



Served Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION

Dewar's White Label Scotch
Seagram's 7 Whiskey
Jack Daniels Whiskey
Tito's Vodka
Captain Morgan Spiced Rum
Bombay Gin
Jose Cuervo Especial
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
Berringer Main & Vine Cabernet Sauvignon

STATIONARY HORS D'OEUVRES

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

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

LaMarca Prosecco

SERVED SALADS

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

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

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

\$100 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.