

Three-Course Deluxe Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION

Johnnie Walker Black Scotch
Crown Royal Whiskey
Maker's Mark
Ketel One 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

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

STATIONARY HORS D'OEUVRES

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

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

CHAMPAGNE TOAST

House Sparkling Wine

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

SERVED ENTREES

Select two

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

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

CHOICE OF DELUXE UPGRADE

Choose one of the following items

SERVED APPETIZER COURSE

New England Clam Chowder

Seasonal Ravioli (three selections)

DESSERT STATION

Ice Cream Novelties Cart

S'mores Station

Mini Pastries Display

LATE NIGHT SNACK

Assorted Pizzas

Soft Pretzels with Assorted Mustards

Mini Grilled Cheese & Tomato Soup

Warm French Toast Sticks with Maple Syrup Dip

Donut Holes with Warm Chocolate Sauce

\$95 PER PERSON FOR FIVE HOURS

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