley • Iced Shrimp Cocktail • Chicken Tempura with Broccoli • Vegetable Spring Rolls 13.25

Above Hors D' Oeuvres value combinations served for the cocktail hour

Hors D' Oeuvres below priced per person and includes 3 - 4 pieces prepared per person for each choice

- | | |
|---------------------------------------|--|
| Deviled Eggs 1.95 | Clams Casino 3.50 |
| Bruschetta 1.95 | Teriyaki Beef with Pineapple 3.50 |
| Spanakopita 1.95 | Fried Calamari 3.50 |
| Italian Meatballs 1.95 | Little Necks Portuguese style 3.50 |
| Gourmet Chicken Wings 2.95 | Breaded Butterfly Shrimp 3.50 |
| Buffalo Wings 2.95 | Scallops wrapped with Bacon 3.50 |
| Chicken Tempura with Broccoli 2.95 | Shrimp Scampi 3.95 |
| Linguica with peppers and onions 2.95 | Shrimp Mozambique 3.95 |
| Assorted Stuffed Puff Pastry 2.95 | Shrimp and Scallop Farfalle 3.95 |
| Vegetable Spring Rolls 2.95 | Coconut Shrimp 3.95 |
| Stuffed Mushroom Caps 2.95 | Crab Cakes with Remoulade 3.95 |
| Crab Rangoon 2.95 | Lobster Ravioli with Cardinal Sauce 3.95 |
| Cod Fish Cakes 2.95 | New England Clam Chowder Station 4.50 |

BEVERAGE ENHANCEMENTS

COCKTAIL FOUNTAINS

Champagne, Caribbean Cooler, Bacardi Cocktail, Margarita, Swedish Fish
85.00 per gallon

SANGRIA FOUNTAINS

featuring a selection from Robert Mondavi Woodbridge
White or Red Sangria Garnished with Fresh Fruit and Berries
95.00 per gallon

TOAST

House Wine Robert Mondavi Woodbridge, House Wine Portuguese, House Champagne
19.95 per bottle (serves 10 guest)

Complete Beverage List on Selection Page

FAMILY STYLE AND PLATED DINNERS INCLUDE

Choice of Soup or Tossed Salad
Choice of Potato or Rice
Choice of Vegetable
Dinner Rolls
Dessert
Coffee ~ Tea

Choices can be selected from the Selection Page
Full Course Soup and Salad add 3.00

FAMILY STYLE DINNERS

Roast Turkey with Dressing • Roast Chicken with Dressing
Lemon Rosemary Boneless Breast of Chicken with House Rice • Roast Top Round of Beef
Fried Chicken with Dressing • Baked Honey Ham • Roast Pork Loin
Smothered Tenderloin Steak Tips add 2.50 • New England Baked Scrod

Choice of One 23.95

Choice of Two 26.95

PLATED DINNER ENTREES

Entrees 2 Choices

Boneless Stuffed Breast of Chicken, a house favorite with Traditional or Portuguese stuffing	23.95
Baked Scrod, a house favorite for over 30 years, fresh native scrod baked with seasoned cracker crumbs	23.95
Chicken Cordon Bleu, boneless breast of chicken stuffed with ham and swiss cheese served with supreme sauce	24.95
Chicken Francaise, breast of chicken in a light egg batter sautéed in a white wine lemon sauce	24.95
Baked Scrod Nantucket, baked with seasoned cracker crumbs and sherry wine topped with mozzarella cheese	24.95
Chicken Marsala, breast of chicken sautéed with fresh mushrooms in a sweet marsala wine sauce	24.95
Roast Stuffed Pork Loin, stuffed with spinach, prosciutto, mozzarella cheese and roasted red pepper	25.50
Baked Stuffed Filet of Sole, fresh filet of sole with crabmeat stuffing and served with lobster sherry cream sauce	25.95
Tenderloin Steak Tips, broiled tenderloin tips smothered or bourbon glaze	26.95
Grilled Atlantic Salmon, fresh salmon filet grilled and glazed with orange bourbon sauce	26.95
Baked Scallops, lightly breaded tender sea scallops with clarified butter	28.95
Baked Stuffed Jumbo Shrimp, white jumbo shrimp butterflied and stuffed with our house dressing	28.95
Roast Sirloin of Beef, Slow roasted and served full cut with pan gravy	28.95
Roast Prime Rib of Beef au jus, slow roasted and served full cut with pan au jus	29.95
Filet Mignon, broiled filet mignon served with béarnaise sauce or demi glace	34.95
Filet Mignon and Baked Stuffed Jumbo Shrimp, broiled filet mignon served with 2 stuffed shrimp	37.95
Filet Mignon and Lobster Sauté, broiled filet mignon served with lobster sauté	44.95

