Served Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION
- Dewar’s 12 Yr Scotch
- Seagram’s VO Whiskey
- Bulleit Bourbon
- Ketel One Vodka
- Captain Morgan Spiced Rum
- Tanqueray Gin
- Camarena Silver
- Assorted Liqueurs including:
  - Apple Pucker, Peach Schnapps, Triple Sec
  - Blackberry Brandy,
  - Assorted Sodas, Juices and Mixers

HOUSE BEER – CHOOSE 4
- Mayflower IPA, Mayflower Otto Bahn
- 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
- Fetzer Pinot Noir
- Walnut Crest Merlot
- Berringer Main & Vine Cabernet Sauvignon

STATIONARY HORS D’OEUVRES

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 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

TRAY-PASSED HORS D’OEUVRES

Select four

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

2021-2022 Menus_08/18/2020
## COLD
- Cranberry-Almond Chicken Salad in a Phyllo Cup
- Chilled Cocktail Shrimp Shooters
- Tuna Tartare, Wakame, Sriracha Aioli & Soy Pearls
- Green Pea Pesto Crostini with Prosciutto de Parma
- Peppercorn Tenderloin Crostini, Horseradish Cream, Red Onion Jam

- Maine Lobster Salad, Mini Sesame Bun
- Watermelon with Citrus Mascarpone
- Edamame Swirl in Cucumber Cup with Thai Chili Garlic Sauce

## SPARKLING WINE TOAST
- LaMarca Prosecco

## SERVED SALADS
### Select One
- **Plimoth Plantation Salad**
  - Mixed Field Greens, Wensleydale Cranberry Cheese,
  - House-made Croutons and Yellow Tomatoes,
  - Balsamic Vinaigrette

- **Autumn Flavors**
  - Baby Spinach, Roasted Butternut Squash
  - Dried Cranberries, Maple-Dijon Vinaigrette

- **Farmers Market Greens**
  - Grape Tomato, Kalamata Olives, Cucumber, Carrots
  - Fresh Herbs, Extra Virgin Olive Oil
  - & Red Wine Vinegar

- **Napoleon “Caprese” Style**
  - Heirloom Tomato, Fresh Mozzarella
  - Marinated Grilled Portobello Mushroom
  - Baby Arugula, Basil Oil & Balsamic Syrup

- **Artisan Field Greens**
  - Crystal Brook Farm Goat Cheese
  - Roasted Red & Golden Beet Salad with Caramelized Shallots & Garlic
  - Focaccia Croutons, Roasted Bell Pepper Vinaigrette

## 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

- **Pan Seared Free Range Lemon Chicken**
  - Cremini Mushrooms, Fava Beans & Pearl Onion Ragout
  - Natural Pan Jus with Herbs & Roasted Bell Peppers
  - Corn Whipped Potatoes

- **Boston Baked Scrod**
  - Herb-crusted & Baked, Lemon Butter Sauce
  - Parsleyed New Potatoes
  - Steamed Broccolini

- **Tuscan Chicken Roulade**
  - Focaccia Crouton Stuffing with Spinach, Portobellos
  - Artichokes, Olives, Sundried Tomatoes & Mozzarella
  - Honey Glazed Carrots, Natural Jus Reduction

- **Medallions of Pan-Seared Pork Tenderloin**
  - Herb-rubbed, Caramelized Apple, Fresh Thyme
  - Apple-Brandy Sauce
  - Roasted Brussels Sprouts with Browned Butter
  - Farmhouse Mashed Potatoes

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TIER 2, Add $8
Herb Crusted Tenderloin of Beef Medallion  
Honey Glazed Thumbelina Carrots & Local Asparagus  
Gratin Dauphinoise, Merlot Reduction  
Slow Braised Boneless Short Rib  
Roasted Root Vegetables, Creamy Corn Pudding  
Pearl Onions, Crisp Bacon, Bordelaise, Fried Parsnips

TIER 3, Add $10
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

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

SERVED APPETIZER OR LATE-NIGHT SNACK

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

$110 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.