

STEVEN'S ESTATE

AT OSGOOD HILL EST. 1886

The Moses Stevens Estate at Osgood Hill in North Andover is set in 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.

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. The estate's red-brick and river-stone buildings are each unique and intriguing.

Exclusively catered by Fireside Catering, The Stevens Estate at Osgood Hill is available to rent year-round.

Outdoor Tented Wedding

On-site ceremonies take place atop Osgood Hill.

The entire first floor, including our newly renovated and air-conditioned sunroom, is available for cocktail hour as well as the gardens and patio. Dinner and dancing are held in an elegant sail cloth tent. Over 260 guests can be accommodated for a seated meal and over 300 for an informal reception.

Indoor Wedding

During the colder months, the estate can accommodate an indoor ceremony with over 120 guests for a seated meal and over 200 guests for an informal reception.

Rental includes exclusive use of the estate and surrounding lawns, three private suites on the second floor and ample parking.

INCLUDED SERVICES

PERSONALIZED GUIDANCE FROM YOUR WEDDING COORDINATOR

DAY-OF EVENT MANAGER

WEDDING PARTY ATTENDANT

INCLUDED MENU ITEMS

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

SAILCLOTH TENT (58' X 97') IN PEAK SEASON

Heaters and fans available for additional fee



HARVEST CALENDAR

At Fireside Catering, (part of the Webber Restaurant Group) 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.

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 event 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 AT OSGOOD HILL

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 \$1,000 for 60 minutes.

		<u>OFF-SEASON</u>	<u>PEAK SEASON</u>
2022		OCT. 31 – DEC. 30	APRIL 18 – OCT. 30
2023		JAN. 2 – APRIL 16 NOV. 6 – DEC. 30	APRIL 17 – NOV. 5
2024		JAN 2. – APRIL 14 NOV. 4 – DEC. 30	APRIL 15 – NOV. 3
MONDAY - THURSDAY AFTER 5:00PM	F&B MINIMUM VENUE RENTAL FEE	\$5,000 \$500	\$5,000 \$1,000
FRIDAY AFTER 5:00PM	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	\$10,000 \$1,500
SATURDAY EVENING AFTER 5:00PM	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	\$9,000 \$2,500

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

*For morning/early afternoon weekday events, please call for venue pricing and minimums.

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. The administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Tax: 6.25% state tax and 0.75% local tax will be added to your bill, excluding gratuity.

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
\$11.00 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, Spiced, Feta, Hummus
Crostini and Soft Pita
\$11.00 per person

BRUSCHETTA BAR

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

BURRATA BAR

Pepperonata, Heirloom Tomato, Native Corn, Mixed
Olives, Pickled Onion, Apricots, Roasted Peaches,
Fresh Strawberries, Sliced Almonds, 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*

*Jonah Crab Claws have a short season of availability.

Substitutions may be necessary, please discuss with your Salesperson.

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
Parsnip Puree, Crispy Garlic, Pickled
Onion

GRILLED THAI BEEF SALAD +1
Chili, Cilantro, Mint

MINI STEAK BOMB
Peppers, Onions, Salami, American

MINI CUBAN SANDWICH + .50
Roasted Pork, Ham, Mustard, Pickles,
Swiss, King Hawaiian

