



Served Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION

Dewar's 12 Yr Scotch
Seagram's VO Whiskey
Bulleit Bourbon
Ketel One Vodka
Captain Morgan Spiced Rum
Tanqueray Gin
Camarena Silver
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

MEDITERRANEAN MEZZE TABLE

Choose as an alternate option

Roasted Garlic Hummus, Moroccan Carrot Dip
Baba Ghanoush, Tuscan White Bean Dip
Marinated Feta Salad with Chili and Mint
Moroccan Spiced Chickpea Salad
Marinated Mushrooms, Country Olives
Toasted Pita Chips, Rosemary Crackers & Baguette

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
Thai-Marinated Chicken Lollipops with
Sweet-Chili & Apricot glaze
Cocktail Beef Sliders, Pickles, Melted Cheese & Ketchup

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

COLD

Cranberry-Almond Chicken Salad in a Phyllo Cup
Chilled Cocktail Shrimp Shooters
Tuna Tartare, Wakame, Sriracha Aioli & Soy Pearls
Green Pea Pesto Crostini with Prosciutto de Parma
Peppercorn Tenderloin Crostini, Horseradish Cream, Red Onion Jam

Maine Lobster Salad, Mini Sesame Bun
Watermelon with Citrus Mascarpone
Edamame Swirl in Cucumber Cup with
Thai Chili Garlic Sauce

SPARKLING WINE TOAST

LaMarca Prosecco

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

Artisan Field Greens

Crystal Brook Farm Goat Cheese
Roasted Red & Golden Beet Salad with Caramelized Shallots & Garlic
Focaccia Croutons, Roasted Bell Pepper Vinaigrette

Autumn Flavors

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

Napoleon "Caprese" Style

Heirloom Tomato, Fresh Mozzarella
Marinated Grilled Portobello Mushroom
Baby Arugula, Basil Oil & Balsamic Syrup

SERVED ENTREES

Select two 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-crust & Baked, Lemon Butter Sauce
Parslied New Potatoes
Steamed Broccolini

Medallions of Pan-Seared Pork Tenderloin

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

Pan Seared Free Range Lemon Chicken

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

Tuscan Chicken Roulade

Focaccia Crouton Stuffing with Spinach, Portobellos
Artichokes, Olives, Sundried Tomatoes & Mozzarella
Honey Glazed Carrots, Natural Jus Reduction

TIER 2, Add \$8

Herb Crusted Tenderloin of Beef Medallion

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

Slow Braised Boneless Short Rib

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

TIER3, Add \$10

Petit Tenderloin & Bacon-Wrapped

New Bedford Scallops

Garlic Scampi Sauce, 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

SERVED APPETIZER OR LATE-NIGHT SNACK

Select one Additional Offering

SERVED APPETIZER COURSE

New England Clam Chowder with New England Oyster Crackers

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 & Beer Cheese Sauce

\$110 per person for five hours

Prices are valid through 2022. All food and beverage are 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.