



## Micro Wedding Package

### THREE HOUR BEER & WINE BAR

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#### HOUSE BEER

Mayflower IPA  
Mayflower Golden Ale  
Sam Adams  
Bud Light

Assorted Sodas, Juices

#### HOUSE WINE SELECT 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

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*Standard with all packages*

New England Cheeses  
Garnished with Fresh Fruit  
Assorted Crackers & Breads

### 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

## SERVED ENTREES

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*Select one 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-crusted & 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

### **TIER 2, Add \$8**

#### **Herb Crusted Tenderloin of Beef Medallion**

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

### **TIER3, Add \$10**

#### **Petit Tenderloin & Bacon-Wrapped**

#### **New Bedford Scallops**

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

### **Pan Seared Free Range Lemon Chicken**

Cremeni Mushrooms, Fava Beans & Pearl Onion Ragout  
Natural Pan Jus with Herbs & Roasted Bell Peppers  
Corn Whipped Potatoes

### **Tuscan Chicken Roulade**

Focaccia Crouton Stuffing with Spinach, Portobellos  
Artichokes, Olives, Sundried Tomatoes & Mozzarella  
Honey Glazed Carrots, Natural Jus Reduction

### **Slow Braised Boneless Short Rib**

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

### **All-Natural Chicken Breast & Jumbo Shrimp**

Garlic Scampi Sauce, Risotto Cake, Seasonal Vegetable

## SERVED DESSERTS

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*Select One*

### **Fresh Berry Shortcake**

House-made Biscuits, Whipped Cream

### **Pavlova Nest with Fresh Berries**

Lemon Curd

### **Vanilla Cheesecake**

Apple Compote, Caramel Sauce

### **Chocolate Lava Cake**

Warm Chocolate Cake with a Goopy Center,

### **Wedding Cake Credit**

Choose a custom wedding cake from our partner  
Veronica's Sweet Cakes and \$2 per person

Will be included in your package

You pay the difference to Veronica's

**All Dinners served with Coffee & Tea**

