

STEVENS ESTATE

AT OSGOOD HILL

EST. 1886

The Moses Stevens Estate at Osgood Hill in North Andover is set in over one hundred acres of picturesque New England landscapes and is one of the finest intact examples of Aesthetic Design in North America. The 143-acre estate and buildings are now listed on the National Register of Historic Places.

With a mantra of "art for the sake of art, beauty for the sake of beauty," the mansion's magnificent interiors capture the drama of each day in ever-changing conditions of sunlight and shade. Beautiful landscaping, gardens and wooded trails create the perfect backdrop to any event. The estate's red-brick and riverstone buildings are each unique and intriguing, each embracing their natural surroundings today as they did over one hundred years ago.



At Fireside Catering, we are committed to creating delicious, elegant food inspired by the seasons. We source the freshest ingredients possible from our own Gibbet Hill Farm as well as several other local farms and food purveyors to provide you with the very best in local, sustainable, and seasonal cuisine.

INCLUDED SERVICES

WEDDING COORDINATOR

DAY-OF EVENT MANAGER

WEDDING PARTY ATTENDANT

COMPLIMENTARY GROUP TASTING EVENT

An evening of chef-selected hors d'oeuvres, dinner, sweets, & signature cocktails

INCLUDED MENU ITEMS

BRIDAL SUITE CHEESE PLATTER

WATER STATION

Still & lemon water

FIVE PASSED HORS D'OEUVRES

Unique & made from scratch

SALAD COURSE

ARTISANAL BREAD, CORN BREAD
& WHIPPED BUTTER

SELECTION OF 2 ENTRÉES

Package price determined by meal selection

COFFEE, DECAFFEINATED COFFEE & TEA STATION

Tablesides coffee & tea service
available for additional fee

FULLY STAFFED EVENT INCLUDING
SERVERS, BARTENDERS AND CHEF

ELEGANT WHITE-RIM CHINA

GLASSWARE AND STEMWARE FOR TABLES AND BARS

EUROPEAN-SIZED FLATWARE

FULL-LENGTH WHITE LINENS

CHIAVARI CHAIRS

ROUND DINING TABLES AND BAR TABLES

DANCE FLOOR

SAILCLOTH TENT (40' x 100')

Heaters and fans available for additional fee



HARVEST CALENDAR

We source the freshest ingredients possible from our own Gibbet Hill Farm in Groton to provide you with the very best in local, sustainable, and seasonal cuisine. We are proud to include our produce in your menu whenever the opportunity arises. While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.

MARCH – MAY

THE FIRST SIGNS OF OUR COMING HARVEST SEASON...

Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi, and radicchio

JUNE - JULY

BERRY SEASON ON GIBBET HILL IS IN FULL SWING...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs, and edible flowers.

AUGUST

THOSE TOMATOES WE WAIT ALL YEAR TO SINK OUR TEETH INTO...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs, and edible flowers.

SEPTEMBER - OCTOBER

LET THE BOUNTIFUL FALL HARVEST BEGIN...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley, and edible flowers.

NOVEMBER - FEBRUARY

WINTER IS COMING...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach, and kale.

STEVENS ESTATE VENUE FEES AND MINIMUMS

Events take place over 5 consecutive hours beginning after times listed in table below, except Saturday Day events which are 4 consecutive hours.
Overtime available at \$500 for 30 minutes or \$1000 for 60 minutes.

