



The Jones River Trading Post Function Menu



www.TheJonesRiverTrading.com
42 Elm Street
Kingston, MA 02364
781.585.5899

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 (7) seven 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 Two*

Additional Entrée Choice *Add \$3 per Person*

Your choice of Starch and Vegetable
Coffee, Decaf and Tea 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 \$3 per Person*

Cold Selections

Gazpacho

Antipasto Skewers

Asparagus Wraps

Mellon Wrapped Prosciutto Japanese Chicken Skewers

Jumbo Shrimp Cocktail *Add \$2 per person*

Lobster Sliders *Add \$3 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 \$3.25 per person*

Oyster Rockefeller *Add \$3.25 per person*

Stuffed Little Necks *Add \$3.25 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 \$4 per person*



Plated Entrées

Choice of Two

Herb and Apple Stuffed Chicken	\$54
Roast Split Chicken	\$53
Cashew Crusted Chicken	\$56
Chicken Saltimbocca	\$58
Chicken Piccata	\$58
Chicken Prosciutto Roulade	\$58
Chicken Oscar <i>Crabmeat, Asparagus and Hollandaise Sauce</i>	\$58
Cranberry Apple Stuffed Statler Chicken	\$56
Roasted Turkey Dinner	\$52
Boston Baked Scrod	\$54
Seafood Stuffed Haddock	\$58
Stuffed Sole with Crabmeat Stuffing	\$58
Grilled Swordfish Steak with Lemon Butter	\$58
Almond Crusted Salmon	\$56
Salmon Steak with a Citrus Salsa	\$56
Baked Stuffed Shrimp	\$55
Seafood en Papillote	\$58
Steak Half Top Sirloin <i>with Beef Demi Glaze</i>	\$52
Roast Sirloin	\$55
Sliced Tenderloin <i>with Shitake Mushroom Demi Glaze</i>	\$57
New York Sirloin	\$58
Fillet Mignon with Bordelaise Sauce	\$60
Braised Short Ribs <i>with Jack Daniels Apple Glaze</i>	\$54
Grilled Garlic and Lime Pork Loin	\$54
Prime Rib of Beef	\$56
Petite Filet with <i>Crab Cake or Garlic Roasted Shrimp</i>	\$57
Petite Filet with Stuffed Lobster Tail	<i>Market Price</i>
Stuffed Pork Loin	\$52
Pork Roast	\$52

Vegetarian Style Entrees

Grilled Vegetable Ravioli	\$48
Stuffed Eggplant	\$48
Pasta Primavera	\$48

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.***



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

\$50 per person

New England Buffet

Salad Course (see page 1)

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

\$58 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

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.

\$58 per Person

Prices subject to market fluctuation.

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
\$54 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
\$58 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

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

**Market Price*

Shrimp Cocktail

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

\$5.75 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.

\$6.25 per person

Cape Cod Seafood Cart

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

**Market Price*

Dessert Options

Jumbo Ice Cream Cones \$5.50 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

\$6.75 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

\$6.25 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.

\$7.75 per person

Yawkey Way

Burger and Dog Wagon

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

\$7.75 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.

Venue, servers and food were all excellent!

We got married at The Jones Rive Trading Post where food and drinks were provided by Plymouth Bay Catering. First off, they were incredibly easy and flexible. The food was amazing and very reasonable. The ambience is eclectic and rustic and there was plenty of room for mingling and dancing. The servers and bartenders were all so professional and made us both feel so much at ease.

I have to single out both Michelle and Chris. Michelle was the right mix of helpful and kept things light. If I so much looked around, she was there asking what I needed! She truly helped to make our wedding feel so effortless and fun. Chris is awesome to work with and so very flexible as well. So many guests commented that it was one of the best weddings they had been too! Really cannot say enough good things about the venue, food and people. Thanks for making our wedding such a truly memorable day. Our only wish was that we could have slowed it down!

Brian and Clare

We use Plymouth Bay Catering with their wedding package at Jones River Trading Company. The staff was so nice and the food was delicious! We did the plated dinner style with filet mignon and stuffed haddock for entrée options and our guests (and we) absolutely loved them! Even the appetizers and salads were wonderful. We enjoyed every dish that they made for our wedding!

Highly Recommend. Food was incredibly tasty – the steak tips were juicy and flavorful, tons of leftovers. Mark was honest and open and let me know that I may have over ordered for the amount of people I had – appreciate the honesty. Would order for events from Plymouth Bay Catering in a heartbeat. Keep up the good work.

**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

**Reader's 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 \$40 Per Person, Minimum 125 People.

- Grand Five-Hour Wedding Reception
 - Ceremony is onsite either inside or out (weather permitting) rehearsal is included
 - Bridal Party Flowers of Your Choice, Design and Color for the Bride, Groom and Three 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

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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