BACON WRAPPED DATES + .50
Toasted Almond, Blue Cheese Cream

YORKSHIRE BEEF TENDERLOIN +1
Yorkshire Pudding, Horseradish,
Pickled Onion

SEARED BEEF TENDERLOIN SKEWER +1
Great Hill Blue Cheese Fondue

THAI PORK MEATBALL
Ginger & Garlic Soy

KUROBUTA PORK BELLY SLIDER +1
Kimchi Slaw, Sriracha Mayo

SEARED LAMB CHOP +1
Black Garlic, Rosemary Mustard
Seed, Pickled Onion Ring

SHORT RIB & MAPLE-SMOKED
CHEDDAR GRILLED CHEESE +1
Caramelized Onion Jam

BLACK ANGUS BEEF MINI BURGER
Aged Cheddar, Little Mac Sauce

BARBECUE PULLED PORK SLIDER
Coleslaw, Brioche Bun

CRISPY PROSCIUTTO &
FRESH MOZZARELLA CROSTINI
Honey Gastrique

SEAFOOD

CHILLED JUMBO SHRIMP
Cocktail Sauce

SPICY TUNA +1
Scallion Pancake, Sweet Soy, Pickled
Ginger

CHIMICHURRI SHRIMP SKEWER
Garlic Lime Aioli

NEW ENGLAND LOBSTER ROLL +1
Chilled Lobster Salad, Griddled Bun

LOCAL OYSTER
ON THE HALF SHELL
Classic Mignonette

APPLEWOOD BACON
Wrapped Scallops

FENNEL CORIANDER
SEARED SCALLOP
Corn Puree, Crispy Shallot

SMOKED SALMON + .50
Everything Bagel Crisp, Caper
Cream Cheese

ALASKAN KING CRAB +4
Chive Beurre Blanc

AHI TUNA +1
Basil, Lemon, Black & White
Garlic

MINIATURE CRAB CAKE
Sriracha Remoulade

FRIED LOCAL
WHOLE-BELLY CLAMS + .50
Sriracha Mayo

MAINE LOBSTER BLT +1.50
Crisp Bacon, Arugula, Tomato,
Broche

LOBSTER BISQUE

LOBSTER MAC & CHEESE CUP +2
Maine Lobster

MAINE CRAB CONE
Crème Fraiche, Lemon Chive

POULTRY

PULLED CHICKEN TACO
Spiced Pulled Chicken, Cheddar,
Avocado Cream

CRANBERRY ALMOND CHICKEN SALAD
Black Pepper Gougere

SMOKED DUCK & CHERRY
QUESADILLA +I
Cumin, Lime, Spicy Smoked Pepper
Crema

CHICKEN POT PIE
Roasted Free Range Chicken Farm
Vegetables

TANDOORI CHICKEN SKEWER
Tamarind Reduction

BUFFALO CHICKEN & BLUE SLIDER
Buffalo-Blue Cheese Dressing,
Carrot & Celery Slaw

BUFFALO CHICKEN
MAC & CHEESE CUP
Crumbled Blue Cheese

FRIED CHICKEN & WAFFLES
Sweet Cream Butter

FRIED CHICKEN SLIDER
Dill Pickle Garlic Aioli

VEGETARIAN | VEGAN

FORAGED MUSHROOM &
GRUYERE PASTRY
Pickled Onion & Mustard Seed Relish

CAPRESE BAGUETTE
Tomato, Mozzarella, Basil, Balsamic

MINI CHEESE BOARD
Crème de Brie, Fig, Pistachio

SPICY SAMOSA
Tamarind Reduction

SPRING PEA BISQUE
Parmesan Crisp

TOMATO SOUP &
AGED CHEDDAR GRILLED CHEESE

GIBBET HILL FARM FLATBREAD

PARMESAN-TRUFFLED
POMMES FRITES
Chives

BLACK BEAN & POBLANO TACO
Salsa Verde, Pickled Onion

GARLIC & CHILI SZECHUAN
CAULIFLOWER

ARTICHOKE & CHARRED
LEEK FONDUTA

GREEK SALAD BITE
Cucumber, Tomato, Olive, Feta

BUTTERNUT SQUASH &
APPLE BISQUE
Spiced Pepitas

MAC & CHEESE CUP
Herb Bread Crumb

PLATED DINNER

BREAD BASKETS

Select one. Includes whipped butter.

ROSEMARY GARLIC SOURDOUGH, CORNBREAD, BAGUETTE

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

GLUTEN FREE +1.00 per person

SMALL PLATES

Optional Substitution | Additional 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

RIGATONI

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

SPICY CHICKEN SAUSAGE GEMELLI

Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream
+7.00 | \$12.00 per person

RED WINE & APRICOT BRAISED SHORT RIB

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

SEARED FREE RANGE CHICKEN STATLER

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

PUMPKIN & RICOTTA RAVIOLI

Roasted Root Vegetables, Pepitas, Fried Sage,
Brown Butter – Parmesan Cream
+5.00 | \$10.00 per person

