



## ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

Personal Event Producer throughout planning process  
Professional Event Manager for your event  
Magnificently landscaped grounds  
Endless photo opportunities  
Private wedding suite  
Parking attendants  
Bartenders (based on your guest count)  
Coat room attendant (as needed)  
Personal attendant for wedding party  
Floor-length house linens with house overlays  
Complimentary food tasting for the couple  
Complimentary bottle of champagne in wedding suite  
Mini stationary display from your menu for wedding party  
Elegantly framed table numbers

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### FOR THE RECEPTION...

Four passed hors d'oeuvres for cocktail hour  
One stationary display for cocktail hour  
Classic wine toast for all guests  
Signature Salad  
An assortment of rolls and butter  
Entrée selection  
Your wedding cake served with no cutting fee  
Freshly brewed coffee and herbal tea

# PASSED HORS D'OEUVRES SELECTIONS

◆ INDICATES UPGRADED SELECTION: PLUS \$1 OR ◆◆ PLUS \$2

♥ INDICATES SIGNATURE ITEM

## MEAT

- Chicken Tempura Lollipop with Vanilla Dijon Drizzle ♥
- Thai BBQ Chicken Tenderloin with Coconut Crème Fraîche
- Chorizo and Fire Roasted Poblano Risotto Bite with Smoked Gouda Fondue
- Marinated Sirloin Lolli with Teriyaki Sauce
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle
- Mini Chicken Quesadilla with Pepper Jack Cheese and Sour Cream
- BBQ Pulled Pork Bao with Creamy Cole Slaw
  - ◆ Steak and Cheese Roulade
  - ◆ Braised Beef Short Ribs over Creamy Polenta ♥
- ◆ Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil
- ◆◆ Medjool Date Stuffed with Goat Cheese, wrapped in Smoked Bacon ♥
- ◆◆ Herb Crusted Lamb Lollipop, Rosemary Gastrique ♥

## VEGETARIAN

- Fresh Tomato and Basil Concasse on Toasted Garlic French Baguette
- Summer Vegetable Risotto Bite with Basil Cream ♥
- Creamy Spinach and Cheese Spanakopita
- Vegetarian Spring Roll with Sweet Soy Sauce
- Fresh Watermelon and Feta Skewer with White Balsamic Mint Reduction
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Mini Baked Brie with Walnuts and Raspberry Jam
- Individual Four Cheese Macaroni
- Roasted Baby New Potato with Chive Crème Fraîche
- ◆ Mini Portobello Stuffed with Roasted Parmesan Vegetables
  - ◆ Pan Seared Edamame Dumpling

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## SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip ♥
- Shrimp and Cucumber Canape with Lemon Aioli
- ♦ Sea Scallop Wrapped in Applewood Smoked Bacon
- ♦ Mini Crab Cake with Smoked Chile Infused Remoulade
  - ♦ Caribbean Coconut Shrimp, Exotic Marmalade
- ♦ Crispy Rangoon Filled with Maine Lobster Meat and Cream Cheese ♥
  - ♦ Seared Sea Scallop with Basil Oil and Microgreens
    - ♦♦ Mini Lobster Profiterole
  - ♦♦ Sesame Seared Tuna with Julienne Vegetables ♥

## SOUP SIPS

- Creamy New England Clam Chowder
- Spicy Butternut Squash Bisque
- Wild Mushroom Cappuccino ♥
- ♦ Traditional Lobster Bisque with Dry Sherry Drizzle

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# STATIONARY DISPLAYS

♥ INDICATES A SIGNATURE ITEM

## SIGNATURE CHEESEBOARD

A selection of Cheeses, Crackers, Breads and Crisps beautifully displayed with Fig Chutney, Grapes and Seasonal Fruit accompaniments

## CALIFORNIA CRUDITÉS

A bountiful array of the season's best Vegetables, elegantly served with Red Pepper Aioli and Fresh Basil Dip

## BRUSCHETTA BAR

Kalamata Olive Tapenade, Fig and Honey Jam, Tomato and Mozzarella Concasse, Artichoke Spread, Grilled Chicken and Feta Salad and Roasted Garlic Hummus, served with an assortment of Toasted Breads and Crostini

## PAELLA STATION ♥

Sautéed Tiger Shrimp, Mussels, Chorizo, Smoked Ham and White Rice infused with Saffron and Smoked Paprika

## ARTISAN PIZZETTE TABLE (CHOICE OF THREE)

A selection of Gourmet Flatbread Pizzettes made with Fresh Vegetables, Artisan Spreads and the Finest Cheeses

