



Deluxe Served Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION

Johnnie Walker Black Scotch
Crown Royal Whiskey
Maker's Mark Bourbon
Ketel One Vodka
Captain Morgan Spiced Rum
Bacardi Rum
Tanqueray Gin
Patron Tequila
Triple Sec
Apple Pucker
Assorted Sodas, Juices and Mixers

HOUSE BEER

Mayflower IPA & Mayflower Golden Ale
Sam Adams
Bud Light

HOUSE WINE – Select 2 Red, 2 White

Gabbiano Pinot grigio
Oyster Bay Sauvignon Blanc
La Mision Reserva Chardonnay
Oyster Bay Rose
DeLoach Pinot Noir
La Mision Reserva Cabernet Sauvignon
LaMarca Prosecco

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
Spanikopita – 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, Seasonal Greens

All Natural Chicken Breast & Jumbo Shrimp

Roasted Garlic Scampi Sauce, Seasonal Ravioli

DESSERT & COFFEE

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

DELUXE ADD-ONS

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

\$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.