



SAPPHIRE & AVENIR

— ESTATE —

THE PACKAGE INCLUDES

Personal Event Producer Throughout the Planning Process
Professional Event Manager for Your Event
Magnificently Landscaped Grounds
Endless Photo Opportunities
Private Wedding Suite
Parking Attendants
Professional Waitstaff and Bartenders
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
Champagne 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'OEUVRE SELECTIONS

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

♥ INDICATES SIGNATURE ITEM

MEAT

- Chicken Tempura Lollipop with Vanilla Dijon Drizzle ♥
- Southern Fried Chicken and Waffle with Maple Crème Fraiche
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle ♥
- Philly Cheesesteak Roulade with Roasted Garlic Aioli
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- Braised Beef Short Ribs over Creamy Polenta ♥
- ♦ Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil
 - ♦♦ Herb Crusted Lamb Lollipop, Rosemary Gastrique ♥
- ♦♦ Medjool Date stuffed with Goat Cheese, wrapped in Smoked Bacon ♥

VEGETARIAN

- Fresh Tomato Basil Concasse on Toasted Garlic French Baguette
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Sea Salt and Basil Whipped Edamame on a Garlic Crostini
 - ♦ Balsamic Drizzled Burrata on Toasted Brioche ♥
- Mini Grilled Peach Caprese with Basil and Balsamic Glaze
- Grilled Pizzette with Roasted Garlic and Tomato Bruschetta
- Summer Vegetable Risotto Bite with Basil Cream ♥
- Deconstructed Brie Phyllo with Roasted Pear and Fig
- Roasted Baby New Potato with Chive Crème Fraîche
- Mini Portobello stuffed with Roasted Parmesan Vegetables
- Pan Seared Edamame Dumpling

SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip ♥
- Crispy Rangoon filled with Maine Lobster Meat and Cream Cheese ♥
 - ♦ Sea Scallop wrapped in Applewood Smoked Bacon
 - ♦ Mini Crab Cake with Smoked Chile Infused Remoulade
 - ♦♦ Buttered Maine Lobster on a Griddled Brioche Round
 - ♦♦ Freshly Baked Profiterole with Creamy Lobster Salad
 - ♦♦ Sesame Seared Tuna with Julienne Vegetables ♥
 - ♦♦ Seared Scallop with Sesame Cracker

SOUP SIPS

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

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

STATIONARY DISPLAYS

♥ INDICATES A SIGNATURE ITEM

ARTISAN CHEESE BOARD

Great Hill Bleu Cheese Wedge, Brie Wedge, Sliced Sharp Cheddar, Gouda, Creamy Havarti, Fig and Honey Spread, Dried Apricots, Banana Chips, Fresh Grapes and Strawberries

CROSTINI STATION

Traditional Tomato and Basil Concasse, Chilled Olive Puttanesca, Roasted Garlic and Basil Ricotta, Eggplant Caponata, Spinach and Artichoke Spread, Fig Jam and an assortment of Toasted Pita, Baguettes and Focaccia Crostini

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

PAELLA STATION ♥

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

RAVIOLI STATION (CHOOSE TWO)

Lobster Ravioli with a Lobster Reduction- add \$1

Mushroom Ravioli with Cognac Cream and Toasted Walnuts

Butternut Squash Ravioli with Sage Butter

Ricotta Cheese Ravioli with Parmesan and Spicy Roasted Tomato Sauce

SHRIMP DISPLAY ON ILLUMINATED ICE

Jumbo Black Tiger Shrimp, House Cocktail Sauce and Lemon

DELUXE CHARCUTERIE BOARD

Sweet Sopressata, Prosciutto Di Parma, Saucisson, Brie, Smoked Gruyere, Great Hill Bleu Cheese, Kilchurn Estate Sharp Cheddar, Rosemary and Thyme Marinated Olives, Fire Roasted Peppers, Grilled Artichokes, Herb Shallot Dijon, Glace Figs, Pomegranate Honey, Dried Apricots and Pears, Spiced Walnuts, Candied Pecans, Carr's Table Water Crackers, Toasted Crostini and Fresh Baguettes