		<u>OFF-SEASON</u>	<u>PEAK SEASON</u>
2022		JAN. 2 – APRIL 14 OCT. 31 – DEC. 30	JAN. 1. APRIL 15 – OCT. 30
2023		JAN. 2 – APRIL 14 OCT. 30 – DEC. 30	JAN. 1. APRIL 15 – OCT. 29
2024		JAN. 2. – APRIL 11 NOV. 4 – DEC. 30	JAN. 1. APRIL 12 – NOV. 3
WEDNESDAY / THURSDAY AFTER 3:00PM	F&B MINIMUM VENUE RENTAL FEE	\$5,000 \$500	\$5,000 \$500
FRIDAY AFTER 3:00PM	F&B MINIMUM VENUE RENTAL FEE	\$5,000 \$1,500	\$12,500 \$3,500
SATURDAY DAY 10:30AM-3:00PM	F&B MINIMUM VENUE RENTAL FEE	\$5,000 \$500	\$12,500 \$1,500
SATURDAY EVENING AFTER 5:30PM	F&B MINIMUM VENUE RENTAL FEE	\$8,000 \$2,500	\$20,000 \$6,000
SUNDAY	F&B MINIMUM VENUE RENTAL FEE	\$5,000 \$1,000	\$12,500 \$2,500

CEREMONY FEE: \$750

Ceremony fee includes 30-minute ceremony, early arrival for Wedding Party, ceremony coordination and ceremony chairs.

Menu pricing and products are subject to change.

Fees: 12% gratuity and 8% administration fee will be applied to your bill.

Tax: 6.25% state tax and 0.75% local tax will be added to your bill, excluding gratuity.

Holidays and Holiday Sundays: Venue rental fees and minimums will vary from above.

STATIONARY HORS D'OEUVRES

Stationary displays may be added to enhance your cocktail hour.

ARTISAN CHEESE BOARD

Clothbound Cheddar, Local Goat, Manchego,
Sheep, Danish Blue, Brie, Dried Fruit,
Preserves, Toasts, and Crackers
\$10.00 per person

CHARCUTERIE

Spicy Sopressata, Capicola, Hard Salami
Pate de Campagne, Grafton Cheddar, Parmesan
Cured Olives, Grainy Mustard, Cornichons
Rustic Baguette and Herb Flatbread
\$12.00 per person

MIDDLE EASTERN MEZZE

Israeli Salad, Chickpea Salad,
Baba Ganoush, Tabbouleh, Falafel
Whipped Goat Cheese, Spicy Feta
Hummus, Sriracha, Tzatziki
Naan and Crispy Pita
\$10.00 per person

ANTIPASTO

Salami, Capicola, Marinated Mushrooms, Mixed
Olives, Roasted Eggplant, Pepperoncini, Heirloom
Tomato, Pepper Drops, Artichoke & Fennel Salad,
Aged Provolone, Marinated Mozzarella, White Bean
Dip, Crostini and Grissini
\$11.00 per person

GIBBET HILL FARM VEGETABLE CRUDITÉS

Seasonal Selection such as: Baby Carrots, Romanesco,
Peppers, Asparagus, Radish, Sugar Snap Peas & Sweet
100 Tomatoes, Roasted Garlic Hummus
\$7.50 per person

MEDITERRANEAN MEZZE

Caponata, Artichoke & Fennel Salad
Marinated Olives, Capers, Cherry Tomatoes,
Pepper Argo Dolce, Marinated Mushrooms
Fresh Mozzarella, Feta, Hummus
Crostini and Soft Pita
\$10.00 per person

BRUSCHETTA BAR

Kalamata Olive Tapenade, White Bean Dip
Garlic & Herb Ricotta, Crumbled Goat Cheese, Fresh
Mozzarella, Heirloom Tomato, Basil, Arugula, Grilled
Artichoke, Shaved Fennel, Genoa Salami, Crumbled
Bacon, Toasted Almonds, Golden Raisins, Pine Nuts
Garlic Rubbed Ciabatta and Focaccia
\$11.00 per person

BURRATA BAR

Pepperonata, Heirloom Tomato, Native Corn, Mixed
Olives, Pickled Onion, Marinated Apricots, Roasted
Peaches, Fresh Strawberries, Pistachios, Pecans, Basil,
Mint, White Balsamic Vinaigrette, Extra Virgin Olive
Oil, Lemon Juice, Pesto Baguette
\$12.00 per person

LOCAL RAW BAR

Oysters on the Half Shell & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15.00 per person

RAW BAR ADD-ONS:

Additional Local Oysters or Shrimp \$4 each
Count Neck Clams \$3 each
Jonah Crab Claws \$4 each

PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included. Additional pieces available with incurred upcharge.