CRISPY PORK BELLY

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

PENNE CARBONARA

Sweet Peas, Pancetta, Roasted Garlic-Roman Cream
+5.00 | \$10.00 per person

Soup

Optional Substitution | Additional 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 +7.00/\$12.00 per person

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

SALAD COURSE

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

BABY GREENS & BLUEBERRIES
Pistachio, Golden Raisins, Goat Cheese
Champagne Vinaigrette

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

BABY SPINACH & STRAWBERRIES
Pecan, Red Onion, Feta, Balsamic Vinaigrette

FIELD GREENS, BRIE & STRAWBERRIES
Spiced Walnuts, 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

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

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

SIGNATURE BURRATA SALAD

SPRING
AVAILABLE APRIL – JUNE
English Pea Purée, Green & White Asparagus,
Olive Crumble, Champagne Vinaigrette
+3 per person

SUMMER
AVAILABLE JULY – MID-SEPTEMBER
Heirloom Tomato, Native Corn, Basil & Mint,
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, 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 BRAISED SHORT RIB
\$107

BLACK ANGUS 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
Celeriac 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 & Onion, Preserved 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

TANDOORI NATIVE COD
Braised Apricots, Tamarind Beurre Blanc
\$103

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, BROCCOLINI, GARLIC & CHILI

ROASTED NIGHT SHADES, EGGPLANT, TOMATO, FENNEL,
PEPPER

CORN, CIPOLLINI, SPRING PARSNIP + 1.50/PP

ROASTED BRUSSELS SPROUTS & CIDER GASTRIQUE

SPICED BUTTERNUT, DRIED CRANBERRIES, PEPITAS

STARCH

CELERY ROOT & POTATO MASH

SEA SALTED RED SKIN POTATOES & CARAMELIZED ONION

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, BABY CARROTS, 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:

Chocolate or Vanilla Cake & Vanilla Buttercream Frosting.

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

MINI COUNTRY PIES

Apple Crumb, Pumpkin, Mixed Berry
Whipped Cream
\$10.00 per person

VANILLA BEAN BREAD PUDDING

White Chocolate Anglaise,
Chantilly Cream, Fresh Berries
\$7.00 per person

LEMON BLUEBERRY SHORTCAKE STATION

MAKE YOUR OWN
AVAILABLE MAY - JULY
Lemon Lavender Biscuit,
Fruit Compote, Lemon Whipped Cream
\$9.00 per person

CARAMEL APPLE SHORTCAKE STATION

MAKE YOUR OWN
AVAILABLE AUGUST - OCTOBER
Cinnamon Biscuit,
Caramelized Apples, Maple 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, Sprinkles
\$10.00 per person

MILK & COOKIES

Chocolate Chip, Oatmeal Butterscotch,
Cranberry White Chocolate Chip,
Sea Salt Brownie Cookie
Ice Cold Milk
\$8.00 per person

INDIVIDUAL APPLE CRISP

Maple Crème Anglaise
\$7.00 per person

INDIVIDUAL MIXED BERRY CRISP

White Chocolate Anglaise
\$8.00 per person

GELATO STATION

Lemon, Vanilla & Chocolate Gelato
Sugared Cherries, Pistachios,
Waffle Cookie, Ganache
\$12.00 per person

CIDER DONUTS

Cinnamon Sugar
Presented in Paper Bag
\$4.00 per person

KANE'S DONUTS TABLE

\$6.00 per person

COOKIES & BROWNIES

SELECT THREE:

Double Chocolate Chip Brownie
Blondie

Gluten Free Coconut Caramel Bars

Sea Salt Brownie Cookie

Chocolate Chip

Oatmeal Butterscotch

Cranberry White Chocolate Chip

\$6.00 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.

