



Stations Wedding Package

PREMIUM OPEN BAR

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

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

TASTING STATIONS

Select three to offer your guests

FLAVORS OF NEW ENGLAND

New England Clam Chowder, Westminster Oyster Crackers
Maine Lobster Macaroni & Cheese
Boston Baked Catch - Scrod baked with Ritz Cracker Crumbs, Lemon Butter Sauce
Biscuits and Cornbread

CLASSIC ITALIAN

Caesar-Style Salad: Baby Kale & Chopped Romaine,
Sundried Tomato, Focaccia Croutons, Parmesan Dressing
Oven Roasted Broccoli, evoo, preserved lemon, toasted garlic, chili flakes
Changes seasonally:
Three Cheese Ravioli, San Marzano Tomato, Roasted Eggplant & Basil (Spring & Summer)
Pan-Seared Chicken Scaloppini, Chives, Lemon, Capers & Vino Blanco

FALL FLAVORS STATION

Julienne Pears Salad, poached pears, toasted hazelnuts, romaine and chunky bleu cheese dressing
Roast Stuffed Pork Loin with dried fruits and herbed bread
Brussels Sprouts with Brown Butter
Warm Rolls and Butter

CARVING STATION

Hand-Carved Roast Tenderloin of Beef AND All-Natural Turkey Breast with Honey & Sage
Rosemary Creamer Potatoes
Medley of Grilled Seasonal Vegetables
Sliced Artisan Breads, Sweet Butter
Horseradish Cream Sauce, Bearnaise Aioli, Peppercorn Jus

SLIDER STATION – Choose two items

Any of these items could also be served as mini passed Hors d'Oeuvres

All Sliders served with house-made beach chips and Caramelized Onion Dip

Classic Favorites

Black Angus Beef, pickles, aged cheddar & ketchup

Pulled Chicken, Pork or Beef Brisket with coleslaw, bbq sauce, maple mustard glaze & smoked mozzarella

Cajun Turkey Club Burger, avocado, tomato, arugula, ranch

Chef's Specialties

Salmon BLT, tomatillo, pickled onion, chipotle mayo

BBQ Pulled Pork Carnitas, braised in Corona, chili, cinnamon & orange

Yucatan Black Bean Burger, cilantro & chipotle aioli

Short Rib & Brie, balsamic cranberry Gastrique

Falafel Fritters, minted yogurt

For an Additional Charge:

Crab Cake Slider, cognac remoulade, micro greens Add \$5

Pork Belly Slider, butterscotch reduction, fried kale, pepper jam Add \$5

Roast Lamb Slider, crumbled feta, sweet pepper & red onion jam Add \$3

Ahi Tuna, bok choy slaw, pickled ginger & peach, wasabi aioli Add \$3

Korean Braised Beef, fried ginger, cilantro, daikon & kimchi slaw Add \$3

DESSERT & COFFEE

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

Coffee and Assorted Teas

LATE-NIGHT SNACK

Select one Additional Offering

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

\$115 per person for five 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.