



The Jones River Trading Post Function Menu



www.TheJonesRiverTrading.com
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The Jones River Trading Post

Welcome to The Jones River Trading Post, New England's unique function facility! You will fall in love with our picturesque setting on the historic Jones River in Kingston, MA.

Our antique 1890's mill-style building and grounds are beautifully maintained and operated. Our fully stocked imported antique bar from Dublin, Ireland as well as the vintage watercraft that hang from the rafters will captivate and leave your guests speechless!

Our large bridal suite with its' own bride's room, dressing room and restroom will guarantee the privacy needed throughout the day.

We offer a five hour rental with the ability of an onsite ceremony, both indoor and outdoor space available depending upon the season.

We have a capacity of 225 guests.

A Wedding Coordinator will work with you and your vendors to guarantee a flawless day!



Final Guarantee/Payments

The methods of payment we accept are cash or bank check. All menus are subject to an 18% rental commission and 7% state and local sales tax.

Your final guest count, meal and table breakdowns are due three days prior to your wedding. It is upon this count that your final bill will be calculated. Final payment is due prior to the wedding.

***Gratuity for the wait staff
Is Not Included in the Enclosed Pricing***

Wedding Menus

Listed are various options to make your special day a great culinary experience for your guest.

Your menu will include a crudité of assorted vegetables, fruits, dips and crackers, imported and domestic cheeses.

Choice of Salad

Choice of Hors d'oeuvres *Choose Three*

Choice of Entrée *Choose Three*

Additional Entrée Choice *Add \$3 per Person*

Appropriate Starch and Vegetable

Coffee, Decaf and Tea Station

Accompaniment Dessert Station

Salad Selections

- Tossed – An array of seasonally fresh vegetables, mixed greens and garlic croutons finished with an oil balsamic vinaigrette
- Caesar – Chopped romaine lettuce, cherry tomatoes, pepperoncini, black olives, fresh garlic croutons, shredded parmesan cheese garnished with parmesan crisps
- Spring – Sliced strawberries, sliced almonds, julienne vegetables, spring greens finished with a raspberry vinaigrette
- Harvest – Sliced granny smith apples, candied walnuts, julienne vegetables, mixed field greens finished with an apple cider vinaigrette
- Fruit Plate – Sliced honey dew melon, cantaloupe, pineapple, garnished with fresh berries drizzled with a honey lime dressing finished with a fresh sprig of mint
- Mandarin Orange – Crumbled maple cured bacon, mandarin oranges and almonds tossed with Boston bib lettuce and vinaigrette dressing
- Spinach – Warm bacon, red onion, carrots, finished with crumbled bleu cheese and dressing
- Caprese – Sliced plum tomatoes and cucumbers garnished with fresh mozzarella over a bed of bib lettuce

Passed Hors D'Oeuvres

*Choose Any Three of the Following Included in the Entrée Price
Additional Selection Add \$2 per Person*

Cold Selections

- Gazpacho
- Antipasto Skewers
- Asparagus Wraps
- Mellon Wrapped Prosciutto Japanese Chicken Skewers
- Jumbo Shrimp Cocktail *Add \$1 per person*
- Lobster Sliders *Add \$1 per person*
- Bloody Mary Poached Shrimp
- Smoked Tuna on Crostini

Hot Selections

- Spanakopita
- Spring Rolls
- Stuffed Mushrooms with Vegetable Stuffing
- Stuffed Mushrooms with Seafood Stuffing
- Maryland Crab Cakes
- Lobster Bisque Sips
- Butternut and Apple Bisque Sips
- Bacon and Cheese Croquets
- Sea Scallops Wrapped in Apple Smoked Bacon
- Steak Au Poivre with Brandy Cream Sauce
- Pan Seared Scallops on Candied Pork Belly
- Sesame Seared Tuna
- Coconut Shrimp Tempura
- Steak and Cheese Egg Roll
- Traditional Ruben Egg Roll
- Thai Chicken Medallions with Plum Sauce
- Buffalo Chicken Wontons
- Crab Fritters
- Oyster Casino *Add \$1.25 per person*
- Oyster Rockefeller *Add \$1.25 per person*
- Stuffed Little Necks *Add \$1.25 per person*
- Artisan Flatbread Pizzas
- Chourico, Margarita, Hawaiian, Barbeque Chicken,
Sausage and Onion, Meatball, Buffalo Chicken, Broccoli Alfredo*
- Braised Short Ribs with Corn Confit
- Lamb Chop Lollipops *Add \$2 per person*



