



## Served Wedding Package

### PREMIUM OPEN BAR

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#### CORE BAR SELECTION

Dewar's 12 Yr Scotch  
Seagram's VO Whiskey  
Jack Daniels Whiskey  
Tito Vodka  
Absolut Raspberry  
Parrot Bay Rum  
Bacardi  
Kahlua  
Southern Comfort  
Captain Morgan Spiced Rum  
Tanqueray Gin  
Jose Cuervo Tequila  
Disaronno  
Jameson  
Makers Mark  
Apple Crown Royal  
Baileys  
Assorted Liqueurs including:  
Apple Pucker, Peach Schnapps, Triple  
Sec, Blackberry Brandy Assorted

Sodas, Juices and Mixers

#### HOUSE BEER – CHOOSE 4

Mayflower IPA, Mayflower Seasonal,  
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  
Placido Pinot Grigio  
Deloach Pinot Noir  
Walnut Crest Merlot  
Beringer Main & Vine Cabernet Sauvignon

### STATIONERY HORS D'OEUVRES

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#### 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 Seasonal Nuts

#### MEDITERRANEAN MEZZE TABLE

*Choose as an alternate option*

Roasted Garlic Hummus, Moroccan Carrot Dip,  
Baba Chanoush, 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

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### *Select four*

#### **HOT**

Mushrooms stuffed with your choice of filling:

Spinach & Feta or Sausage

Corn Cake topped with Pulled BBQ Pork, Creme

Fraiche

Thai- Marinated Chicken Lollipops with

Sweet-Chili & Apricot glaze

Cocktail Beef Sliders, Pickles, Melted Cheese &

#### **COLD**

Cranberry-Almond Chicken Salad in a Phyllo Cup

Maine Lobster Salad, Mini Sesame Bun Chilled

Cocktail Shrimp Shooters

Watermelon with Citrus Mascarpone

Tuna Tartare, Wakame, Sriracha Aioli & Soy Pearls

Ketchup

Churrasco Steak Kabob, Chimichurri Dip

Fig & Mascarpone Phyllo Purse

Spanakopita- Spinach & Feta in Phyllo

Indian Vegetable Samosas with Spicy Mint Chutney

Mediterranean Vegetable Pot Sticker, Ponzu Dip

Edamame Swirl in Cucumber Cup with

Thai Chili Garlic Sauce

Green Pea Pesto Crostini with Prosciutto de Parma

Peppercorn Tenderloin Crostini, Horseradish Cream, Red

Onion Jam

## SPARKLING WINE TOAST

## SERVED SALADS

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### *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

### TIER 2, Add \$8

#### Herb Crusted Tenderloin of Beef Medallion

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

#### Slow Braised Boneless Short Rib

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

### TIER3, Add \$12

#### 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

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

## SERVED APPETIZER OR LATE-NIGHT SNACK

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*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