

# STEVENS 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 250 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 100 guests for a seated meal and over 180 guests for an informal reception.

#### **VENUE 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

##### **ARTISANAL BREAD, CORN BREAD & WHIPPED BUTTER**

##### **SALAD COURSE**

##### **SELECTION OF 2 ENTRÉES**

Also, Chef's choice vegetarian and children's meals

##### **COFFEE, DECAFFEINATED COFFEE & TEA STATION**

##### **FULLY STAFFED EVENT INCLUDING SERVERS, BARTENDERS AND CHEF**

##### **ELEGANT WHITE-RIM CHINA**

##### **GLASSWARE & STEMWARE FOR DINING TABLES & BAR**

##### **EUROPEAN-SIZED FLATWARE**

##### **FULL-LENGTH WHITE LINENS**

##### **CHIAVARI CHAIRS**

##### **ROUND DINING TABLES AND BAR TABLES**

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

With Tent Sides and Bistro lights  
Heaters and fans available for additional fee



## HARVEST CALENDAR

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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.

# 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.

		PEAK SEASON	OFF- SEASON
	2024	APRIL 19 – NOV. 3	JAN. 1 – APRIL 18 NOV. 4 – DEC. 31
	2025	APRIL 18 – NOV. 2	JAN. 1 – APRIL 17 NOV. 3 – DEC 31
	2026	APRIL 17 – NOV. 1	JAN. 1 – APRIL 16 NOV. 2 – DEC 31
<b>MONDAY - THURSDAY AFTER 5:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$5,000 \$1,000	\$5,000 \$500
<b>FRIDAY AFTER 5:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$12,500 \$3,500	\$5,000 \$1,500
<b>SATURDAY DAY 10:30AM-3:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$10,000 \$1,500	\$5,000 \$500
<b>SATURDAY EVENING AFTER 5:00PM</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$20,000 \$6,000	\$8,000 \$2,500
<b>SUNDAY</b>	<b>F&amp;B MINIMUM VENUE RENTAL FEE</b>	\$9,000 \$2,500	\$5,000 \$1,000

## CEREMONY FEE: \$750

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

- Holidays and a Day Preceding a Holiday: Venue rental fees and minimums will vary from above.
- For morning/early afternoon weekday events, please call for venue pricing and minimums.

## MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.

Gratuity of 12% with an 8% administration fee will be added to your bill.

The Administration fee does not represent a tip or service charge for wait staff, service employees, or service bartenders.

A truck fee of \$150 will be added to your bill.

Tax of 7% will be added to your total bill (excluding gratuity).

# STATIONARY HORS D'OEUVRE DISPLAYS

Stationary displays may be added to enhance your cocktail hour.

## MEDITERRANEAN ANTIPASTO \$12

Salami, Capicola  
Marinated Mushroom, Mixed Olive, Pepperoncini  
Heirloom Tomato, Pepper Drops  
Artichoke & Fennel Salad  
Aged Provolone, Marinated Mozzarella  
Caponata, Hummus  
Crostiti, Soft Pita, Grissini

## SPRING & SUMMER BURRATA BAR \$12

Pepperonata, Heirloom Tomato, Native Corn  
Mixed Olive, Pickled Onion  
Apricot, Poached Peach, Fresh Strawberry  
Sliced Almond, Basil, Mint  
White Balsamic Vinaigrette, Extra Virgin Olive Oil  
Lemon Juice, Pesto, Baguette  
\*Pesto does not contain nuts

## CHARCUTERIE TABLE DF \$14

Spicy Sopressata, Capicola, Hard Salami  
Jambon de Paris, Saucisson Sec, Pate de Campagne  
Cured Olive, Grainy Mustard, Cornichon  
Rustic Baguette, Herb Flatbread

## † LOCAL RAW BAR GF|DF \$15

Oysters on the Half Shell, Jumbo Shrimp  
Mignonette, Cocktail Sauce, Lemon, Horseradish  
A la Carte Shrimp or Oysters \$4 each  
A la Carte Count Neck Clams \$3 each  
A la Carte Jonah Crab Claws \$4 each

## GIBBET HILL FARM VEGETABLE CRUDITÉ GF|V \$7.50

Seasonal Vegetables such as Baby Carrot  
Romanesco Pepper, Asparagus, Radish  
Sugar Snap Peas, Sweet 100 Tomato  
Roasted Garlic Hummus