Plated Entrées

Choice of Two

Herb and Apple Stuffed Chicken	\$48
Roast Split Chicken	\$48
Cashew Crusted Chicken	\$48
Chicken Saltimbocca	\$49
Chicken Piccata	\$48
Chicken Prosciutto Roulade	\$48
Chicken Oscar <i>Crabmeat, Asparagus and Hollandaise Sauce</i>	\$51
Roasted Turkey Dinner	\$47
Boston Baked Scrod	\$47
Cranberry Apple Stuffed Statler Chicken	\$49
Seafood Stuffed Haddock	\$49
Stuffed Sole with Crabmeat Stuffing	\$47
Grilled Swordfish Steak with Lemon Butter	\$49
Almond Crusted Salmon	\$49
Salmon Steak with a Citrus Salsa	\$49
Baked Stuffed Shrimp	\$49
Steak Half Top Sirloin <i>with Beef Demi Glaze</i>	\$47
Roast Sirloin	\$49
Sliced Tenderloin <i>with Shitake Mushroom Demi Glaze</i>	\$52
New York Sirloin	\$50
Fillet Mignon with Bordelaise Sauce	\$53
Braised Short Ribs <i>with Jack Daniels Apple Glaze</i>	\$47
Grilled Garlic and Lime Pork Loin	\$47
Prime Rib of Beef	\$49
Petite Filet with <i>Crab Cake or Garlic Roasted Shrimp</i>	\$51
Petite Filet with Stuffed Lobster Tail	\$56
Stuffed Pork Loin	\$47
Pork Roast	\$47
Seafood en Papillote	\$51

Vegetarian Style Entrees

Grilled Vegetable Ravioli	\$44
Stuffed Eggplant	\$44
Pasta Primavera	\$44

***Entrees Come with Appropriate Seasonal Vegetables
and Choice of Starch***

Rice Pilaf, Wild Grain Rice, Oven Roasted Potatoes,
Garlic Mashed, Parmesan Mashed,
Bacon and Cheddar Cheese Mashed
or Italian Roasted Potatoes

***Combination Meals: Most Meals Can Be Coupled
Together for a Great Meal Selection add \$3 per person.***

Prices subject to market availability.



Smoke House Buffet

Harvest Salad – Sliced granny smith apples, candied walnuts, julienne vegetables, mixed field greens finished with an apple cider vinaigrette

Choose Three of The Following

Braised Beef with a Jim Beam Apple Barbeque Glaze,
Smoked Pork Loin with an Apple Chutney,
Barbeque Turkey Tips, Dry Rub Quarter Chicken, Smoked
Pulled Barbeque Pork Shoulder, Smoked Breast of Turkey,
Smoked New York Sirloin Strip,
or Braised Short Ribs

Choose Two of The Following

Dirty Rice, Macaroni and Cheese,
Bacon Cheddar Mashed Potatoes, Wild Grain Rice, Chilled
Rice and Roasted Vegetable Salad,
Seasonal Vegetable

\$44 per person

New England Buffet

Salad

Stuffed Lobster Tail and Petite N.Y. Sirloin
Barbeque Chicken

Chilled Grilled Vegetable Salad
or Vegetable

Sausage Peppers and Onions
Roasted Red Bliss Potato Salad

\$48 per person

*Add three (3) Hors d'oeuvres to any of the above buffets for
an additional \$6 per person*

Station Party

An elegantly garnished island buffet with assorted
fresh fruits, crudités and dips,
imported and domestic cheese, crackers and bread

Choose five (5) Hors D'oeuvres

from the Passed Hors D'oeuvres section

Pasta Bar

*Our Chef will sauté to order a variety of fresh pastas and assorted sauces
including Fettuccini, Tortellini, Ravioli, Pesto,
Herbal Marinara and Alfredo sauces.*

Accompanied by garlic bread sticks and baguettes

Carving Station

Choose Two

Steak Half Top • Pork Loin • Breast of Turkey
Smoked Salmon • Halibut • Beef Tenderloin *Add \$4 pp*
Accompanied by plum tomato cucumber and basil salad
or Caesar Salad. Serving station will be garnished with
appropriate rolls and condiments.

\$48 per Person

Silver Lake Buffet

Salad Course *See Page One*

Passed Hors d'oeuvres *See Page Two and Choose Three*

Choose One of The Following

Baked Scrod • Stuffed Sole • Salmon Steak

Choose One of The Following

Chicken Supreme • Chicken Teriyaki • Statler Chicken
Stuffed Roast Turkey

Choose One of The Following

Sliced Roast Beef with Demi Glaze • Braised Beef with
Jim Beam Barbecue Glaze • Stuffed Pork Loin

Choose One of The Following

Baked Ziti Marinara, Broccoli Ziti Alfredo, Rice Pilaf, Wild
Grain Rice, Mashed Potatoes
Seasonal Vegetables

\$47 per person



Jones River Buffet

Salad Course *See Page One*

Passed Hors d'oeuvres *See Page Two and Choose Three*

Choose One of The Following

Sliced Sirloin or Tenderloin

Choose One of The Following

Chicken Piccata, Chicken Marsala, Petite Stuffed Statler
Chicken, Chicken Alfredo,
Panko Crusted Chicken

Choose One of The Following

Haddock Steak, Stuffed Sole, Crab Cake, Salmon Steak,
Baked Stuffed Shrimp

Choose One of The Following

Italian Roasted Potatoes, Wild Grain Rice, Pasta Primavera,
or Baked Macaroni and Cheese
Seasonal Vegetables

\$49 per person

All menu items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

If someone in your party has an allergy please let us know at the time of ordering.