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STATIONARY DISPLAYS CONTINUED

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

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

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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SIGNATURE ENTRÉE SELECTIONS

PAN SEARED BELL & EVANS STATLER CHICKEN BREAST

Served over Roasted Garlic and Thyme Fingerling Potato with Balsamic Roasted Cauliflower

OVEN-ROASTED BELL & EVANS BRICK CHICKEN

Served over Caramelized Shallot and Parmesan Mashed Potato with Herb and Butter Roasted Mini Carrots

GARLIC AND LEMON MARINATED ATLANTIC SALMON FILET

Served over Wild Rice Pilaf with Thyme and Roasted Brussel Sprouts and Crispy Pancetta

MARINATED SEA SCALLOP AND TIGER SHRIMP SKEWER

Tarragon Butter Sauce, Roasted Tomato and Basil Risotto and Prosciutto Wrapped Asparagus Bundle

SLICED ROASTED BEEF TENDERLOIN

Port Wine Demi-Glaze, Wild Mushroom Barley Risotto and Roasted Medley of Rainbow Carrots

HERB CRUSTED NEW ZEALAND RACK OF LAMB

Rosemary Demi-Glaze, Crispy Garlic Russet Potato Wedges and Lemon Garlic Roasted Asparagus

TWIN FILET MIGNON MEDALLIONS AND STUFFED LOBSTER TAIL

Port Wine Demi-Glaze, Yukon Potato and Gruyere Gratin, and Garlic Parmesan Broccolini

ENTRÉE SELECTIONS

The following entrées come with Chef's Choice of starch and vegetable.

POULTRY - FEATURING BELL & EVANS CHICKEN

Fresh Thyme Marinated Chicken with Lemon Herb Jus

Tuscan Crusted Chicken with Sundried Tomato Basil Cream Sauce

Chicken Breast Stuffed with Cornbread and Cranberries with a Wild Berry Sauce

Spinach & Mozzarella Stuffed Chicken Breast with Warm Tomato Bruschetta

BEEF

Slow Roasted Prime Rib, Au Jus

New York Sirloin with Madeira Sauce

Braised Beef Short Ribs, Slowly Braised in Chianti Wine

Barrel Cut Filet Mignon with Truffle Demi Glaze

SEAFOOD

Pan Seared Salmon with a Triple Citrus Glaze or Mango Pineapple Salsa

Baked Stuffed Jumbo Shrimp with Maryland Crab

Pan Seared Scallops with Basil Cream Sauce

Sesame Crusted Sea Bass with Ginger Honey Teriyaki Glaze

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ENTRÉE SELECTIONS CONTINUED

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

ACCOMPANIMENTS

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

UPGRADED ACCOMPANIMENTS

Roasted Garlic and Thyme Fingerling Potato	Herb and Butter Roasted Mini Carrots
Caramelized Shallot and Parmesan Mashed Potato	Garlic Parmesan Broccolini
Crispy Fresh Herb Polenta Medallion	Balsamic Roasted Cauliflower
Toasted Lemon Orzo Pilaf	Roasted Brussel Sprouts and Crispy Pancetta
Wild Mushroom Barley Risotto	Prosciutto Wrapped Asparagus Bundle
Mascarpone and Chive Whipped Pommes Purée	Roasted Medley of Rainbow Carrots
Yukon Potato and Gruyere Gratin	Lemon Garlic Roasted Asparagus

CHOICE OF ENTRÉE OR ACCOMPANIMENT

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

*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 and made to order with Ricotta Cheese and Chocolate Chips

Served with assorted toppings: Chocolate Shavings, Pistachios, Coconut, Sprinkles, Walnuts, 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 10

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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