## BRUSCHETTA BAR \$11

Kalamata Olive Tapenade, White Bean Dip  
Pepper Agrodolce  
Crumbled Goat Cheese  
Fresh Mozzarella, Spiced Feta  
Crumbled Bacon, Toasted Almond  
Golden Raisin, Heirloom Tomato & Basil  
Garlic Rubbed Ciabatta, Baguette, Focaccia

## FALL & WINTER BURRATA BAR \$12

Caponata, Spiced Butternut, Cider Braised Pumpkin  
Pickled Red Onion, Dried Cranberry  
Smoked Bacon, Candied Pecan, Fresh Basil  
White Balsamic Vinaigrette  
Extra Virgin Olive Oil  
Lemon Juice, Pesto, Baguette  
\*Pesto does not contain nuts

## ARTISAN CHEESE BOARD \$10

Clothbound Cheddar, Local Goat  
Manchego Sheep, Aged Gouda, Brie  
Dried Fruit, Preserves  
Toasts, Crackers

## MIDDLE EASTERN MEZZE TABLE \$11

Chickpea Salad, Baba Ghanoush  
Tabbouleh, Falafel  
Whipped Goat Cheese, Spiced Feta  
Hummus, Sriracha, Tzatziki  
Naan, Crispy Pita

## SPREADS & BREADS \$12

Crazy Feta, Beet Hummus, Harissa Tahini, Tzatziki  
Pimento Cheese, Roasted Scallion Labneh  
Green Goddess  
Pita Chips, Crackers, Baguettes, Focaccia  
Crostiti, Seeded Bread Stick

## GRAZING STATION UPGRADE GF|V \$600

Red, Green, Champagne Grapes  
Star Fruit, Pomegranate, Apples, Pears, Dragon Fruit, Husk Cherries,  
Figs, Cherries, Kumquats, Strawberries, Blackberries, Blueberries, Raspberries  
Whole Baguettes, Rosemary, Thyme, Sage, Parsley

# PASSED HORS D'OEUVRES

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Select five.

Some hors d'oeuvres carry an upcharge per person which is noted next to the item below.

Additional pieces available with incurred upcharge.

Most hors d'oeuvres may also be served as late night snacks.

## BEEF & LAMB

RED WINE BRAISED  
BEEF SHORT RIB DF  
Crispy Garlic, Pickled Onion

† SEARED BEEF TENDERLOIN +I  
Yorkshire Pudding, Horseradish  
Pickled Onion

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

† PEPPERED BEEF  
TENDERLOIN SKEWER GF +I  
Blue Cheese Fondue

MINI STEAK BOMB  
Peppers, Onions, Salami, American

† BLACK ANGUS BEEF MINI BURGER  
Aged Cheddar, Pickle  
Little Mac Sauce

† GRILLED THAI BEEF SKEWER GF | DF +I  
Chili, Cilantro, Mint

† SEARED LAMB CHOP GF | DF +I  
Black Garlic, Pickled Onion Ring

## PORK

BARBECUE PULLED PORK SLIDER  
Coleslaw, Brioche Bun

THAI PORK MEATBALL DF  
Ginger & Garlic Soy

† KUROBUTA PORK BELLY SLIDER +I  
Kimchi Slaw, Sriracha Mayo

PROSCIUTTO & FRESH MOZZARELLA  
CROSTINI  
Honey Gastrique

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

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

SPICY BLT LETTUCE CUP DF +I  
Applewood Smoked Bacon, Heirloom Cherry Tomato  
Gem Lettuce, Shaved Sour Dough, Garlic Sriracha Aioli

JALAPENO POPPER GRILLED CHEESE +I  
Roasted Jalapeno Cream Cheese, Pepperjack  
Bacon, Lime-Ranch, Sourdough