*Before placing your order, please inform your server if a member of your party has a food allergy.

ALL PRICES SUBJECT TO 18% SERVICE CHARGE AND 6.25% MASSACHUSETTS SALES TAX. PRICES SUBJECT TO CHANGE

DINNER BUFFETS

CLASSIC BUFFET 1

Baked Honey Ham
Bourbon Tenderloin Steak Tips
Country Fried Boneless Breast of Chicken
Rice Pilaf • Choice of Vegetable
Tossed Garden Salad
Assorted Rolls
*Dessert
Coffee and Tea
24.95

TRADITIONAL BUFFET 2

Roast Pork Tenderloin (carved)
Smothered Tenderloin Steak Tips
Lemon Rosemary Chicken Breast
New England Baked Scrod
Sweet Bell Pepper House Rice
Choice of Potato • Choice of Vegetable
Assorted Rolls
*Dessert
Coffee and Tea
26.95

In Above Buffet 1 and 2 add Soup or Salad as 1st course add 3.00

GALA BUFFET 3

*Soup Family Style or Garden Salad
Roast Sirloin Strip of Beef (carved)
Jumbo Shrimp Scampi
Baked Scrod • Stuffed Breast of Chicken
Rice Pilaf • Choice of Potato
Choice of Two Vegetables
Assorted Rolls
*Dessert
Coffee and Tea
32.95

GRAND BUFFET 4

*Soup Family Style or Garden Salad
Roast Prime Rib of Beef (carved)
Baked Stuffed Jumbo Shrimp
Baked Honey Ham • Chicken Marsala
Baked Scrod • Cheese Tortellini with Garlic Oil
Choice of Rice • Choice of Potato
Choice of Two Vegetables
Assorted Rolls
*Dessert
Coffee and Tea
38.95

In Buffet 3 Roast Prime Rib in Place of Roast Sirloin of Beef add 3.00
In Buffet 4 Roast Tenderloin of Beef in Place of Roast Prime Rib of Beef add 5.00

PORTUGUESE BUFFET 5

* Soup Family Style or Garden Salad
Carne Assada (Roast Marinated Beef)
Carne de Porco à Alentejana (Pork with Littleneck Clams)
Galinha Assada (Roasted Chicken) or Chicken Mozambique
Bacalhau à Bras or à Gomes da Sá (Codfish Portuguese Style)
Arroz (Portuguese Style Rice) Vegetais (Choice of Vegetable)
Pão e Manteiga (Bread and Butter)
*Sobremesa (Dessert) and Café (Coffee)
29.95

PORTUGUESE ~STYLE DINNERS

DINNER 1

Served Family Style

1ST COURSE

Sopa (Soup) or Salada (Salad)

2ND COURSE

Carne Assada com Molho (Roasted Marinated Meat with Gravy)

Arroz com Molho de Carne (Rice) • Batatas Assadas (Roasted Potatoes) • Vegetais (Vegetable)

Pão e Manteiga (Bread and Butter)

3RD COURSE

Sobremesa (Dessert)

Café ~ Cha ~ Leite (Coffee ~ Tea ~ Milk)

24.95

The above meal may also be served with:

Fried or Roasted Chicken with Dressing add 3.00

Filletes de Peixe Frito (Fried Fish Fillets) add 3.50

Bacalhau à Bras (Codfish Portuguese Style) add 3.50

Above Dinner served Full Course with Soup and Salad add 3.00

DINNER 2

Served Family Style

1ST COURSE

Sopa (Soup)

2NDCOURSE

Peixe Assado com Arroz e Salada (Baked Scrod with Rice and Salad) *Plated Course*