GLUTEN FREE SALTED CARAMEL
COCONUT TORTE BARS
Coconut Shortbread Crust, Caramel
Filling, Salted Chocolate Top

ESPRESSO POTS DE CRÈME
Chocolate Espresso Bean
\$5.00 per piece

INDIVIDUAL VANILLA
& HONEY CRÈME BRÛLÉE
Fresh Berry
\$5.00 per piece

CLASSIC CHOCOLATE
& VANILLA WHOOPIE PIE

CHOCOLATE PEANUT BUTTER
WHOOPIE PIE
Peanut Butter Buttercream

PUMPKIN WHOOPIE PIE
Cinnamon Cream Cheese

MINI RED VELVET CUPCAKE
Cream Cheese Frosting

MINI FUNFETTI CUPCAKE
Vanilla Buttercream, Confetti
Sprinkles

MINI CHOCOLATE CUPCAKE
Chocolate Butter Cream

HIBISCUS & STRAWBERRY
CURD TARTLET
Fresh Strawberry

VANILLA BEAN TARTLET
Fresh Berries

CHOCOLATE GANACHE
& CARAMEL TARTLET
Sea Salt Sprinkle

LEMON MERINGUE TARTLET
Lemon Curd, Blueberry, Torched
Meringue

CHOCOLATE DIPPED STRAWBERRY

CARROT CAKE BITE
Cream Cheese Frosting,
Cinnamon Dust

SMORES DESSERT JAR
Graham Cracker, Chocolate
Ganache, Toasted Marshmallow
\$6.00 per piece

STRAWBERRY CHEESECAKE
DESSERT JAR
Graham Cracker Fresh Berries
\$6.00 per piece

PEANUT BUTTER DESSERT JAR
Oreo Crumb, Peanut Butter Mousse,
Reese's
\$6.00 per piece

CLASSIC CANNOLI

DOUBLE CHOCOLATE CHIP CANNOLI

LEMON PISTACHIO CANNOLI

CHOCOLATE TORTE BITE
Ganache Glaze, Boozy Cherries

PUMPKIN CHEESECAKE BITE
Gingersnap Crust,
Spiced Chantilly Cream

VANILLA BEAN CHEESECAKE BITE
Graham Cracker Crust, Mixed Berry
Compote

INDIVIDUAL PLATED DESSERTS

All \$8.00 per guest unless noted otherwise

SEASONAL SORBET
\$6.00

VANILLA BEAN BREAD PUDDING
White Chocolate Anglaise, Chantilly Cream, Berries

LEMON MERINGUE TORTE
Vanilla Crust, Lemon Curd, Torches Meringue

CHOCOLATE TORTE
Ganache Glaze, Boozy Cherries

LEMON BLUEBERRY SHORTCAKE
Lemon Lavender Biscuit, Blueberry Compote
Lemon Cream

CARAMEL APPLE SHORTCAKE
Maple Cinnamon Biscuit, Caramelized Apples,
Maple Cream

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 per piece

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

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

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

MINIATURE SOFT PRETZEL
Honey Mustard
\$4.00 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

SPICY CARAMEL POPCORN
Aleppo Pepper Caramel
\$4 per piece

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

INDIVIDUAL TRAIL MIX
Sweet, Spicy, Salty, Crunchy & Chewy
Presented in Paper Bags
\$5.00 per piece

BEVERAGE STATIONS

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

BASIL-INFUSED LEMONADE
\$3.00 per glass

OLD FASHIONED LEMONADE + ICED TEA
\$4.50 per glass

LEMON CUCUMBER WATER
\$2.00

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

HIBISCUS ORANGE WATER
\$2.00 per glass

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

ICED SPRING WATER STATION
Still & Lemon
\$1.00

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

WINE

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

BEER

Coors Light
Blue Moon Belgium White
Notch Session Pilsner
Ipswich Pale Ale
Two Roads Lil Heaven IPA
Carlson Cider
White Claw Spiked Seltzer

SPARKLING

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

REVEL REVIVER

Vodka, Strawberry, Pineapple,
Lemon, Bubbles

RUM PUNCH

Rum, Batavia Arrack, Fruit Juices, Bitters

RESPECT YOUR ELDERS

Gin, Elderflower, Rosemary, Lime

MINT JULEP SOUR

Bourbon, Mint, Sugar, Lemon

MASS MULE

Vodka, Ginger Beer, Cranberry Lime

BLOOD ORANGE SANGRIA

White wine, Brandy, Blood Orange, Apricot

FALL SPICED SANGRIA

Red Wine, Clove, Cinnamon, Brandy, Citrus