



Off-Season Wedding Package

PREMIUM OPEN BAR

CHOOSE 3.5 HOUR BEER & WINE BAR, OR 1 HOUR FULL OPEN BAR, THEN SWITCH TO CASH

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 – 1 White, 1 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
Sharp Cheddar, Smoked Gouda
Caramelized Onion Torta
Seasonal Fruits & Berries, Fresh Vegetables
Assorted Crackers & Breads, Apple Fig Jam

MEDITERRANEAN MEZZE TABLE

Choose as an alternate option
Roasted Garlic Hummus, Moroccan Carrot Dip
Moroccan Spiced Chickpea Salad
Marinated Mushrooms, Country Olives
Toasted Pita Chips, Rosemary Crackers & Baguette

TRAY-PASSED HORS D'OEUVRES

Select two

HOT

Mushrooms stuffed with your choice of filling:
Spinach & Feta or Sausage
Corn Cake topped with Pulled BBQ Pork, Crème Fraiche
Thai-Marinated Chicken Lollipops with
Sweet-Chili & Apricot glaze

Churrasco Steak Kabob, Chimichurri Dip
Fig & Mascarpone Phyllo Purse
Spanakopita – Spinach & Feta in Phyllo
Indian Vegetable Samosas with Spicy Mint Chutney
Pan-Fired Chicken & Vegetable Pot Sticker, Ponzu Dip

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup
Watermelon with Citrus Mascarpone
Edamame Swirl in Cucumber Cup with
Thai Chili Garlic Sauce

Green Pea Pesto Crostini with Prosciutto de Parma
Peppercorn Tenderloin Crostini, Horseradish Cream, Red
Onion Jam

SERVED SALADS

Select One

Plimoth Plantation Salad

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

Farmers Market Greens

Grape Tomato, Kalamata Olives, Cucumber, Carrots
Fresh Herbs, Extra Virgin Olive Oil
& Red Wine Vinegar

Autumn Flavors

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

SERVED ENTREES

Select one to offer your guests

Miso Grilled North Atlantic Salmon

Over Steamed Jasmine Rice, Charred Tomato Compote
Bok Choy Slaw, Asparagus, Ginger Soy Vinaigrette

Boston Baked Scrod

Herb-crusteD & Baked, Lemon Butter Sauce
Parslied New Potatoes
Steamed Broccolini

TIER 2, Add \$8

Herb Crusted Tenderloin of Beef Medallion

Honey Glazed Thumbelina Carrots & Local Asparagus
Gratin Dauphinoise, Merlot Reduction

TIER3, Add \$10

Petit Tenderloin & Bacon-Wrapped

New Bedford Scallops

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

Pan Seared Free Range Lemon Chicken

Cremini Mushrooms, Fava Beans & Pearl Onion Ragout
Natural Pan Jus with Herbs & Roasted Bell Peppers
Corn Whipped Potatoes

Medallions of Pan-Seared Pork Tenderloin

Herb-rubbed, Caramelized Apple, Fresh Thyme
Apple-Brandy Sauce
Roasted Brussels Sprouts with Browned Butter
Farmhouse Mashed Potatoes

Slow Braised Boneless Short Rib

Roasted Root Vegetables, Creamy Corn Pudding
Pearl Onions, Crisp Bacon, Bordelaise, Fried Parsnips

All-Natural Chicken Breast & Jumbo Shrimp

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

DESSERT & COFFEE

Your Wedding Cake from Veronica's Sweetcakes, cut and served
Coffee and Assorted Teas

\$75 per person for four hours

Prices are valid through 2022. All food and beverage 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.

Off-Season package is available November – March for groups up to 120 that can be accommodated in the Gainsborough Hall, our indoor reception room.