BEEF, PORK & LAMB

Red Wine Braised Beef Short Rib	Peppered Beef Tenderloin & Bleu Cheese Fondue +I	Short Rib & Maple-Smoked Cheddar Grilled Cheese +I
Grilled Thai Beef Salad +I	Seared Beef Sirloin +I	Black Angus Beef Slider
Steak Bomb Slider	Thai Pork Meatball	Barbecue Pulled Pork Slider
Cuban Slider + .50	Bacon Wrapped Dates + .50	Kurobuta Pork Belly Slider +I
Crispy Prosciutto & Fresh Mozzarella Crostini	Seared Lamb Chop +I	

SEAFOOD

Chilled Jumbo Shrimp	Spicy Tuna +I	Miniature Crab Cake
Applewood Bacon Wrapped Scallops	Fennel Coriander Seared Scallop	Fried Local Whole-Belly Clams + .50
Chimichurri Shrimp Skewer	Smoked Salmon + .50	Maine Lobster BLT +I.50
New England Lobster Roll +I	Alaskan King Crab +4	Lobster Bisque
Local Oyster on the Half Shell	Ahi Tuna Cone +I	Maine Crab Cones +I

POULTRY

Pulled Chicken Taco	Chicken Pot Pie	Fried Chicken Slider
Cranberry Almond Chicken Salad	Tandoori Chicken Skewer	Fried Chicken & Waffles
	Smoked Duck & Cherry Quesadilla +I	

VEGETARIAN | VEGAN

Foraged Mushroom & Gruyere Pastry	Tomato Soup & Aged Cheddar Grilled Cheese	Artichoke & Charred Leek Fonduta
Caprese Baguette	Gibbet Hill Farm Flatbread	Mac & Cheese Bite
Butternut Squash & Apple Bisque	Parmesan-Truffled Pommes Frites	Gold Beet, Cheddar and Apple Tart
Spicy Samosa	Black Bean & Poblano Taco	Mini Cheese Board
Spring Pea Bisque	Confit Grapefruit & Endive	Greek Salad Bite
	Garlic & Chili Szechuan Cauliflower	

PLATED DINNER

BREAD BASKETS

Select one. Includes whipped butter.

ROSEMARY GARLIC SOURDOUGH, CORNBREAD, BAGUETTE

PARKER HOUSE ROLLS, ZUCCHINI BREAD & ROSEMARY FOCACCIA +1.50 per person

GLUTEN FREE +1.00 per person

SMALL PLATES

Optional course. Select one.

SEARED CRAB CAKE

Grainy Mustard Slaw, Spicy Remoulade
+7.00 | \$12.00 per person

WILD MUSHROOM TORTELLONI

English Peas, Shiitake Mushroom,
Crisp Prosciutto, Madeira Cream
+5.00 | \$10.00 per person

FENNEL-CORIANDER DUSTED SCALLOP

Crisp Prosciutto, Pickled fennel, Potato Purée
+9.00 | \$14.00 per person

SPICY CHICKEN SAUSAGE GEMELLI

Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream
+4.00 | \$9.00 per person

RED WINE & APRICOT BRAISED SHORT RIB

Gremolata, Parsnip & Potato Puree
+10.00 | \$15.00 per person

RIGATONI

Brussels Sprouts, Asparagus, Sweet Peas, Caramelized
Cipollinis, Melted Leek Cream
+3.00 | \$8.00 per person

FENNEL-CORIANDER DUSTED SCALLOP

Crisp Prosciutto, Pickled Fennel, Potato Purée
+9.00 | \$14.00 per person

SPICED SHRIMP & GRITS

Stone-Ground Grits, White Cheddar,
Smoky Tasso Ham
+ 7.00 | \$12.00 per person

PENNE CARBONARA

Sweet Peas, Pancetta, Roasted Garlic-Roman Cream
+4.00 | \$9.00 per person

PUMPKIN & RICOTTA RAVIOLI

Roasted Root Vegetables, Pepitas, Fried Sage,
Brown Butter – Parmesan Cream
+4.00 | \$9.00 per person

