



## Stations Wedding Package

### PREMIUM OPEN BAR

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#### 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

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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

## TASTING STATIONS

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*Select three to offer your guests*

### NEW ENGLAND CHOWDER STATION

New England Clam Chowder  
Corn Chowder  
Fresh Garden Salad with Citrus Vinaigrette  
Cornbread & Westminster Oyster Crackers

### FLAVORS OF NEW ENGLAND

New England Clam Chowder  
Lobster Macaroni & Cheese  
Plimoth Plantation Salad  
Biscuits and Cornbread

### CLASSIC ITALIAN

Classic Caesar Salad  
Eggplant Roulades, Filled with Ricotta, Marinara  
Mushroom Ravioli with Shallot-Sage Cream  
Chicken Francese with Lemons and Capers

### JUST FOR FUN

BBQ Pulled Pork Sliders  
Angus Beef Sliders  
Served with Cheese and Toppings  
Beach Chips

### PICNIC STATION

Buttermilk Fried Chicken  
Grilled Vegetable Platter  
B.L.T. Salad, Biscuit Croutons  
Corn Bread with Maple Butter

### CARVING STATION

Hand-Carved Roast Tenderloin of Beef  
Garlic Mashed Potatoes  
Horseradish Cream Sauce, Cornichons  
Caramelized Pearl Onion Relish  
Homemade Rolls and Butter

### FALL FLAVORS STATION

Julienne Pears Salad  
Roast Stuff Pork Loin  
Brussels Sprouts with Brown Butter  
Warm Rolls and Butter

### SPANISH & PORTUGUESE FLAVORS

Seafood and Sausage Paella  
Kale and Seville Orange Salad  
Portuguese Sweet Rolls

## DESSERT & COFFEE

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

### **\$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.*