



# The Jones River Trading Post Function Menu



[www.TheJonesRiverTrading.com](http://www.TheJonesRiverTrading.com)

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**brg**  
BARRETT RESTAURANT GROUP  
Since 1971

# 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 Two*

Additional Entrée Choice *Add \$2 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  
Stuffed Cherry Tomatoes  
Jumbo Shrimp Cocktail *Add \$1 per person*  
Lobster Sliders *Add \$1 per person*  
Bloody Mary Poached Shrimp  
Sage Aioli Salmon and Cream Cheese Pinwheel

## Hot Selections

Spanakopita  
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  
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	\$45
Roast Split Chicken	\$45
Cashew Crusted Chicken	\$45
Chicken Saltimbocca	\$47
Chicken Piccata	\$45
Chicken Prosciutto Roulade	\$47
Chicken Oscar <i>Crabmeat, Asparagus and Hollandaise Sauce</i>	\$49
Roasted Turkey Dinner	\$45
Boston Baked Scrod	\$45
Cranberry Apple Stuffed Statler Chicken	\$47
Mediterranean Style Haddock Steak	\$48
Seafood Stuffed Haddock	\$49
Stuffed Sole with Crabmeat Stuffing	\$46
Grilled Swordfish Steak with Lemon Butter	\$45
Almond Crusted Salmon	\$47
Salmon Steak with a Citrus Salsa	\$47
Baked Stuffed Shrimp	\$47
Steak Half Top Sirloin <i>with Beef Demi Glaze</i>	\$46
Roast Sirloin	\$46
Sliced Tenderloin <i>with Shitake Mushroom Demi Glaze</i>	\$49
New York Sirloin	\$49
Fillet Mignon with Bordelaise Sauce	\$49
Braised Short Ribs <i>with Jack Daniels Apple Glaze</i>	\$47
Grilled Garlic and Lime Pork Loin	\$45
Prime Rib of Beef	\$49
Petite Filet with <i>Crab Cake or Garlic Roasted Shrimp</i>	\$49
Petite Filet with Stuffed Lobster Tail	\$53
Stuffed Pork Loin	\$47
Italian Breaded Pork Chop	\$47
Pork Roast	\$47

## *Vegetarian Style Entrees*

Grilled Vegetable Ravioli	\$40
Stuffed Eggplant	\$40
Pasta Primavera	\$40

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***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

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

Prices subject to market availability.

# Vessel Party

*A complete multi-course meal with no need for a seat.  
Ideal for those events that want a social party atmosphere!*

## Vessel Party Pricing

Choose 3 from A, B, C Sections      \$30 per person  
Choose 4 from A, B, C Sections      \$35 per person

### (A)Salad Course

Caprese Salad, Asian Noodle Salad, Spring Salad,  
Harvest Salad, Fruit Plate Salad,  
Julienne Vegetables with Dipping Sauce

*See Salad Selections for Descriptions*

### (B)Hors D'oeuvres Course

Baked Macaroni and Cheese, Buffalo Macaroni and  
Cheese, Buffalo Mozzarella, Basil and Marinara  
Flatbread Pizza, Bruschetta Flatbread Pizza,  
Chourico and Provolone Flatbread Pizza,  
Cheeseburger Flatbread Pizza and Sausage Flatbread Pizza

### (C)Entrée Course

Sliced Turkey with Stuffing, Mashed Potatoes,  
Gravy and Cranberry Sauce

Traditional Shepherd's Pie  
Braised Beef with Wild Grain Rice  
and Oven Roasted Corn

Pulled Pork with Cornbread Stuffing  
over an Apple Chutney Glaze

Seafood Casserole with Potato Crisp

Chicken Teriyaki  
with Grilled Pineapple and Pea Pods

### Dessert Course

*Your Choice of Two*

Apple Cobbler, Bread Pudding, Chocolate Mousse,  
Key Lime Pie, Whoopi Pie or Strawberry Short Cake



## 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, Roasted Vegetable or Corn on the Cob

*\$44 per person*

## New England Buffet

Salad

Stuffed Lobster Tail and Petite N.Y. Sirloin

Barbeque Chicken

Chilled Grilled Vegetable Salad

Corn on the Cob

Sausage Peppers and Onions

Roasted Red Bliss Potato Salad

*\$42 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 eight (8) 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 \$2 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

*\$45 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

*\$48 per person*

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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.

\$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, Littlenecks stuffed with Chourico stuffing, garnished with cocktail sauce, lemons, Tabasco sauce and horseradish

\$7.75 per person

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## **Dessert Options**

World's Smallest Sundae .75 cents per person

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

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## **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 premier place in the wedding and catering world can be attributed to you.

*Thank you Mark Beaton and the Staff at  
Plymouth Bay Catering*

## **The Perfect Unique Wedding Venue! – The Knot**

My husband Brian and I fell in love with The Jones River Trading Co. the minute we stepped inside the doors. From the gorgeous cathedral ceilings strung with lights and old rowing boats, to the rustic dance floor and the ornate Irish bar, The Jones River venue is full of surprises around every corner. It saves a lot of money and time on your part because there's really not much to add for decoration. Not only is the venue beautiful, but the prices are unbeatable in the area. Their exclusive caterer is Plymouth Bay Catering and they did a phenomenal job. All of our guests raved about the food . . . Mary, Andrew and Marc are all extremely helpful, professional, and more than willing to answer any and all questions...*visit [The Knot](#) to view more*



## **Spacious Wedding Venue Rich in Character – The Knot**

My wife and I held our wedding reception at Jones River Trading Company this October. We fell in love with the venue on account of the gorgeous waterfall out back (a beautiful backdrop for pictures), the rich character throughout (the bar is from a train station in Dublin and nautical objects abound), the spacious interior and the accessibility and friendliness of the entire staff. We live in Chicago so coordinating a long distance wedding can be nerve racking, but the team at Jones River made it painless.

*...visit [The Knot](#) to view more*

## **Too Many Compliments to Count – Wedding Wire**

We got so many compliments on the food at our wedding, I couldn't count them all! We were so excited to be able to have smoked/barbequed meats (chicken, pork, and beef) for the reception. The appetizers were also great! The prices seemed comparable to other vendors, and the staff was great! Our preferences were a little nontraditional on some aspects (no fish entree, wine and beer service only) and so it took some effort to communicate our vision clearly, but in the end everything was exactly what we wanted! Thanks Plymouth Bay Catering!

# 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.*

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- 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 White Stretch Limousine 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	_____

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



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