FORMAL AFFAIR

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
V 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 Persian Salad, Tomato, Cucumber, Red Onion, Mint
GF-V Crispy Falafel, Lemon Tahini Dip
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
DF Avocado Toast, Basil, Radish, Tomato
Cremont Crostino, Triple Cream Goat, Pepper Jam
GF-V Beet Tartare, Sesame, Tamari, Furikake
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
Mexican Street Corn Salad, Chili, Lime Crema

PESCATARIAN
Crispy Coconut Shrimp, Pineapple-Mango Dip
GF-DF Pancetta Wrapped Scallop, Lemon-Rosemary
DF Crispy Crab Cake, Chipotle-Lime Aioli
GF-DF Passed 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
DF 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-DF 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

None of our menus include nuts, however, we are not a nut-free facility as our ingredients are from suppliers that can process nuts in their facility.
***GF-Gluten Free, DF-Dairy Free, V-Vegan**. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw.*
Menus and prices are valid for events occurring before December 31, 2026. All prices are subject to an Administrative Fee and State & Local Taxes.

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.

FORMAL AFFAIR SALAD COURSE Select One
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

Hearts of Romaine
Shaved Parmesan, Focaccia Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

GF Little Leaf Farms Local Greens
Whipped Goat Cheese, Roasted Beets, Bee Pollen, Shaved Radish, Citrus Vinaigrette

GF Arugula Salad
Crisp Pancetta, Sundried Cherries, Gorgonzola, White Balsamic Vinaigrette

Artisan Breadbasket, Vermont Butter

ENTRÉE Select Two

Formal Affair GF Petit Choice Filet Mignon & Butter Poached Local Lobster 220
Chive Potato Cake, Wilted Spinach, Tarragon Cream

Formal Affair Deconstructed Beef "Wellington" 210
Seared Choice Filet, Braised Beef Short Rib, Mushroom, Spinach, Foie Gras Pastry, Baby Carrots, Truffle Sauce

Formal Affair GF Grilled Choice Filet Mignon 214
Stone Ground Parmesan Polenta, Garlic Wilted Spinach, Heirloom Carrots, Bordelaise Sauce

Formal Affair GF Honey-Miso Roasted Icelandic Cod 170
Charred Bok Choy, Lemongrass Rice, Pea Shoot Salad, Ginger Lime Butter

Formal Affair GF Seared Norwegian Salmon 165
Corn, Pea Shoot, Leek & Fingerling Potato Hash, Sweet Corn Butter

Formal Affair GF Seared Boneless Chicken Breast 160
Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato, Lemon Thyme Wine Sauce

Formal Affair GF-V Grilled Mediterranean Vegetable Tian
Eggplant, Pepper, Zucchini, Squash & Onion Gratin, Cannellini Puree Tomato Coulis, Basil Oil

Tableside ordering 2 entrées and vegetarian 30 per person
Includes menu cards

FORMAL AFFAIR WEDDING CAKE, DESSERT & COFFEE STATION
Three Tier Buttercream Designed Cake
Single cake flavor & two layers of buttercream filling. Top tier is cut and served as part of the total guest count. See cake menu for flavor & design selections.

DESSERT TABLE
Based on 2 mini sized pieces per person (no substitutions). A preselected variety of textures, flavors and ingredients that offer options for all (GF, V and without nuts)

Calamansi Citrus Tartlet, White Chocolate Curls
GF Black Forest Mousse Cup, Amarena Cherry
GF-V Forest Berry Truffle, Citrus
Mini Chocolate Tart, Sea Salt Caramel
GF Vanilla Cheesecake, Mango Glaze
Coffee, Decaffeinated Coffee & Tea Station
2% Milk, Half & Half, Oat Milk, Sugars, Honey
& Half, Oat Milk, Sugars, Honey

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