### CHOICES INCLUDE:

- Classic Margherita
- Red Grape & Gorgonzola with Balsamic Drizzle
- Shaved Sirloin & Arugula
- Crispy Prosciutto, Chevre & Fig

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# STATIONARY DISPLAYS CONTINUED

## **DIM SUM PAN (CHOOSE ONE OF EACH)**

Beef or Chicken Satay

Shrimp Dumplings or Vegetable Spring Rolls

Fried Rice or Vegetable Lo Mein

Served with Duck Sauce, Chinese Takeout Boxes and Chopsticks

## **MASHED POTATO BAR ♥**

Cheddar Cheese, Bleu Cheese, Caramelized Onions, Truffle Oil,

Bacon Bits, Sautéed Mushrooms, Chives and Sour Cream

## **SHRIMP DISPLAY ON ILLUMINATED ICE**

Jumbo Black Tiger Shrimp, House Cocktail Sauce and Lemon

## **RAW BAR ON ILLUMINATED ICE MARKET**

Black Tiger Shrimp, Duxbury Oysters, Little Neck Clams, Maine Lobster

served over Seaweed with House Cocktail Sauce and Lemon

## **RAVIOLI STATION (CHOOSE TWO)**

Lobster Ravioli with a Lobster Reduction

Mushroom Ravioli with Cognac Cream and Toasted Walnuts

Butternut Squash Ravioli with Sage Butter

Ricotta Cheese Ravioli with Parmesan and Spicy Roasted Tomato Sauce

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# DISPLAY ACCOMPANIMENTS

Seasonal Fruits, Carved Melons, Berries and Honey Yogurt Dip

Breadsticks with Dipping Oil

Baked Brie En Croute with Brandied Fig Spread

Warm Spinach & Artichoke Fondue

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# APPETIZERS

## INTERMEZZO

Choose from Raspberry or Lemon Sorbet served in a Cosmo Glass with Fresh Mint Sprig

- or -

Served atop Champagne

## SOUP COURSE

Spicy Butternut Squash Bisque

Traditional New England Clam Chowder

Portuguese Kale Soup

Maine Lobster Bisque with Sweet Sherry Drizzle

### ALL WEDDING PACKAGES INCLUDE: OUR SIGNATURE SALAD

Mixed Greens wrapped in a Cucumber Ribbon, Red Grape Tomato,  
Parmesan Cheese with Balsamic Vinaigrette

## SALAD UPGRADES

Caesar Salad with Garlic Croutons and Shaved Parmesan

Baby Mesclun Salad with Crumbled Goat Cheese, Spiced Walnuts, Julienne Apple and Champagne Vinaigrette

Caprese Salad with Fresh Local Tomato, Mozzarella, Basil Chiffonade and Balsamic Reduction

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# ENTRÉE SELECTIONS

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## POULTRY- FEATURING BELL & EVANS CHICKEN

- Pan Seared Chicken Scallopini, Lemon Caper Sauce ♥
- Fresh Thyme Marinated Chicken with Lemon Herb Jus
- Tuscan Crusted Chicken with Sundried Tomato and Basil Cream Sauce
- Parmesan Crusted Chicken Breast with Cacciatore Sauce
- Chicken Breast Stuffed with Cornbread and Cranberries with a Wild Berry Sauce ♥
- Spinach & Mozzarella Stuffed Chicken Breast with Warm Tomato Bruschetta

## BEEF

- Braised Beef Short Ribs, Slowly Braised in Chianti Wine ♥
- Tender Angus Steak with Au Poivre Demi Glaze
- Angus Sirloin Steak with Portobello Mushroom Sauce
- Slow Roasted Prime Rib, Au Jus
- New York Sirloin Steak with Madeira Sauce
- Ribeye Heart Steak with Sherry Demi Glaze
- Barrel Cut Filet Mignon with Truffle Demi Glaze ♥

## SEAFOOD

- Salmon with Grilled Lemon, Tarragon Butter ♥
- Salmon with Mango Pineapple Salsa
- Buttered Panko Crusted Cod with Garlic Herb Crème Fraîche
- Baked Stuffed Jumbo Shrimp with Maryland Crab Meat
- Pan Seared Scallops with Basil Cream Sauce ♥
- Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze ♥

## DUETS

- Grilled Petit Filet Mignon with Truffle Demi Glaze paired with:  
Two Jumbo Baked Stuffed Shrimp with Lemon Beurre Blanc
- Seared Sea Scallops with Basil Cream Sauce
- Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze
- Maine Lobster Tail with Lobster Reduction

## VEGETARIAN AND GLUTEN FRIENDLY

- Fresh Herb Infused Vegetable Julienne over Risotto
- Roasted Summer Vegetable Napoleon (vegan)
- Individual Vegetable Lasagna
- Butternut Squash Ravioli with Basil Cream Sauce

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# ACCOMPANIMENTS

All entrées come with Chef's Choice of Starch and Seasonal Vegetable to best complement your selection.

