Cocktail Reception Wedding Package

This package is designed for the couple that wants to focus on socializing & food and less emphasis on pomp and circumstance.

**PREMIUM OPEN BAR**

<table>
<thead>
<tr>
<th>CORE BAR SELECTION</th>
<th>HOUSE BEER – CHOOSE 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewar’s White Label Scotch</td>
<td>Mayflower IPA, Mayflower Otto Bahn</td>
</tr>
<tr>
<td>Seagram’s 7 Whiskey</td>
<td>Sam Adams Boston Lager</td>
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<tr>
<td>Jack Daniels Whiskey</td>
<td>Bud Light, Miller Light</td>
</tr>
<tr>
<td>Tito’s Vodka</td>
<td>Corona Extra, Sierra Nevada Pale Ale</td>
</tr>
<tr>
<td>Captain Morgan Spiced Rum</td>
<td>White Claw Grapefruit Hard Seltzer</td>
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<tr>
<td>Bombay Gin</td>
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<tr>
<td>Jose Cuervo Especial</td>
<td></td>
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<tr>
<td>Assorted Liqueurs including:</td>
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<tr>
<td>Apple Pucker, Peach Schnapps, Triple Sec</td>
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<tr>
<td>Blackberry Brandy,</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas, Juices and Mixers</td>
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</tbody>
</table>

**TRAY-PASSED HORS D’ŒUVRES**

*Select four – Served as guests arrive, for approximately the first hour*

**HOT**

<table>
<thead>
<tr>
<th>Mushrooms stuffed with your choice of filling:</th>
<th>Churrasco Steak Kabob, Chimichurri Dip</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach &amp; Feta or Sausage</td>
<td>Fig &amp; Mascarpone Phyllo Purse</td>
</tr>
<tr>
<td>Corn Cake topped with Pulled BBQ Pork, Crème Fraiche</td>
<td>Spanakopita – Spinach &amp; Feta in Phyllo</td>
</tr>
<tr>
<td>Thai-Marinated Chicken Lollipops with</td>
<td>Indian Vegetable Samosas with Spicy Mint Chutney</td>
</tr>
<tr>
<td>Sweet-Chili &amp; Apricot glaze</td>
<td>Mediterranean Vegetable Tartlet, Goat Cheese</td>
</tr>
<tr>
<td>Cocktail Beef Sliders, Pickles, Melted Cheese &amp; Ketchup</td>
<td>Pan-Fried Chicken &amp; Vegetable Pot Sticker, Ponzu Dip</td>
</tr>
</tbody>
</table>

**COLD**

<table>
<thead>
<tr>
<th>Cranberry-Almond Chicken Salad in a Phyllo Cup</th>
<th>Maine Lobster Salad, Mini Sesame Bun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Cocktail Shrimp Shooters</td>
<td>Watermelon with Citrus Mascarpone</td>
</tr>
<tr>
<td>Tuna Tartare, Wakame, Sriracha Aioli &amp; Soy Pearls</td>
<td>Edamame Swirl in Cucumber Cup with</td>
</tr>
<tr>
<td>Green Pea Pesto Crostini with Prosciutto de Parma</td>
<td>Thai Chili Garlic Sauce</td>
</tr>
<tr>
<td>Peppercorn Tenderloin Crostini, Horseradish Cream, Red Onion Jam</td>
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</tbody>
</table>
STATIONARY HORS D’OEUVRES

Select One – First station to open, 15-20 minutes after the reception begins

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 Seasoned Nuts

MEDITERRANEAN MEZZE TABLE
Choose as an alternate option
Roasted Garlic Hummus, Moroccan Carrot Dip
Baba Ghanoush, 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

TASTING STATIONS

Select four to offer your guests – three will be served as dinner, and one later as a late-night station

BAKED PASTA STATION: Choose Two, served in individual ramekins
Baked Ziti with Ricotta and Meatballs
Rigatoni with Spinach, Ricotta and Fontina
Chicken Broccoli Alfredo Bake
Classic Macaroni and Cheese with Ritz Cracker Topping
Lobster Macaroni and Cheese, add $3 per person
Served with Breadsticks

BEEF SHORT RIB STATION: Choose One
Slow Braised Boneless Short Ribs with Roasted Root Vegetables
Creamy Corn Pudding, Pearl Onions, Crisp Bacon
Bordelaise Sauce and Fried Parsnip Garnish

Caribbean Rum Braised Short Rib over Scallion Coconut Rice
Roasted Butternut Squash, Fried Sweet Plantain & Pea Tendril Salad