CRISPY PORK BELLY

Grilled Bread, Spicy Rouille, Pickled Vegetables
+7.00 | \$12.00 per person

SEARED FREE RANGE CHICKEN STATLER

Mushroom & Parmesan Risotto,
Roasted Garlic Jus
+7.00 | \$12.00 per person

Soup

Optional course. Select one.

BUTTERNUT SQUASH & APPLE CIDER BISQUE – Spiced Pepitas & Cider Reduction, +1.00/\$6.00 per person

NEW ENGLAND CLAM CHOWDER – Oyster Crackers, +3.00/\$8.00 per person

ROASTED CAULIFLOWER SOUP – Asiago Frico, +1.00/\$6.00 per person

LOBSTER & CORN CHOWDER +3.00/\$8.00 per person

ROASTED TOMATO SOUP – Cabot Cheddar Croutons, +1.00/\$6.00 per person

SALAD COURSE

Included in package. Select one. All salads are Gluten Free.

FIELD GREENS, BRIE & RASPBERRIES
Spiced Walnuts, White Balsamic Vinaigrette

GIBBET HILL FARM SALAD
Farm Veg, Goat Cheese, Herb Vinaigrette

BABY LETTUCE & ROASTED YELLOW BEET
Westfield Farms Goat Cheese,
Salted Cashews, Honey Vinaigrette

BABY SPINACH & STRAWBERRIES
Toasted Pistachio, Golden Raisins, Great Hill Blue
Cheese, White Balsamic Vinaigrette

FIELD GREENS & LOCAL APPLES
Westfield Farms Goat Cheese,
Dried Cranberries, Spiced Pecan,
White Balsamic Vinaigrette

MEDITERRANEAN SALAD
Heirloom Tomato, Cucumber, Onion,
Kalamata Olive, Feta, Lemon Vinaigrette
+1 per person

CAPRESE
Tomato, Fresh Mozzarella, Basil,
Aged Balsamic Reduction
+1 per person

CHOPPED ROMAINE & APPLEWOOD SMOKED BACON
Tomatoes, Blue Cheese Crumble, Buttermilk Ranch

SIGNATURE BURRATA SALAD

SPRING

AVAILABLE APRIL – JUNE

English Pea Purée, Green & White Asparagus,
Olive Crumble, Frisée & Radicchio Garnish
Champagne Vinaigrette
+3 per person

SUMMER

AVAILABLE JULY – MID-SEPTEMBER

Heirloom Tomato, Native Corn, Basil & Mint, Frisée &
Radicchio Garnish, White Balsamic Vinaigrette
+3 per person

FALL AND WINTER

AVAILABLE MID-SEPTEMBER - MARCH

Butternut Purée, Pumpkin Spiced Butternut, Cider Braised Delicata,
Pickled Pearl Onion, Pepitas, Frisée & Radicchio Garnish, Cider Vinaigrette
+3 per person

MAIN ENTRÉE

Select two options to serve. Package pricing based on 5 passed hors d'oeuvres, salad, breadbaskets, entrée, coffee + tea station and accoutrements.

