



Deluxe Stations 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
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

TASTING STATIONS

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

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

DELUXE ADD-ONS

Select one upgrade

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.