Elegant Options

Raw Bar

Little necks, Oysters and Cherrystones served over cracked ice with lemon wedges, tangy cocktail sauce, horseradish and Tabasco sauce are displayed in a nautical motif.

\$8.75 per person

Shrimp Cocktail

Chilled Jumbo Shrimp served as a passed hors d'oeuvre during the cocktail hour.

\$3.75 per person

Award Winning Clam Chowder

Our famous "Award Winning" clam chowder can be served as a station or a course. A delightfully rich addition to any meal.

\$3.75 per person

Cape Cod Seafood Cart

Choice of Lobster Bisque or Clam Chowder, Shucked Oysters, Little necks stuffed with Chourico stuffing, garnished with cocktail sauce, lemons, Tabasco sauce and horseradish

\$7.75 per person

Dessert Options

Jumbo Ice Cream Cones \$4 per person

Sundae Bar

Fun for all! Including chocolate, vanilla and chocolate chip ice cream with a table full of sweet accompaniments.

Your guests will enjoy a post party at your event when they create their own decadent chilled dessert

\$4.25 per person

Chocolate Fountain

Velvety rich chocolate with assorted dipping delicacies included but not limited to cream puffs, marshmallows, pretzels, butter cookies, sponge cake, strawberries, pineapples and maraschino cherries

\$5.25 per person

Post Party Options

Fenway Park

Meatball and Sausage Wagon

Grilled sweet Italian sausage with sautéed peppers and onions served in a crisp Italian baguette.

Italian meatballs in a North End tangy marinara sauce

Served in a crisp Italian baguette.

\$6.75 per person

Yawkey Way

Burger and Dog Wagon

Cheese Burgers and Hot Dogs served with lettuce, tomato, onions, homemade chili, ketchup and mustard

\$6.75 per person

Testimonials

This is a testimonial to all the brides and grooms we have had the pleasure to work with over the past 30 years. Your creativity, special requests and willingness to make your special day memorable has been key to Plymouth Bay Caterings success. Our premiere place in the wedding and catering world can be attributed to you.

Thank you Mark Beaton and the staff at Plymouth Bay Catering, Jones River Trading Post/ Plymouth Bay Catering named winner of the knot Best of Weddings 2020.



Annual Best of Weddings Awards Honor the Top Wedding Vendors Across America.

Jones River Trading Post/Plymouth Bay Catering is pleased to announce that they have been selected as a 2020—winner of The Knot Best of Weddings, an accolade representing the highest-and most-rated wedding professionals as reviewed by real couples, their families and wedding guests on The Knot, a leading wedding planning brand and app.

This is the 2nd year in a row

Jones River Trading Post/Plymouth Bay Catering have been named a winner of The Knot Best of Weddings awards.

In 2020, only five percent of hundreds of thousands of local wedding professionals listed on The Knot received this distinguished award. In its fourteenth annual year, The Knot continues its longstanding tradition of supporting local wedding vendors with The Knot Best of Weddings 2020, an annual by-couples, for-couples guide to the top wedding professionals across the country.

To determine the winners, The Knot analyzed its millions of user reviews across various vendor categories, including venues, musicians, florists, photographers, caterer's and more, to find the highest rated vendors of the year.

These winners represent the best of the best wedding professionals that engaged couples should consider booking for their own unique wedding.



Readers Choice Gold award for Best Wedding Facility.



Champagne Wedding Package

To Simplify the Planning of the Most Important Day of Your Life, We Offer Any Seated Dinner Reception, Cocktail Reception and Buffet Reception as a Complete Wedding Package for an Additional \$30 per Person, Minimum 125 People.

- Grand Five-Hour Wedding Reception
- Wedding Invitations with Reception and Response Cards from a Wonderful Selection by Birchcraft Studios
- Escort Cards
- Bridal Party Flowers of Your Choice, Design and Color for the Bride, Groom and Two Attendants Each, Parent Corsages and Boutonnieres
- Traditional Limousine Service From Your Home, To Ceremony, To Reception
- Choice of Wedding DJ
- Customized Wedding Cake
- Custom Wedding Planning and Day of Event Wedding Coordinator
- Private Bridal Suite
- A Champagne Toast For Each Guest

Wedding Budget

Food	Entrée1	\$_____	. X _____	People= _____
	Entrée2	\$_____	. X _____	People= _____
	Buffet Choice	\$_____	. X _____	People= _____
	Add On 1	\$_____	. X _____	People= _____
	Add On 1	\$_____	. X _____	People= _____
	Add On 1	\$_____	. X _____	People= _____
				Total _____
			18% Rental/Commission	_____
			7% Tax	_____
			Total	_____

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