BEEF

RED WINE & APRICOT BRAISED SHORT RIB
\$107

GRILLED NY SIRLOIN
\$110

GRILLED BEEF TENDERLOIN FILET
\$112

GRILLED PETIT BEEF TENDERLOIN FILET
\$108

BEEF SAUCES

Select one for filet and sirloin offerings

BOURBON PEPPERCORN AU POIVRE

FORAGED MUSHROOM DEMI-GLACE

CARAMELIZED SHALLOT & RED WINE DEMI-GLACE

SMOKED PAPRIKA &
CARAMELIZED SHALLOT COMPOUND BUTTER

THYME SHALLOT COMPOUND BUTTER

CHIMICHURRI: PARSLEY, OREGANO,
CHILI FLAKES, SALT & PEPPER

BACON & BLUE CHEESE BUTTER

RED ONION JAM

HORSERADISH CREAM

FILET & SIRLOIN ADD-ONS

BUTTERMILK FRIED ONION STRINGS
+\$4.00

GARLIC & HERB BUTTER SHRIMP SKEWER
+ \$7.00

FENNEL-CORIANDER DUSTED SEARED DIVER SCALLOPS
+ \$7.00

SAUTÉED FORAGED MUSHROOMS
+ \$4.00

AGRODOLCE CIPOLLINI ONIONS
+ \$4.00

BLISTERED SHISHITO PEPPERS
+ \$4.00

POULTRY, PORK & LAMB

HERB ROASTED FREE-RANGE STATLER CHICKEN
Carrot Purée, Foraged Mushroom, Roast Chicken Jus
\$98

HERB ROASTED FREE-RANGE STATLER CHICKEN
Celery Root Purée, Shaved Fennel Salad, Lemon Jus
\$97

FREE-RANGE STATLER CHICKEN
Parsnip Purée, Apple-Sage Chutney
\$98

ROASTED DUCK BREAST
Red Cabbage Purée, Black Berry Brandy Jus
Medium-Rare
\$101

HERB ROASTED RACK OF LAMB
Caramelized Shallot & Red Wine Lamb Jus
\$113

BLACK GARLIC DIJON CRUSTED LAMB LOIN
Rosemary Lamb Jus
\$108

HONEY & GARLIC GLAZED BONE-IN PORK CHOP
Apple & Vidalia Onion Purée
\$103

SEAFOOD

SEARED FAROE ISLAND SALMON
Caramelized Fennel, Lemon Chive Beurre Blanc
\$101

HORSERADISH CRUSTED FAROE ISLAND SALMON
Red Beet Purée, Cranberry & Golden Beet Hash
\$102

SEARED ATLANTIC HALIBUT
Fennel Cream
\$108

MISO ROASTED NATIVE COD
Sweet Sesame Corn Purée
\$103

HERB MARINATED GRILLED SWORDFISH
Pepperonata & Caramelized Shallot Butter
\$106

CILANTRO LIME STRIPED BASS
Native Corn Salsa, Garlic & Citrus Beurre Blanc
\$107

PASTA*

SPICY CHICKEN SAUSAGE GEMELLI
Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream
\$97

PUMPKIN & RICOTTA RAVIOLI
Roasted Root Vegetables, Pepitas,
Fried Sage, Brown Butter-Parmesan Cream
\$97

PENNE CARBONARA
Sweet Peas, Pancetta, Roasted Garlic-Romano Cream
\$97

RIGATONI
Brussels Sprouts, Asparagus, Sweet Peas,
Caramelized Cipollinis, Melted Leek Cream
\$97

VEGAN & GLUTEN FREE PASTA
Fat Moon Farm Mushrooms,
Roasted Tomatoes, Arugula Pesto
\$97

*** PASTA ENTREES ARE COMPOSED DISHES
AND NOT SERVED WITH SIDES**

VEGETARIAN | VEGAN

A seasonal Gibbet Hill Farm Galette (vegetarian/vegan) entrée is included in your food package and will be available to guests who request in advance. Below are additional options. Please note: the options below may be 1 of your 2 choices of entree. Choosing your vegetarian meal in addition to the 2 options included in your package will result in a 3rd entrée fee of \$4 per guest.

POTATO & LEEK PAVE
Morel Mushrooms, Braised Carrots, Asparagus, Haricot Vert, English Pea, Cipollini Onion
\$100

CHIVE SPAETZLE
Brûléed Onion, Roasted Baby Carrots, Pickled Pearl Onions
\$100

BELUGA LENTILS
Spiced Squash, Rainbow Chard, Pomegranate Molasses
\$100

SIDE DISHES

Select one vegetable and one starch.