TURKEY DINNER BOAT
Honey & Sage Roasted Turkey Breast with Cornbread Stuffing
Mashed Potatoes
Roasted Sweet Potatoes
Smothered in Gravy, with Cranberry Sauce

CARVING STATION: Choose two carved items
Hand-Carved Roast Tenderloin of Beef, Horseradish Cream Sauce, Bearnaise Aioli, Peppercorn Jus, add $4 per person
Roast Sirloin of Beef, Horseradish Cream Sauce, add $2 per person
All-Natural Turkey Breast with Honey & Sage, Cranberry Sauce
Honey-Glazed Ham with Rum Raisin Sauce
Tuscan Stuffed Pork Loin: Focaccia Stuffing with Spinach, Portobello Mushrooms, Artichokes, Olives, Sundried Tomatoes & Mozzarella
Rosemary Creamer Potatoes
Medley of Grilled Seasonal Vegetables
SLIDER STATION – Choose two items
Any of these items could also be served as mini passed Hors d’oeuvres
All Sliders served with house-made beach chips and Caramelized Onion Dip

Classic Favorites
Black Angus Beef, pickles, aged cheddar & ketchup
Pulled Chicken, Pork or Beef Brisket with coleslaw, BBQ sauce, maple mustard glaze & smoked mozzarella
Cajun Turkey Club Burger, avocado, tomato, arugula, ranch

Chef’s Specialties
Salmon BLT, tomatillo, pickled onion, chipotle mayo
BBQ Pulled Pork Carnitas, braised in Corona, chili, cinnamon & orange
Yucatan Black Bean Burger, cilantro & chipotle aioli
Short Rib & Brie, balsamic cranberry Gastrique
Falafel Fritters, minted yogurt

For an Additional Charge:
Crab Cake Slider, cognac remoulade, micro greens Add $5
Pork Belly Slider, butterscotch reduction, fried kale, pepper jam Add $5
Roast Lamb Slider, crumbled feta, sweet pepper & red onion jam Add $3
Ahi Tuna, bok choy slaw, pickled ginger & peach, wasabi aioli Add $3
Korean Braised Beef, fried ginger, cilantro, daikon & kimchi slaw Add $3

NOODLE BOWL STATION
Noodles / Rice – choose 1
    Rice Noodles
    Ramen noodles
    Udon Noodles
    Steamed Jasmine Rice
Broth – Choose 2
    Coconut Curry
    Pork Ramen
    Miso Ramen (vegetarian)
Veggie Toppings – Choose 3
    Napa Cabbage Slaw with bell peppers and carrots, Ginger Soy Dressing
    Steamed Baby Bok Choy
    Steamed Edamame
    Sautéed Spinach & Garlic
    Sesame Roasted Carrots
Protein Toppings – Choose 215
    Soft Boiled Egg
    Braised Pork Belly
    Roasted Tofu
    Grilled Chicken Breast
Other Toppings
    Roasted Peanuts, Scallions, Cilantro, Lime Wedges, Sriracha
SEAFOOD STATION: add $15 per person
Raw Bar of Local Oysters, Clams and Chilled Shrimp Cocktail
Served with lemons, Cocktail Sauce and Mignonette
Add-ons:
Crab Cakes with Cognac Remoulade, Made to Order, add $5 per person
Lobster Roll Sliders, Mayonnaise, Dill, Lemon, add $5 per person

POUTINE STATION: Choose one
Traditional – Steak Fried, Cheddar Cheese Curds, Traditional Gravy
Pilgrim – Sweet Potato Waffle Fries, Cheddar Cheese Curds, Chopped Turkey, Turkey Gravy, Cranberry Sauce
Southern – Steak Fries, Pulled Pork, Cheddar Cheese Curds, BBQ Gravy
Down East – Steak Fries, Lobster Chunks, Cheddar Cheese Curds, Creamy Lobster Gravy, add $3 per person

All dishes served on upscale disposable bamboo, wood and paper tasting dishes

DESSERT & COFFEE

Choose three additional items to be served alongside your wedding cake, provided by our partner, Veronica’s Sweetcakes, cut and served,
Mini Parfaits in a variety of flavors
    Apple, Blueberry, Strawberry, Chocolate, Lemon, Carrot Cake
Assorted Fruit Tarts
Chocolate Cups with Chocolate and Coffee Mousse
Cheesecake Cups with Fruit Toppings
Coffee and Assorted Teas

$125 per person for five hours
Prices are valid through 2022. All food and beverage are subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.