

# 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>
<b>2022</b>		OCT. 31 – DEC. 30	APRIL 18 – OCT. 30
<b>2023</b>		JAN. 2 – APRIL 16 NOV. 6 – DEC. 30	APRIL 17 – NOV. 5
<b>2024</b>		JAN 2. – APRIL 14 NOV. 4 – DEC. 30	APRIL 15 – NOV. 3
<b>MONDAY - THURSDAY AFTER 5:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$5,000 \$500	\$5,000 \$1,000
<b>FRIDAY AFTER 5:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$5,000 \$1,500	\$12,500 \$3,500
<b>SATURDAY DAY 10:30AM-3:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$5,000 \$500	\$10,000 \$1,500
<b>SATURDAY EVENING AFTER 5:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$8,000 \$2,500	\$20,000 \$6,000
<b>SUNDAY</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$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

*Before choosing your menu, please inform your sales person if a person in your party has a food allergy.*

† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

# 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  
Olmeca 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