3RD COURSE

Carne Assada com Molho (Roasted Marinated Meat with Gravy)

Batatas Assadas (Roasted Potatoes) • Vegetais (Vegetable)

Pão e Manteiga (Bread and Butter)

4TH COURSE

Sobremesa (Dessert)

Café ~ Cha ~ Leite (Coffee ~ Tea ~ Milk)

27.95

The above Meal may also be served with:

Fried or Roasted Chicken with Dressing add 3.00

Carne Porco Assada (Roast Pork Loin Portuguese Style) may be served in place of Carne Assada
In Portuguese Style Dinner 1 or 2

WEDDING RECEPTION PACKAGES

CLASSIC PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Crudit  Medley - Fresh Cut Vegetables with Dip
Glazed Chicken wrapped in Bacon • Stuffed Mushroom Caps • Vegetable Spring Rolls
Champagne Toast

Choice of Soup or Garden Spring Mix Salad 1st course
Wine with Dinner, Choice of Two Selections Per Table
Choice of Two Plated Entrees 2nd course
Stuffed Breast of Chicken • New England Baked Scrod • Tenderloin Steak Tips
Choice of Potato • Choice of Vegetable

Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk

40.00

SIGNATURE PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Crudit  Medley - Fresh Cut Vegetables with Dip
*Butler Passed Hors D' Oeuvres
*Scallops wrapped with Bacon • Crab Cakes with Remoulade • *Bruschetta
Assorted Stuffed Puff Pastry • *Mini Rueben's on Cocktail Rye

Champagne Toast

Choice of Soup 1st Course
Garden Spring Mix Salad 2nd course
Wine with Dinner, Choice of Two Selections Per Table
Choice of Two Plated Dinner Entrees 3rd course
Chicken Marsala • Chicken Cordon Bleu • Roast Sirloin of Beef
Stuffed Filet of Sole • Grilled Atlantic Salmon
Choice of Potato • Choice of Vegetable

Or

Choice of Two Family Style Dinner Selections 3rd course

Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk

50.00

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WEDDING RECEPTION PACKAGES

GALA PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Crudit  Medley - Fresh Cut Vegetables with Dip
Prosciutto with Cheese • Codfish Cakes
Shrimp Mozambique • Linguicia with Peppers and Onions • Little Necks Portuguese Style
Champagne Toast
Kale Soup 1st course
Garden Spring Mix Salad 2nd course
Wine with Dinner, Choice of Two Selections Per Table • 2 Pitches of Soda per Table
Family Style Dinner
Carne Assada • Roasted Chicken with dressing • Fried Fish Fillets
Roasted Potato • Rice • Choice of Vegetable • Gravy
Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk
Deluxe Pastry Platter
60.00

GRAND PACKAGE

Gourmet Imported Cheese with Assorted Crackers and Fresh Fruit
Crudit  Medley - Fresh Cut Vegetables with Dip
Array of Assorted Cold Canap s • Iced Shrimp Cocktail • Choice of Cocktail Fountain
*Butler Passed Hors D' Oeuvres
*Scallops wrapped with Bacon • Crab Cakes with Remoulade • *Bruschetta
Stuffed Mushrooms • Clams Casino
Champagne Toast
Choice of Soup 1st Course
Garden Spring Mix Salad 2nd course
Wine with Dinner, Choice of Two Selections Per Table
Plated Dinner Entree 3rd course
Filet Mignon and Two Baked Stuffed Shrimp
Baked Stuffed Potato • Saut ed Vegetable Medley
Ice Cream served with Wedding Cake
Coffee ~ Tea ~ Milk
Gourmet Pastry Station
70.00

SELECTIONS

SOUPS

All Soups served Family Style

Vegetable • Chicken Rice • Minestrone • Chicken Supreme • Kale
New England Clam Chowder add 1.00

POTATO AND RICE

Mashed Potatoes • Baked Potato
Roasted Potatoes • Roasted Red Bliss Potatoes
Rice Pilaf • Portuguese Style Rice
Long Grain Wild Rice
Red Bliss Smashed Potatoes add .50
Baked Stuffed Potato add .95

