



Micro Wedding Package

THREE HOUR BEER & WINE BAR

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

Standard with all packages

New England Cheeses
Garnished with Fresh Fruit
Assorted Crackers & Breads

SERVED SALADS

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

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

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

PACKAGE PRICE \$75 PER PERSON

Package requires between 20 and 50 guests. Available dates may be limited

Prices are subject to change. All food and beverage 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.