

# Three-Course Served Wedding Package

## PREMIUM OPEN BAR

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### CORE BAR SELECTION

Dewar's Scotch  
Seagram's VO Whiskey  
Jack Daniels  
Tito's Vodka  
Captain Morgan Spiced Rum  
Bacardi Rum  
Tanqueray Gin  
Jose Cuervo Tequila  
Triple Sec  
Apple Pucker  
Assorted Sodas, Juices and Mixers

### HOUSE BEER

Local Mayflower Ales  
Sam Adams  
Bud Light

### HOUSE WINE

SeaGlass Sauvignon Blanc  
La Mision Reserva Chardonnay  
SeaGlass Rose  
DeLoach Pinot Noir  
La Mision Reserva Cabernet Sauvignon  
LaMarca Prosecco

## STATIONARY HORS D'OEUVRES

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*Select One*

### NEW ENGLAND CHEESE DISPLAY

Caramelized Onion Cheesecake  
Baked Brie with Cranberry Chutney, Sliced Fresh Fruits and Vegetables  
Tomato Basil Bruschetta with Toasted Baguettes  
Assorted Crackers, Maple Mustard, Onion Jam and Praline Nuts

### CHEESE & CHARCUTERIE DISPLAY

*Add \$2 per person*

Capicola, Prosciutto, assorted sausages, Asiago cheese, lemon herbed whipped goat cheese, Manchego cheese, toasted baguettes and bread sticks  
Grapes and Olives, Cornichons, Pickled Radishes, Apricot Preserves

## TRAY-PASSED HORS D'OEUVRES

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*Select four*

### HOT

Mushrooms stuffed with your choice of filling:  
Spinach & Feta or Sausage  
Sweet Potato Chips topped with Pulled BBQ Pork  
Fig & Mascarpone Phyllo Purse  
Chicken Lollipops in your choice of flavor:  
Cranberry-Orange Glaze, Buffalo, Teriyaki  
Scallops wrapped in Bacon

Peking Duck Spring Rolls with Hoisin Sauce  
Mini Corn Dogs with Honey Mustard  
Tomato Soup Shooters with Mini Grilled Cheese  
New England Clam Chowder Shooters  
Vegetable Samosas  
Spanikopita

## COLD

Asparagus Tips wrapped with Herbed Cheese and Prosciutto

Chilled Cocktail Shrimp Shooters

Tenderloin of Beef Crostini with Apple-onion Jam and Boursin

Fruit & Cheese Kabobs

Cherry Tomatoes filled with Boursin Cheese

Seared Tuna on Rice Cracker with Wasabi Mayo & Microgreens

Watermelon with Citrus Mascarpone

Mini Lobster Rolls

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## CHAMPAGNE TOAST

House Sparkling Wine

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## SERVED SALADS

*Select One*

### Plimoth Plantation Salad

Mixed field greens, Wensleydale Cranberry Cheese, House-made Croutons and Yellow Tomatoes

### Classic Caesar Salad

Hearts of romaine, Focaccia Croutons

### 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

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## SERVED ENTREES

*Select two to offer your guests*

### Pan-Seared All-Natural Chicken Breast

Balsamic Glaze, Wild Mushroom Risotto Cake, Asparagus

### Grilled Swordfish Steak

Tomato Butter, Roasted Corn with Charred Green Onion Sweet Butter, Thyme-Roasted Red Bliss Potatoes

### Chicken Breast Stuffed With Goat Cheese

Natural Thyme Reduction, Roasted Red Bliss Potatoes, Green & Yellow Beans with Carrots

### Herb Crusted Native Scrod

Wild Rice Blend, Tomato-Squash Casserole

### Grilled Pork Tenderloin

Caramelized Peppers, Roasted Brussels Sprouts, Farmhouse Mashed Potatoes

### TIER 2 Add \$7

**Filet Mignon** with Lobster Macaroni & Cheese, Seasonal Roasted Vegetables, Brandy Demi-Glaze

### Roast Prime Rib of Beef

Berkshire Blue Cheese Mashed Potatoes, Buttered Asparagus

### Roast Sirloin Of Beef

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

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## DESSERT & COFFEE

Your Wedding Cake, included from one of our partner vendors, sliced and served or boxed for your guests to take home

Coffee and Assorted Teas

Veronica's Sweet Cakes

## \$90 PER PERSON FOR FIVE HOURS

*All menus are subject to 20% administrative fee and 7% tax.*