## UPGRADED ACCOMPANIMENTS

Tuscan Vegetable Risotto

Braised Baby Bok Choy

Roasted Butternut Squash Risotto

Roasted Mini Carrots with Fresh Herbs

Roquefort Potato Gratin

Caramelized Shallots and Swiss Chard

\*Notice under state sanitary code, 105 cmr 590.000 (Oct. 2013) Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

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# SWEETS

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## THE GRAND FINALE

A display of Mini Chocolate Cakes, Fruit Tortes, Cheesecakes, Bavarois Cakes, Chocolate Mousse, Cannoli, Vanilla Cream Puffs and Hand-Dipped Strawberries in Chocolate

## MADE TO ORDER CRISPY WONTONS (CHOOSE YOUR FILLING) ♥

Sweet dessert filling in a Crispy Wonton with Caramel and Chocolate Sauces

Filling Choices Available Including: Cannoli Cream, Chocolate Chip and Sweet Ricotta, Peanut Butter Cup, Strawberry Cheesecake, Caramelized Apple Cheesecake, Pumpkin Cheesecake

## MADE TO ORDER DONUT STATION

Prepared in front of your guests with choice of two fillings, icings, and assorted toppings

## ICE CREAM SUNDAE BAR

Choose your two favorite flavors served with a variety of toppings:

Whipped Cream, Walnuts, Cherries, Sprinkles, Cookie Pieces, Crushed Candies, Chocolate and Caramel Sauces

## CUPCAKE TOWER

The fun alternative to a plated wedding cake with assorted flavors and toppings available

## MADE TO ORDER CANNOLI STATION ♥

Hand-filled Cannoli with Ricotta Cheese and Chocolate Chips served with a variety of toppings:

Chocolate Shavings, Pistachios, Coconut, Sprinkles, Walnuts, and Graham Crackers

## CANDY BAR

A beautiful display of jars filled with your favorite candies, created to complement your color scheme (scoops and baggies provided)

## CHOCOLATE MOUSSE STATION

White and Dark Chocolate Mousse served in Cosmo Glasses topped with Chocolate Shavings and fresh Whipped Cream

## THE PETIT FINALE

An elegant display of miniature Dessert Bars, Cupcakes, Cookies, Brownie Bars, Cake Pops and Chocolate Dipped Strawberries

## EUROPEAN PASTRY DISPLAY

A customized selection of locally-sourced gourmet European pastries, including a variety of Miniature Cakes, Roulades, Dessert Squares, Tarts, Hand-Dipped Strawberries in Chocolate, and more

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# MINI SWEETS & CAKE ACCOMPANIMENTS

Fresh Baked Cookie  
Scoop O' Ice Cream  
Hand-Dipped Strawberry In Chocolate  
Ice Cream Lollipops  
Mini Ice Cream Sandwiches

## LATE NIGHT STATIONS

♥ INDICATES A SIGNATURE ITEM

### POMME FRITS ♥

Yukon Gold OR Sweet Potato Fries served with  
Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard, and Roasted Garlic Parsley Aioli

### STREET CART ♥

Everyone's favorite Hot Dogs and Steamed Buns  
- OR -

Spicy Italian Sausage, Grilled Peppers & Onions, Grinder Rolls  
Grain Mustard, Kirstein Relish, Smokey Ketchup and Kettle Chips

### DIM SUM PAN (CHOOSE ONE OF EACH)

Beef or Chicken Satay  
Shrimp Dumplings or Vegetable Spring Rolls  
Fried Rice or Vegetable Lo Mein  
Served with Duck Sauce, Chinese Takeout Boxes and Chopsticks

### SLIDERS AND FRIES ♥

Traditional Cheeseburgers with Sweet Potato or Yukon Gold Fries served with classic condiments  
Add Mini Hot Dogs

### BAVARIAN PRETZEL BAR

An assortment of pretzel twists, bites and braids with your choice of savory and sweet toppings and assorted dips