VEGETABLE

ASPARAGUS, SNAPS, HARICOT VERT, SWEET PEA

HERB BUTTER GREEN BEANS, BABY CARROTS,
RED PEARL ONIONS

GARLIC & HERB ROASTED BABY CARROTS
& CIPOLLINI ONIONS

BABY ZUCCHINI, SUNBURST SQUASH,
BABY CARROT, CIPOLLINI

SNAP BEANS, PEAS, BROCCOLI RABE, GARLIC & CHILI

ROASTED NIGHT SHADES, EGGPLANT, TOMATO, FENNEL,
PEPPER

CORN, KIELBASA, CIPOLLINI, SPRING PARSNIP + 1.50/PP

ROASTED BRUSSELS SPROUTS, BACON & CIDER
GASTRIQUE

SPICED BUTTERNUT, DRIED CRANBERRIES, PEPITAS

STARCH

CELERY ROOT & POTATO MASH

SEA SALTED RED SKIN POTATOES & CARAMELIZED ONION

ORZO, FETA, KALAMATA, TOMATO, RED ONION +1.50/PP

WILD MUSHROOM FARRO + 2.00/PP

PARMESAN BARLEY RISOTTO + 2.00/PP

WHITE CHEDDAR POLENTA + 2.00/PP

OVEN ROASTED GARLIC & HERB FINGERLING POTATOES

YUKON GOLD MASHED POTATOES

ROASTED PARSNIP & SWEET POTATO, DRIED CHERRIES

ROASTED ROOT VEGETABLES, CELERIAC,
SWEET POTATOES, PARSNIPS

DESSERT STATIONS

We offer a variety of house-made sweet bites and stations. Choose to pair them with our 10” Ceremonial Cutting Cake for \$80 in the following flavors:

CHOCOLATE CAKE, CHOCOLATE BUTTERCREAM
VANILLA CAKE, VANILLA BUTTERCREAM
CARROT CAKE, CREAM CHEESE FROSTING

You may arrange for a full-size traditional wedding cake through an outside bakery.

COUNTRY PIES

SELECT THREE – SEASONAL AVAILABILITY:

Apple Crumb

Pecan

Pumpkin

Cherry

Mixed Berry

Chocolate Cream

Peanut Butter

Vanilla Ice Cream, Whipped Cream

\$10.00 per person

LEMON BLUEBERRY SHORTCAKE STATION

AVAILABLE MAY - JULY

Lemon Lavender Biscuit,

Fruit Compote, Lemon Whipped Cream

\$9.00 per person

ICE CREAM SUNDAE BAR

Vanilla, Coffee, Chocolate Chip Ice Cream

Brownie Bits, Toffee, Toasted Almonds,

Fresh Strawberries, Cherries, Hot Fudge,

Caramel Sauce, Whipped Cream

\$10.00 per person

INDIVIDUAL APPLE CRISP

Maple Crème Anglaise

\$7.00 per person

GELATO STATION

Lemon, Vanilla & Chocolate Gelato

Sugared Cherries, Pistachios,

Waffle Cookie, Ganache

\$12.00 per person

KANE'S DONUTS TABLE

\$6.00 per person

COOKIES & BROWNIES

SELECT THREE:

Double Chocolate Chip Brownie

Blondie

Sea Salt Brownie Cookie

Chocolate Chip

Oatmeal Butterscotch

Cranberry White Chocolate Chip

\$6.00 per person

CARAMEL APPLE SHORTCAKE STATION

AVAILABLE AUGUST - OCTOBER

Cinnamon Biscuit,

Caramelized Apples, Maple Whipped Cream

\$9.00 per person

MILK & COOKIES

Chocolate Chip, Oatmeal Butterscotch,

Cranberry White Chocolate Chip,

Sea Salt Brownie Cookie

Ice Cold Milk

\$8.00 per person

INDIVIDUAL MIXED BERRY CRISP

White Chocolate Anglaise

\$8.00 per person

CIDER DONUTS

Cinnamon Sugar

Presented in Paper Bag

\$4.00 per person

VANILLA BEAN BREAD PUDDING

White Chocolate Anglaise,

Chantilly Cream, Fresh Berries

\$7.00 per person

DESSERT BITES

Available stationed, passed and possibly as a take home favor. Minimum of 50 pieces required per item/ flavor. \$4.00 per piece unless otherwise noted.

