

Bradford Tavern Events

Buffet Dinner \$49 per person

Mains - Choose 3

BBQ Roasted Half Chicken

Bone-In & Brined topped with BBQ sauce

GF Steak Tips

Family Recipe-Marinade Angus Tips

Blackened Sword Fish

Drizzled in pineapple sauce & sweet chili sauce

Ma's Meatloaf

Ground beef, roasted red peppers, onions and garlic loaf

Fettuccini Alfredo With Chicken

Grilled Teriyaki Salmon

Served with bok choy & miso sauce

+ (GF without teriyaki and miso sauce)

GF V Quinoa

Brown quinoa, roasted chick peas, cucumber, grape tomatoes, carrots, mixed greens & cilantro-lime dressing

Baked Haddock

Gloucester haddock baked with herbed Ritz cracker crumbs

+ (GF without crumbs)

Sides - Choose 3

Rice Florentine

Penne & Marinara

Mashed Potatoes

Green Beans

Seasonal Vegetable

Roasted Potatoes

BUFFET DINNER PRICE INCLUDES A GARDEN SALAD AND COFFEE & TEA

Appetizer Buffet \$35 per person

Choose 4

Hoisin Asian Meatballs

House made meatballs tossed in our signature Hoisin sweet sauce, topped with sesame seeds and scallions

Chicken Wings or Tenders

Ragin' Honey Garlic ~ Buffalo ~ Jamaican Jerk ~ Teriyaki ~ BBQ ~ Thai Peanut --- Choose 3

Tuna Tartare*

Tuna tartare over cucumbers: with scallions, sesame seeds, Sriracha aioli and spicy Nishiwaki sauce

Bang Bang Fried Shrimp

Lightly fried and tossed in a sweet and spicy sauce

Baked Bavarian Pretzels

Dusted with kosher salt and served with local craft beer cheese

Panko Dipped Zucchini Sticks

Locally grown, hand cut, and panko fried; served with Cajun sauce

General Tso's Cauliflower

Fried Cauliflower florets tossed in Tso sauce and served with sesame seeds and scallions

Buffalo Chicken Fries

French fries, buffalo fried chicken, melted cheese blend, bleu cheese crumbles, ranch dressing and scallions

Slider Variety

Cheese Burger Sliders with American Cheese; Pulled Pork Sliders using "The Farms" Famous pulled pork recipe; Fried Chicken Sliders with lettuce, tomato & Blue Cheese

Extras

Sushi Boat - Choose 3 - \$120

Sweet Potato Roll

Tempura sweet potato, avocado and unagi sauce

Rowley Roll

Shrimp Tempura, mango, cucumber, topped with torched salmon, Thai chili sauce, unagi, and micro greens

Harvest Roll

Tempura sweet potato, avocado, mixed greens, carrots, cucumber, scallions, micro greens and ginger aioli

Wicked Tuna Roll

Tuna and avocado topped with seared tuna, sliced jalapenos, fried leeks, unagi sauce and micro greens

Spicy Tuna Roll

Spicy Tuna & Cucumber rolled in Nori & Sushi rice. Drizzled with Sriracha aioli and sprinkled with scallions and sesame seeds

Dessert

"Chefs Choice" Dessert \$5 per person

Variety of Desserts chosen by Head Chef Cristiano

+ *One round*

Petit Fours \$65

Variety of mini cakes. Carrot, Double Chocolate, Red Velvet and Truffle

+ *One round*