



ALL WEDDING PACKAGES INCLUDES THE FOLLOWING:

Personal Event Producer Throughout the 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

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

Prices do not include a 21% administrative fee, 6.25% state tax and a .75% local tax.

PASSED HORS D'OEUVRE SELECTIONS

INDICATES UPGRADED SELECTION: ♦ PLUS \$2 OR ♦♦ PLUS \$3

♥ 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 Lollipop 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 Coleslaw
- ♦ Philly Cheesesteak Roulade with Roasted Garlic Aioli
- ♦ 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
- Roasted Baby New Potato with Chive Crème Fraîche
- Individual Four Cheese Macaroni
- ♦ Mini Portobello Stuffed with Roasted Parmesan Vegetables
- ♦ Pan Seared Edamame Dumpling

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
- ♦♦ Freshly Baked Profiterole with Creamy Lobster Salad
- ♦♦ Sesame Seared Tuna with Julienne Vegetables ♥

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PASSED HORS D'OEUVRE CONTINUED

SOUP SIPS

Creamy New England Clam Chowder

Spicy Butternut Squash Bisque

Wild Mushroom Cappuccino ♥

♦ Traditional Lobster Bisque with Dry Sherry Drizzle

STATIONARY DISPLAYS

♥ INDICATES A SIGNATURE ITEM

SIGNATURE CHEESE BOARD

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

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)

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

Classic Margherita

Red Grape and Gorgonzola with Balsamic Drizzle

Shaved Sirloin and Arugula

Crispy Prosciutto

Chevre and Fig

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

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STATIONARY DISPLAYS CONTINUED

SHRIMP DISPLAY ON ILLUMINATED ICE

Jumbo Black Tiger Shrimp, House Cocktail Sauce and Lemon

RAW BAR ON ILLUMINATED ICE

Black Tiger Shrimp, Duxbury Oysters, Little Neck Clams, and 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

DISPLAY ACCOMPANIMENTS

Seasonal Fruits, Carved Melons, Berries and Honey Yogurt Dip
Fresh Baked Garlic Breadsticks with Dipping Oil
Baked Brie En Croute with Brandied Fig Spread
Warm Spinach and Artichoke Fondue

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APPETIZERS

INTERMEZZO

Raspberry or Lemon Sorbet served in a Cosmo Glass with a 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, 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

♥ INDICATES A SIGNATURE ITEM

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 ♥
- Angus Sirloin Steak with Portobello Mushroom Sauce
- Slow Roasted Prime Rib, Au Jus
- New York Sirloin Steak with Madeira Sauce
- 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 entrée choice.

UPGRADED ACCOMPANIMENTS

Tuscan Vegetable Risotto
Roasted Butternut Squash Risotto
Roasted Mini Carrots with Fresh Herbs
Roquefort Potato Gratin
Lemon Garlic Roasted Asparagus
Garlic Parmesan Broccolini

CHOICE OF ENTRÉE OR ACCOMPANIMENT

Split Starch or Vegetable
Split Meal (choice of two entrées)
Triple Split Meal (choice of three entrées)

*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 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 your favorite 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 Hand-Dipped Strawberries in Chocolate

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

Freshly Baked Signature Cookie
Scoop O' Ice Cream
Hand-Dipped Strawberry in Chocolate
Ice Cream Lollipop
Mini Ice Cream Sandwich

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 and Grinder Rolls
Served with Grain Mustard, Kirstein Relish, Smoky Ketchup and Kettle Chips

ARTISANAL GRILLED CHEESE

Sharp Cheddar, Gruyère and Gouda on Brioche with or without Vine Ripened Tomato
Served with French Fries and Roasted Tomato Soup Sip
Add Applewood Smoked Bacon

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 All-Beef Cheeseburger or Southern Fried Chicken on Brioche
Choice of Sweet Potato or Yukon Gold Fries served with classic condiments
A Little of Both

BAVARIAN PRETZEL BAR

An assortment of pretzel twists, bites and braids in your choice of flavors: Salted, Everything,
Sour Cream and Chive, White Cheddar and more with assorted dipping sauces.

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 STAND (CHOOSE ONE)

Classic Lemonade, Raspberry Lemonade, Iced Tea or Peach Iced Tea
Fresh Fruit Infused Still or Sparkling Water: Strawberry Basil, Citrus Mint or Blackberry Thyme
Hot Apple Cider with Cinnamon Stick Stirrers
Hot Chocolate with Mini Marshmallows

OPEN BAR BY CONSUMPTION

ONE-HOUR FULL OPEN BAR

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
Create Your Own Signature Cocktail (Cocktail Hour Only)

BAR STATIONS

♥ INDICATES A SIGNATURE ITEM

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

BUBBLY BAR

A fabulous way to start the celebration
Create Your Own Champagne Flute with Fresh Fruits and Purées

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WINES

SPARKLING

Wycliff, California Champagne
La Marca Prosecco, Veneto, Italy

WHITE WINES

Spasso Pinot Grigio, Calco, Italy
Covey Run Reisling, Washington
Canyon Road Sauvignon Blanc, California
Fox Brook Chardonnay, Sonoma Valley, California

BLUSH & SWEETER

Canyon Road Moscato, California
Canyon Road White Zinfandel, California

RED WINES

Canyon Road Pinot Noir, California
Fox Brook Merlot, Sonoma Valley, California
Fox Brook Cabernet, Sonoma Valley, California

Wine Attendant(s) required for Table Service (by the bottle only)
1 per 75 guests

BEER

Coors Light
Bud Light
O'Douls
Heineken
Corona
Harpoon IPA
Sam Adams Seasonal

Inquire with your Event Producer if you have any specific requests.
These selections are subject to change based on availability.

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