



## Deluxe Served Wedding Package

### PREMIUM OPEN BAR

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#### CORE BAR SELECTION

Dewar's 12 Yr Scotch  
Seagram's VO Whiskey  
Bulleit Bourbon  
Ketel One Vodka  
Captain Morgan Spiced Rum  
Tanqueray Gin  
Camarena Silver  
Assorted Liqueurs including:  
Apple Pucker, Peach Schnapps, Triple Sec  
Blackberry Brandy,  
Assorted Sodas, Juices and Mixers

#### HOUSE BEER – CHOOSE 4

Mayflower IPA, Mayflower Otto Bahn  
Sam Adams Boston Lager  
Bud Light, Miller Light  
Corona Extra, Sierra Nevada Pale Ale  
White Claw Grapefruit Hard Seltzer

#### HOUSE WINE – 2 White, 2 Red

Placido Pinot Grigio  
Fetzer Sauvignon Blanc  
Canyon Road Chardonnay  
Fetzer Pinot Noir  
Walnut Crest Merlot  
Brringer Main & Vine Cabernet Sauvignon

### STATIONARY HORS D'OEUVRES

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#### Select One

#### NEW ENGLAND CHEESE DISPLAY

*Standard with all packages*  
Great Hill Blue Cheese, Sharp Cheddar  
Smoked Gouda, Caramelized Onion Torta  
Baked Brie with Stone Fruit Chutney  
Seasonal Fruits & Berries, Fresh Vegetables  
Assorted Crackers & Breads, Apple Fig Jam  
and Seasoned Nuts

#### CHEESE & CHARCUTERIE DISPLAY

*Add \$2 per person*  
Select Italian Meats including Prosciutto & Capicola  
Whipped Fresh Feta with Lemon & Herbs, Manchego  
Asiago & Great Hill Blue Cheeses with Grapes  
Toasted Baguettes and Crackers  
Olives, Cornichons,  
Pickled Radishes, Apricot Preserves

### TRAY-PASSED HORS D'OEUVRES

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#### Select four

#### HOT

Mushrooms stuffed with your choice of filling:  
Spinach & Feta or Sausage  
Corn Cake topped with Pulled BBQ Pork, Crème Fraiche  
Chicken Lollipops in your choice of flavor:  
Cranberry-Orange Glaze, Buffalo, Teriyaki  
Chicken Guajillo Mole Skewer

Scallops wrapped in Bacon  
Peking Duck Spring Rolls with Hoisin  
Fig & Mascarpone Phyllo Purse  
Spanakopita – Spinach & Feta in Phyllo  
Vegetable Samosas with Major Grey Chutney  
Mediterranean Vegetable Tartlet, Goat Cheese

## COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup  
Chilled Cocktail Shrimp Shooters  
Sirloin of Beef Crostini with Bacon-Onion Jam  
Stuffed Pattypan Squash with Three Sisters Rice

Mini Lobster Rolls  
Watermelon with Citrus Mascarpone  
Caprese Kabobs: Tomato, Mozzarella, Basil  
Ahi Tuna Poke, Ginger-Wasabi, Cucumber Relish

## SPARKLING WINE TOAST

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LaMarca Prosecco

## SERVED SALADS

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### *Select One*

#### **Plimoth Plantation Salad**

Mixed Field Greens, Wensleydale Cranberry Cheese,  
House-made Groutons and Yellow Tomatoes,  
Balsamic Vinaigrette

#### **Mixed Field Greens**

English Cucumber, Tear-drop Tomatoes, Shaved Red  
Onion, Ruby Red Beets, Capri Farms Goat Cheese,  
Citrus Vinaigrette

#### **Julienne Pears**

Crisp Romaine, Poached Pears, Toasted Hazelnuts,  
Dried Cranberries, Crumbled Blue Cheese Dressing

#### **Autumn Flavors**

Baby Spinach, Roasted Butternut Squash  
Dried Cranberries, Maple-Dijon Vinaigrette

#### **Classic Caesar Salad**

Hearts of Romaine, Focaccia Groutons,  
Parmesan Crisp

## SERVED ENTREES

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### *Select two to offer your guests*

#### **Pan-Seared All-Natural Chicken Breast**

Balsamic Glaze, Wild Mushroom Risotto Cake,  
Buttered Asparagus

#### **Pan-Seared Atlantic Salmon**

Pommerey Mustard Crust, Duet of Spring Peas and  
French Beans, Crushed Peruvian Potato

#### **Tuscan Chicken**

Stuffed with Rosemary, Sundried Tomato & Prosciutto  
Summer Squash with Lemon & Parsley  
Roasted Red Bliss Potatoes

#### **Herb Crusted Native Scrod**

Wild Rice Blend, Tomato-Squash Sauté

#### **Grilled Pork Tenderloin**

Pepperonata Relish, Roasted Brussels Sprouts,  
Farmhouse Mashed Potatoes

#### **TIER 2, Add \$8**

#### **Filet Mignon with Brandy Demi-Glace**

Lobster Mac & Cheese  
Seasonal Vegetable Sauté

#### **Roast Prime Rib of Beef Au Jus**

Great Hill Blue Cheese Mashed Potatoes  
Buttered Asparagus

#### **Roast Sirloin of Beef**

Red Wine Reduction  
Roasted Root Vegetables, Fingerling Potatoes

#### **TIER 3, Add \$10**

#### **Petit Tenderloin & Bacon-Wrapped**

**New Bedford Scallops**  
Risotto Cake, Seasonal Vegetable

#### **All-Natural Chicken Breast & Jumbo Shrimp**

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

## DESSERT & COFFEE

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Your Wedding Cake, provided by our partner, Veronica's Sweetcakes, cut and served  
Coffee and Assorted Teas

## DELUXE ADD-ONS

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*Select one upgrade*

### SERVED APPETIZER COURSE

New England Clam Chowder

Seasonal Ravioli:

Mushroom with Shallot-Sage Cream

Butternut Squash with Brown Butter

Lobster with Saffron Cream

### DESSERT STATION

Ice Cream Novelties Cart

S'Mores Station

Warm Cookies & Milk

Beignets with Chocolate Sauce

### LATE NIGHT SNACK

Assorted Pizzas

Soft Pretzels with Assorted Mustards & Beer Cheese Sauce

***\$105 per person for five hours***

*Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.*