VEGETABLES

Corn • Glazed Baby Carrots • Peas and Carrots
Green Beans Almondine or Italian Style
Green Beans and Baby Carrots
Broccoli and Carrot Medley • Broccoli Florets
Turnips and Carrots • Peas and Pearl Onions
Sautéed Vegetable Medley add .75
Choice of Two Vegetables add 1.75

DESSERTS

Vanilla Ice Cream served with Choice of:
Your Wedding Cake • Chocolate Sauce • Strawberry Sauce • Raspberry Sauce

Rice Pudding • Grape Nut Pudding • Chocolate Mousse

Vanilla Ice Cream served with Your Wedding Cake and Choice of Sauce add .30
Flan Pudding add 1.25 • Apple Pie a la Mode add 1.75
Cheesecake with Topping add 1.75 • Key Lime Pie add 1.75
Tiramisu add 2.00 • Deluxe Carrot Cake add 2.00 • Double Chocolate Layer Cake add 2.00
Turtle Cheesecake Divine add 2.75 • Swiss Chocolate Chalet Cake add 2.50
Gourmet Pastry Platter add 2.50 • Gourmet Pastry Station add 2.95

BEVERAGES

House Wine, Robert Mondavi Woodbridge White Zinfandel, Chardonnay, Pinot Noir, Pinot Grigio Cabernet Sauvignon, Merlot	19.95 per bottle
House Wine Portuguese, Monte Das Talhas Vinho Regional Alentejano Vinho Branco and Vinho Tinto	19.95 per bottle
House Champagne	19.95 per bottle
Additional Wine and Champagne Choices Available Upon Request	
Pepsi, Diet Pepsi, Sierra Mist and Orange	6.50 per pitcher

TERMS AND CONDITIONS

Deposit

Banquet rooms available to our patrons free of charge. We suggest that you make your reservation early. A deposit is required on all rooms and is NON - REFUNDABLE. Weddings are required to provide an additional \$200.00 deposit 90 days before the reception date. All deposits are deducted from the final bill.

Payment

All functions are responsible for payment of the guarantee and any extra amount the day of the function. The payment is for the number of meals to be served that date and scheduled time. Century House is not responsible for guest not in attendance.

Final payment must be made in the form of cash, money order, bank check or credit card MC/VISA, AMEX or DIS. Payment of remaining balance is due the day of the function. Final payments made by personal check must be made one week prior to your function.

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Arrangements

Final arrangements should be made by appointment no later than two weeks prior to your function. Final menu selections and guaranteed number of guest attending should be given one week prior to the function. No cancellations of the guaranteed count will be accepted day of the function.

All items pertinent to function such as seating plans, cake knife, toast glasses, etc., should be brought in at least two days before your function.

Century House standard room setup includes: table and chair setup in accordance to your function, white linen table cloths, variety of colored napkins, all pertinent tableware settings, fresh flower vase for daytime functions, hurricane globe with candle for evening functions, skirting (ex. Head table, buffet table etc.) and bar service.

Century House and its employees are not responsible for additional room setup, such as room decorations, cake setup, table decorating and assembly of centerpieces.

Century House shall not assume the responsibility for the damage or loss of any merchandise or articles brought onto the property of, or inside the facility.

Please be advised that taping, tacking, and nailing to the walls, ceiling, or paint is prohibited. No confetti or glitter

Food

Due to Food Safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave premises by patrons.

Liquor

Century House holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted to be brought onto or removed from premise for distribution (example: liquor favors) in compliance with MASSACHUSETTS STATE LIQUOR LAW. Patrons under the age of 21 will not be allowed the service of alcoholic beverages and we also reserve the right to stop serving alcoholic beverages to anyone at any time. Non - Alcohol drinking functions requesting no bar service add \$1.00 per person.

FUNCTION ROOM INFORMATION

<u>Facility</u>	<u>Minimum Number</u>	<u>Maximum Number</u>	<u>Deposit</u>
Ballroom	150	550	500.00
Terrace Room	30	150	250.00
Crystal Room	30	100	250.00
Day Reception	11:00 AM - 4:30 PM		
Evening Reception	6:30 PM - 12:00 PM		



CENTURY HOUSE

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