

This menu is well suited for a bespoke culinary experience with 2 Cocktail Hour Displays, 6 Passed Hors D'oeuvres, a 2 Course Plated Dinner with choice of 2 Entrees and Vegetarian selection. End your evening with a Custom Wedding Cake and Coffee Station.

ONE HOUR COCKTAIL RECEPTION

COCKTAIL DISPLAY Select Two

Farmhouse Cheese

GF Chef Selected Local & Imported Artisan Cheeses

Aged Cow, Goat & Sheep Milk

Soft Ripened, Washed Rind, Semi Firm, Blue

GF-DF Jams, Fresh Grapes, Clover Honey

Baguette, Artisan Crackers

Mediterranean

GF-V Traditional Hummus, Smoked Paprika

GF-V Smokey Baba Ghanoush, Tahini

V Tabouli, Cracked Wheat, Tomato, Mint, Lemon

GF-V Stuffed Grape Leaves, Parsley, Lemon

V Fresh Pita, Pita Chips

Charcuterie Board

GF Chef Selected New England & European Cured Meats

Smoked, Air Dried, Salt Cured

GF-V House Pickled Vegetables

GF-V Grain Mustard, Dijon Mustard

GF-V Orange Infused Fig Jam

V Focaccia, Baguette

PASSED HORS D'OEUVRES Select Six

VEGETARIAN - VEGAN

V Avocado Toast, Basil, Radish, Tomato

Cremont Crostino, Triple Cream Goat, Pepper Jam

GF-DF Traditional Deviled Egg, Dijon, Paprika

V Chinese Vegetable Spring Rolls, Sweet Chili Sauce

GF-V Popcorn Cauliflower, Maple Sriracha Glaze

Cracker Stuffed Mushroom, Onion, Kale, Cheddar

Crispy Mac & Cheese, Fontina, White Truffle Oil

PESCATARIAN

DF Crispy Coconut Shrimp, Pineapple-Mango Dip

GF-DF Pancetta Wrapped Scallop, Lemon-Rosemary

DF Crispy Crab Cake, Chipotle-Lime Aioli

GF-DF Individual Shrimp Cocktail

Mini Lobster Roll, Lemon, Micro Celery

GF-DF *Spicy Tuna Tartare, Rice Crisp, Furikake

DF *Spicy Salmon Tartare, Wonton, Yuzu Kosho

EVERYTHING ELSE

DF Spicy Chicken Lettuce Wrap, Hoisin Sauce

GF-DF Jamaican Jerk Chicken., Plantain Chip, Mango

GF-DF Karaage, Japanese Fried Chicken, Sweet Chili

GF-DF Tuscan Chicken Kabob, Lemon-Rosemary Aioli

Pekin Duck Wrap, Spiced Duck, Hoisin, Scallion

DF *Wagyu Steak Tartare, Brioche, Black Garlic Aioli

GF-DF Thai Beef Lettuce Wrap, Lemongrass

GF-DF Korean Style Beef Skewer, Kimchi

GF Brazilian Churrasco Steak Kabob, Salsa Verde

GF Lamb Meatball, Feta, Mint Pesto, Pickled Onion

Crispy Carbonara Mac and Cheese, Peas, Pancetta

GF-DF Pork Bacon Pops, Maple Bourbon Glaze

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2024.

If you would like a selection of 2 entrees and a vegetarian, price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event.

SALAD COURSE Select One

Hearts of Romaine

Shaved Parmesan, Focaccia Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

GF Artisan Field Greens

Whipped Goat Cheese, Roasted Beets, Candied Sunflower Seeds, Shaved Radish, Citrus Vinaigrette

GF Arugula Salad

Crisp Pancetta, Sundried Cherries, Gorgonzola, White Balsamic Vinaigrette

GF-V Tuscan Salad (best for preset option-GF,DF, Nut Free)

Italian Lettuces, Cured Cherry Tomato, Olives, Butter Beans, Charred Red Onion, Lemon-Fennel Vinaigrette

Artisan Breadbasket, Vermont Butter

ENTRÉE Select Two

GF Petit Choice Filet Mignon & Butter Poached Local Lobster

Chive Potato Cake, Wilted Spinach, Tarragon Cream

194

Deconstructed Beef "Wellington"

Seared Choice Filet, Braised Beef Short Rib, Mushroom, Spinach, Foie Gras Pastry, Baby Carrots, Truffle Sauce

188

GF Grilled Choice Filet Mignon

Stone Ground Parmesan Polenta, Garlic Wilted Spinach, Heirloom Carrots, Bordelaise Sauce

184

GF Honey-Miso Roasted Icelandic Cod

Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Ginger Lime Butter

162

GF Seared Nordic Blu Salmon

Corn, Smoked Bacon, Fingerling Potato & Leek Ragout, Sweet Corn Tarragon Nage

155

GF Seared Boneless Chicken Breast

Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato, Lemon Thyme Wine Sauce

155

GF-V Grilled Mediterranean Vegetable Tian

Eggplant, Pepper, Zucchini, Squash & Onion Gratin, Cannellini Puree, Tomato Coulis, Basil Oil

Tableside ordering 2 entrées and vegetarian

Includes menu cards

30 per person

DESSERT

Three Tier Buttercream Designed Cake

Single flavor of cake and two layers of buttercream filling. Top tier is cut and served as part of the total guest count.

See cake menu for full selection of flavors and designs.

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

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