Stations Wedding Package

PREMIUM OPEN BAR

CORE BAR SELECTION
- Dewar’s White Label Scotch
- Seagram’s 7 Whiskey
- Jack Daniels Whiskey
- Tito’s Vodka
- Captain Morgan Spiced Rum
- Bombay Gin
- Jose Cuervo Especial

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’ŒUVRES

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-PASSES HORS D’ŒUVRES

Select four

HOT
- Mushrooms stuffed with your choice of filling:
  - Spinach & Feta or Sausage
  - Corn Cake topped with Pulled BBQ Pork, Crème Fraîche
  - Thai-Marinated Chicken Lollipops with Sweet-Chili & Apricot glaze
  - Cocktail Beef Sliders, Pickles, Melted Cheese & Ketchup

CHURRasco Steak Kabob, Chimichurri Dip
- Fig & Mascarpone Phyllo Purse
- Spanakopita – Spinach & Feta in Phyllo
- Indian Vegetable Samosas with Spicy Mint Chutney
- Mediterranean Vegetable Tartlet, Goat Cheese
- Pan-Fried 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

TASTING STATIONS
Select three to offer your guests

FLAVORS OF NEW ENGLAND
- New England Clam Chowder, Westminster Oyster Crackers
- Maine Lobster Macaroni & Cheese
- Boston Baked Catch - Scrod baked with Ritz Cracker Crumbs, Lemon Butter Sauce
- Biscuits and Cornbread

CLASSIC ITALIAN
- Caesar-Style Salad: Baby Kale & Chopped Romaine, Sundried Tomato, Focaccia Croutons, Parmesan Dressing
- Oven Roasted Broccoli, evo, preserved lemon, toasted garlic, chili flakes
Changes seasonally:
- Three Cheese Ravioli, San Marzano Tomato, Roasted Eggplant & Basil (Spring & Summer)
- Pan-Seared Chicken Scaloppini, Chives, Lemon, Capers & Vino Blanco

FALL FLAVORS STATION
- Julienne Pears Salad, poached pears, toasted hazelnuts, romaine and chunky bleu cheese dressing
- Roast Stuffed Pork Loin with dried fruits and herbed bread
- Brussels Sprouts with Brown Butter
- Warm Rolls and Butter

CARVING STATION
- Hand-Carved Roast Tenderloin of Beef AND All-Natural Turkey Breast with Honey & Sage
- Rosemary Creamer Potatoes
- Medley of Grilled Seasonal Vegetables
- Sliced Artisan Breads, Sweet Butter
- Horseradish Cream Sauce, Bearnaise Aioli, Peppercorn Jus
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

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

LATE-NIGHT SNACK
Select one Additional Offering
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

$115 per person for five hours
Prices are valid through 2022. 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.

2021-2022 Menus_08/18/2020