### POPCORN CART (CHOOSE TWO FLAVORS)

Freshly popped and served in old fashioned-style boxes with traditional Butter, Ranch, Caramel, Chocolate or White Cheddar

### TO-GO STATION ♥

Our freshly baked Signature Cookies with Regular and Decaf Coffee  
- OR -  
Hot Chocolate served with Fresh Whipped Cream, Mini Marshmallows and Chocolate Shavings

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# BEVERAGES

## WELCOME BEVERAGE STANDS (CHOOSE ONE)

Classic Lemonade, Raspberry Lemonade, Iced Tea or Peach Iced Tea  
Hot Apple Cider with Cinnamon Stick Stirrers  
Hot Chocolate with Mini Marshmallows

## OPEN BAR BY CONSUMPTION

### ONE-HOUR FULL OPEN BAR

## BEER, WINE AND SODA OPEN BAR (4.5 HOURS)

### FULL OPEN BAR (4.5 HOURS)

Full Selection of top-shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon,  
Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda and Juice

### THE DELUXE BAR (4.5 HOURS)

The Full Open Bar plus Signature Cocktail during Cocktail Hour

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## SIGNATURE COCKTAIL OPTIONS:

**French Kiss** | Vodka, Chambord, Champagne Float

**Lemontini** | Absolut Citron, Lemonade, Triple Sec, Sugar Rim

**Sour Apple** | Vodka, Sour Apple Pucker, Sugar Rim, Apple Slice

**Peach Fizz** | Vodka, Peach Nectar, Peach Schnapps, Champagne Float

**Old Fashioned** | Bourbon, Bitters, Simple Syrup Garnished with a Cherry and Orange Slice

**Manhattan** | Rye Whiskey, Sweet Vermouth, Bitters and a Cherry Garnish

**Raspberry Lime Ricky** | Stoli Raz, Lime Juice, Chambord, Sugar Rim, Fresh Raspberry

**Blueberry Cosmo** | Blueberry Vodka, Blueberry Puree, Lime Juice, Sugar Rim, Fresh Blueberry

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# BAR STATIONS

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## MARTINI BAR (CHOOSE ONE)

A fun and fruity martini!

Choices include: Pomegranate, Chocolate, Very Berry and Watermelon

Served by an interactive bartender with a custom ice display.

## MOJITO BAR

A refreshing favorite with crushed mint leaves

Choose from Traditional or Strawberry

## SIGNATURE ICED SANGRIA BAR ♥

A delicious concoction of Red Wine, Brandy and Fruit Juice

Served in an ice bowl with floating fresh fruit

# WINES

## SPARKLING

Wycliff, California Champagne

Grandial Brut, France

Brut D'Argent Rose, Jura, France

La Marca Prosecco, Veneto, Italy

Mumm Napa, Brut Prestige, California

Veuve Clicquot Brut, France

## WHITE WINES

Spasso Pinot Grigio, Calco, Italy

Ecco Domani Pinot Grigio, Delle Venezie, Italy

Montinore Pinot Gris, Oregon

Canyon Road Sauvignon Blanc, California

Oyster Bay Sauvignon Blanc, Marlborough, New Zealand

Covey Run Reisling, Washington

Fox Brook Chardonnay, Sonoma Valley, California

William Hill Chardonnay, Central Coast, California

Kendall Jackson Chardonnay, California

## BLUSH & SWEETER

Canyon Road White Zinfandel, California

Canyon Road Moscato, California

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## RED WINES

Canyon Road Pinot Noir, California  
Pepperwood Grove Pinot Noir, Chile  
Mark West Pinot Noir, California

Copper Ridge Merlot, Modesto, California  
Fox Brook Merlot, Sonoma Valley, California  
Cono Sur Merlot, Central Valley, Chile

TintoNegro Malbec, Argentina  
Ruta 22 Malbec, Patagonia, Argentina

Apothic Red Blend, California

Fox Brook Cabernet, Sonoma Valley, California  
Avalon Cabernet Sauvignon, California  
Kendall Jackson Cabernet, California  
William Hill Cabernet Sauvignon, Central Coast, California

## KOSHER

Alfasi Chardonnay, Chile  
Alfasi Merlot, Chile  
Baron Herzog Cabernet Sauvignon, Languedoc, France  
Baron Herzog Chardonnay, Languedoc, France

Wine Attendant(s) Required  
1 per 75 guests

# BEER

## A VARIETY OF DOMESTIC & IMPORTED BEERS AVAILABLE

Inquire with your Event Producer if you have any specific requests.

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