SALTED CARAMEL COCONUT TORTE BARS Coconut Shortbread Crust, Caramel Filling, Salted Chocolate Top	MINIATURE S'MORES CUPCAKE Graham Cracker Cupcake, Chocolate, Toasted Marshmallow Frosting	MINIATURE RED VELVET CUPCAKE Cream Cheese Frosting
LEMON WHOOPIE PIE Berry Buttercream	CHOCOLATE PEANUT BUTTER WHOOPIE PIE Peanut Butter Buttercream	PUMPKIN WHOOPIE PIE Cinnamon Cream Cheese
OATMEAL COOKIE WHOOPIE PIE Salted Caramel Buttercream	CLASSIC CHOCOLATE & VANILLA WHOOPIE PIE	INDIVIDUAL VANILLA & HONEY CRÈME BRÛLÉE Edible Flower \$5.00 per piece
INDIVIDUAL CHOCOLATE ANCHO CRÈME BRÛLÉE Cinnamon Dust \$5.00 per piece	HIBISCUS & STRAWBERRY CURD TARTLET Meringue Garnish	CHOCOLATE GANACHE & CARAMEL TARTLET Sea Salt Sprinkle
ESPRESSO POTS DE CREME Almond Biscotti Bite \$5.00 per piece	PUMPKIN CHEESECAKE BITE Gingersnap Crust, Bourbon Caramel Buttercream	MINIATURE RED VELVET CUPCAKE Cream Cheese Frosting
CHOCOLATE BOURBON TRUFFLE	RASPBERRY CHOCOLATE TRUFFLE	CLASSIC CHOCOLATE TRUFFLE
CLASSIC CANNOLI	DOUBLE CHOCOLATE CHIP CANNOLI	LEMON PISTACHIO CANNOLI
CHOCOLATE TORTE BITE Ganache Glaze, Boozy Cherries	LEMON MERINGUE TORTE Lemon Curd, Torched Meringue	CHOCOLATE DIPPED STRAWBERRY

INDIVIDUAL PLATED DESSERTS

SEASONAL SORBET \$6.00	CHOCOLATE TORTE Ganache Glaze, Boozy Cherries \$8.00
LEMON MERINGUE TORTE Vanilla Crust, Lemon Curd, Torches Meringue \$8.00	VANILLA BEAN BREAD PUDDING White Chocolate Anglaise, Chantilly Cream, Berries \$8.00

SNACKS

Snacks are a great way to enhance early guest arrival
Snacks may also be served as late-night bites, a favor, and to-go snacks
Passed Hors d'oeuvres are also available as late-night snacks

FRESH BERRIES
Presented in Bamboo Cones
\$4.00/piece

BACON BOURBON CHEX MIX
Presented in Individual Glass Jars
\$4.50/piece

SEA SALT + ROSEMARY POTATO CHIPS
Presented in Individual Paper Bags
\$3.00/piece

HONEY ROASTED NUTS
Presented in Individual Glass Jars
\$6.50 per piece

MINIATURE SOFT PRETZEL
Honey Mustard
\$3.50 per piece

MAPLE & CAYENNE CANDIED BACON
\$4.00 per piece

SESAME LO MEIN
Julienne Vegetables
\$6.00 per piece

SOY GINGER RICE NOODLES
Shredded Carrot, Bean Sprouts, Scallions
\$6.00 per piece

SPICY DRAGON UDON
Shiitake Mushroom, Red Pepper, Napa Cabbage
\$6.00 per piece

D.I.Y. TRAIL MIX
Sweet, Spicy, Salty, Crunchy & Chewy
Presented in individual paper bags
\$6.50 per piece

BEVERAGE STATIONS

Enhance your pre-ceremony arrival or offer as a late-night refresher or to-go beverage.

