



PRIVATE EVENT BOOKING THREE V RESTAURANT

10 CORDAGE PARK CIRCLE , SUITE 253
PLYMOUTH, MA 02360

(508)-927-4046 | EVENTS@THREEVRESTAURANT.COM

PRIVATE EVENTS

THREEV

CAPACITY

Buffet or Plated Meal – 50 people
Cocktail Style – 65 people
Rectangle tables – 40 people



DEPOSIT

We require a \$200 deposit at the time of booking. This is not a room fee. All pricing is based on food and beverage consumed.
Some minimums may apply.



ADDITIONAL SERVICES

Ask about our preferred vendors!

- Custom Linens
- Florals
- Balloon Arches
- DJ
- Photobooth



ThreeV Restaurant | 10 Cordage Park Circle, Suite 253 Plymouth, MA
508-927-4046 | www.threevrestaurant.com

BRUNCH BUFFET

Available 11:30am - 3:30pm | \$35per person

YOUR BUFFET INCLUDES:

FRENCH TOAST

APPLEWOOD SMOKED BACON

SAUSAGE LINKS

SCRAMBLED EGGS

HOME FRIES

COFFEE & WATER STATION

OPTIONAL ADD-ONS

TERIYAKI STEAK TIPS +\$5 PER PERSON

CHICKEN FRANCAISE +\$5 PER PERSON

FRESH FRUIT SALAD +\$5 PER PERSON

ASSORTED PASTRIES +\$5 PER PERSON

LUNCH BUFFET

Available 11:30 AM - 3:30 PM | \$25 per person

SOUP OPTIONS

NEW ENGLAND CLAM CHOWDER

SALAD OPTIONS

**HOUSE
CAESAR**

WRAP SANDWICH PLATTERS

**HAM
TURKEY
ROAST BEEF**

dressed with lettuce, tomato, and cheese on white wraps

SIDE OPTIONS:

**KETTLE POTATO CHIPS
PASTA SALAD**

THREEV BUFFET

Available for Lunch or Dinner Service | \$50 per person

HOUSE OR CAESER SALAD

Please choose one.

ENTREES

[Choose Two]

CHICKEN FRANCAISE

Lightly breaded chicken with lemon white wine pan jus

NEW ENGLAND BAKED COD

Topped with buttered crumbs and finished with a white wine lemon sauce

ASIAN CHICKEN NOODLE BOWL

Carrots, peppers, broccoli, green beans, onions, orange teriyaki glaze
Vegetarian; Vegan option available

TERIYAKI STEAK TIPS

Marinated in our house-made teriyaki sauce

ROASTED SALMON (GF)

Simply seasoned with salt, pepper, and fresh lemon

SERVED WITH:

Mixed vegetables, rice pilaf, dinner rolls and butter

PLATED DINNER

\$50 per person | Exact entree counts are required 48 hours in advance.

Served with **choice of soup or salad, dinner rolls and butter.**

ENTREES

[Choose Three]

TERIYAKI STEAK TIPS

Marinated in our house-made teriyaki sauce

NEW ENGLAND BAKED SCROD

Topped with buttered crumbs and finished with a white wine lemon sauce

ROASTED SALMON (GF)

Simply seasoned with salt, pepper, and fresh lemon

CHICKEN FRANCAISE

Lightly breaded chicken with lemon white wine pan jus

TRUFFLE MUSHROOM RAVIOLI (V)

Sauteed shallots, wild mushrooms, creamy tarragon sauce

SIDES

Choose Two:

Mixed vegetables, Roasted carrots, Broccoli, Mashed potatoes, Rice Pilaf

DESSERT

NEW YORK STYLE CHEESECAKE

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APPETIZERS

Passed or Stationary. Items are priced per person.

CHOWDER STATION \$5

Classic New England chowder served with oyster crackers, cracked black pepper, and Tabasco

CHEESE & CRACKER DISPLAY \$5

Assorted artisan cheeses and crackers with seasonal fruit pairings and garnishes

ANTIPASTO DISPLAY \$8

Selection of cured Italian meats, Kalamata olives, fig jam, grilled onions, pepperoncini, and assorted crackers

BRUSCHETTA DISPLAY \$3

Vine ripened tomatoes, EVOO, balsamic glaze, crispy crostini

GARLIC HUMMUS PLATTER \$6

Housemade garlic hummus topped with feta cheese, Kalamata olives, crispy chickpeas, and served with assorted vegetables and grilled pita

STEAK & CHEESE EGGROLLS \$8

Crispy eggrolls filled with Angus steak, onions, peppers, and cheddar jack cheese, served with Sriracha aioli dipping sauce

CORNFLAKE CRUSTED CHICKEN TENDERS \$6

Served with your choice of three sauces: Buffalo, Ranch, Bleu Cheese, BBQ, Honey Mustard, Hot Honey Garlic

NEW ENGLAND RAW BAR - MARKET PRICE

Plymouth Bay oysters, shrimp cocktail, littleneck clams; served with horseradish, lemon, and Tabasco sauce

TACO BAR \$8

Tortilla chips and soft flour tortillas with your choice of shredded chicken or seasoned ground beef, pico de gallo, sour cream, and shredded cheese. Add both chicken & beef for an additional \$2 per person.

DESSERT

Priced per person

ASSORTED MINI PASTRIES \$6

Mocha éclairs, traditional éclairs, espresso cubes, cream puffs, Napoleons, and belle fleur pastries.

CANNOLI PLATTER \$5

Classic cannoli shells filled with sweet ricotta cream, available with or without chocolate chips

CHOCOLATE CHIP COOKIES \$4

BROWNIES \$4

BAR SERVICE

ThreeV's function room is equipped with a full bar and a private bartender may be staffed depending on the size of your event and the bar service you select.

CHOOSE YOUR BAR SERVICE:

Cash Bar
Open Bar
Limited Open Bar
Beer & Wine Only

BAR PACKAGES

Each bar package serves approximately 25 guests.

MIMOSA BAR \$250

Includes 6 bottles of champagne, orange juice, cranberry juice, pineapple juice, grapefruit juice, and fresh fruit garnishes
Additional bottles of champagne available for \$30 each.

SANGRIA BAR \$300

Red sangria, white sangria, and fruit garnishes

BLOODY MARY BAR \$350

2 bottles of vodka, Bloody Mary mix, celery, lemon, lime, olives