

Stations Wedding Package

PREMIUM OPEN BAR

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

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

TASTING STATIONS

Select three

NEW ENGLAND CHOWDER STATION

New England Clam Chowder

Corn Chowder

Johnny Cake

Westminster Oyster Crackers

FLAVORS OF NEW ENGLAND

New England Clam Chowder

Lobster Macaroni And Cheese

Plimoth Plantation Salad

Biscuits and Cornbread

CLASSIC ITALIAN

Classic Caesar Salad

Eggplant Parmesan With Vine-Ripened Tomatoes

Cavatappi With Caramelized Vegetable Bolognese and Toasted Pine Nuts

Chicken Francese with Lemon and Capers

JUST FOR FUN

BBQ Pulled Pork Sliders

Angus Beef Sliders

Served with Cheese and Toppings

Beach Chips

Charred Watermelon Salad

PICNIC STATION

Buttermilk Fried Chicken

BLT Salad, Biscuit Crouton

Grilled Vegetable Salad

Maple Corn Bread

CARVING STATION

Hand-Carved Roast Tenderloin of Beef

Horseradish Cream Sauce, Caramelized Pearl Onion Relish and Cornichons

Homemade Rolls

Garlic Mashed

FALL FLAVORS STATION

Julienne Pears Salad

Roast Stuffed Pork Loin

Brussels Sprouts with Brown Butter

Warm Rolls and Butter

DESSERT & COFFEE

Coffee and Assorted Teas

Your Wedding Cake may be sliced and served or boxed for your guests to take home

\$95 PER PERSON FOR FIVE HOURS

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