BASIL-INFUSED LEMONADE
Fresh lemon
\$3.00 per glass

LEMON, CUCUMBER & MINT WATER
\$2.00 per glass

HIBISCUS ORANGE WATER
\$2.00 per glass

OLD FASHIONED LEMONADE + ICED TEA
Fresh lemon
\$4.50 per glass

APPLE CIDER STATION
\$4.50 per glass

HOT CHOCOLATE STATION
Whipped Cream, Miniature Marshmallows, Shaved
Chocolate, Peppermint Sticks
\$4.50 per glass

TABLESIDE COFFEE & TEA SERVICE
\$6.00 per person (Coffee and Tea Station is included in your package)

BEVERAGE AND BAR SERVICE

CONSUMPTION BAR

The host of the function is charged based on the total number of drinks consumed.

Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of \$35 per adult and \$4.00 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed any overage following the event. Beverage prices include setup, ice, bar garnish and glassware as well as liquor liability insurance. *Specialty drinks not available for consumption bar.

OPEN BAR

The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count and drinks are unlimited for guests. Note that guests under 21 years of age will be given a reduced price of \$4.00 for unlimited consumption of soft drinks only. Open bar includes setup, ice, bar garnish and glassware as well as liquor liability insurance.

FULL BAR

\$39.00/person

BEER & WINE ONLY

\$32.00/person

With the option to extend if overtime is purchased

*Open bar packages include beverages passed during cocktail hour, wine poured with dinner and a sparkling wine toast.

Bar service to end one half hour prior to the conclusion of any event. Soft drinks will be served through the remainder of the event. If you wish to extend your rental, extra bar service may apply.

Gratuity of 12% with an 8% administration fee will be added onto all food and beverage charges.

The Administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Tax of 7% will be added to your total bill (excluding gratuity).

FIRESIDE BAR MENU

LIQUOR

Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi Superior
Captain Morgan
Jack Daniels
Balvenie 12yr.
Bulleit Bourbon
Bulleit Rye
Olmecca Altos

BEER

Bud Light
Sam Adams Boston Lager
Corona
Ipswich Ale
Newburyport Sessions IPA

WINE | CHOOSE 4

Barone Fini Pinot Grigio
Valdadige, Italy
Jacob's Creek "Reserve" Chardonnay
Adelaide Hill, Australia
Chateau Nicot Rosé
Bordeaux, France
Rickshaw Pinot Noir
California
Broadside Cabernet Sauvignon
Paso Robles, California
Silver Palm Cabernet Sauvignon
North Coast, California

SPARKLING | CHOOSE 1

Kenwood Yulupa
Sonoma Valley, California
Ruffino Prosecco
Trieste, Italy

SPECIALTY COCKTAILS

Your choice of 2 specialty cocktails is included in the cost of the open full bar package only. Specialty drinks not available on consumption basis or in the open beer + wine bar package

BLACKBERRY MARGARITA
Tequila Blanco, Blackberry,
Orange Liqueur, Lime

10 YEAR PUNCH
INSPIRED BY FIRESIDE'S 10+ YEARS OF SERVICE
Rum, Batavia Arrack, Fruit Juices, Bitters

DALLIANCE
Vodka, Thyme, Strawberry,
Elderflower, Lemon, Bubbles

BLOOD ORANGE SANGRIA
White wine, Brandy, Blood Orange, Apricot

MINT JULEP SOUR
Bourbon, Mint, Sugar, Lemon

RESPECT YOUR ELDERS
Gin, Elderflower, Rosemary, Lime

MASS MULE
Vodka, Ginger Beer, Cranberry Lime

FALL SPICED SANGRIA
Red Wine, Clove, Cinnamon, Brandy, Citrus