



— THE —  
**LAKEHOUSE**

## 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  
Bartenders (based on your guest count)  
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  
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

The first number indicates the price per person if substituting the included station.  
The second number indicates the price per person if adding an additional station.

♥ 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 – (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

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

\$350 Ice Sculpture and Setup

## 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

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

## **GARLIC AND LEMON MARINATED ATLANTIC SALMON FILET**

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

## **SLICED ROASTED BEEF TENDERLOIN**

Port Wine Demi-Glaze, Mascarpone and Chive Whipped Pommes Purée and Roasted Medley of Rainbow Carrots

## **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

## **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

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# ENTRÉE SELECTIONS CONTINUED

## VEGETARIAN AND GLUTEN FRIENDLY

Fresh Herb-Infused Vegetable Julienne over Risotto (Vegan)

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  
Caramelized Shallot and Parmesan Mashed Potato  
Crispy Fresh Herb Polenta Medallion  
Toasted Lemon Orzo Pilaf  
Wild Mushroom Barley Risotto  
Mascarpone and Chive Whipped Pommes Purée  
Yukon Potato and Gruyere Gratin

Herb and Butter Roasted Mini Carrots  
Garlic Parmesan Broccolini  
Balsamic Roasted Cauliflower  
Roasted Brussel Sprouts and Crispy Pancetta  
Prosciutto Wrapped Asparagus Bundle  
Roasted Medley of Rainbow Carrots  
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 FRITES ♥

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 (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)

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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

### BUBBLY BAR

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

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