## POULTRY

PULLED CHICKEN TACO GF  
Spiced Pulled Chicken, Cheddar  
Avocado Cream

FRIED CHICKEN SLIDER  
Dill Pickle, Garlic Aioli

BUFFALO CHICKEN  
MAC & CHEESE CUP +.50  
Crumbled Blue Cheese

CRANBERRY ALMOND CHICKEN SALAD  
Black Pepper Gougere

TANDOORI CHICKEN SKEWER GF  
Tamarind Reduction

FRIED CHICKEN & WAFFLES  
Vermont Maple Syrup

CHICKEN POT PIE  
Roasted Free Range Chicken Farm  
Vegetables

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

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

## SEAFOOD

CHILLED JUMBO SHRIMP GF|DF  
Cocktail Sauce

†SPICY TUNA DF +I  
Scallion Pancake, Sweet Soy  
Pickled Ginger

† LOCAL OYSTER  
ON THE HALF SHELL GF|DF  
Classic Mignonette

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

CHIMICHURRI SHRIMP SKEWER GF|DF  
Garlic Lime Aioli

THAI CURRY MUSSEL GF|DF  
Red Curry, Coconut Milk  
Thai Basil, Mint, Cilantro

†AHI TUNA DF +I  
BASIL, LEMON, Black & White Garlic  
Sesame & Almond Cone

APPLEWOOD BACON  
Wrapped Scallops

FENNEL CORIANDER GF|DF  
SEARED SCALLOP  
Bacon Jam, Mango Hot Sauce

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

ALASKAN KING CRAB GF +4  
Chive Beurre Blanc

LOBSTER BISQUE

SOY GINGER TUNA TARTARE DF +I  
Prawn Cracker, Wasabi Aioli  
Pickled Ginger

MINIATURE CRAB CAKE DF  
Sriracha Remoulade

FRIED LOCAL  
WHOLE-BELLY CLAMS + .50  
Sriracha Mayo

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

LOBSTER MAC & CHEESE CUP +2  
Maine Lobster

NEW ENGLAND CLAM CHOWDER +I  
Oyster Cracker

SCALLOP CEVICHE GF|DF +2  
Tortilla, Lime, Cucumber  
Tomato, Scallion, Cilantro

MAINE CRAB CONE +I  
Crème Fraiche, Lemon Chive  
Sesame & Almond Cone

## VEGETARIAN | VEGAN

FORAGED MUSHROOM  
& GRUYERE PASTRY  
Pickled Onion & Mustard Seed Relish

CAPRESE BRUSCHETTA  
Tomato, Mozzarella, Basil, Balsamic

Fall Winter Bruschetta +I  
Pumpkin Spiced Pumpkin, Mozzarella  
Cider Gastrique

SPICY SAMOSA V  
Tamarind Reduction

SPRING PEA BISQUE GF  
Parmesan Crisp

TOMATO SOUP  
& AGED CHEDDAR  
GRILLED CHEESE

GIBBET HILL FARM FLATBREAD

PARMESAN-TRUFFLED  
POMMES FRITES GF  
Chives

GARLIC AND CHILI SZECHUAN  
CAULIFLOWER V

GREEN GAZPACHO SHOOTER GF|V +I  
Cucumber, Yellow Tomato  
Sugar-Snap Peas, Zucchini, Green  
Grapes, Basil

BLACK BEAN  
& POBLANO TACO GF|V  
Salsa Verde, Pickled Onion

GREEK SALAD BITE GF|DF  
Cucumber, Tomato, Olive, Feta

BUTTERNUT SQUASH &  
APPLE BISQUE GF  
Spiced Pepitas

MAC & CHEESE CUP  
Herb Bread Crumb

MINI CHEESE BOARD  
Crème de Brie, Fig, Pistachio

# PLATED DINNER

BUFFET AND FAMILY STYLE OPTIONS AVAILABLE. ITEMS ARE CHOSEN FROM MENU BELOW. PLEASE CONTACT YOUR SALESPERSON FOR PRICING.

FOOD STATIONS ARE LISTED AT THE END OF THIS MENU.

## FIRST COURSE

### BREAD BASKETS

Select one.

Includes whipped butter.

CORNBREAD, HONEY-WHEAT ROLL  
PARKER HOUSE ROLL

CORNBREAD, ONION FICELLE, CRANBERRY ROLL  
+1.50 per person

GLUTEN FREE +1.00/serving

### APPETIZER

Optional Substitution | Optional Additional Course

Select one.

SEARED CRAB CAKE DF  
Grainy Mustard Slaw, Spicy Remoulade  
+7.00 | \$12.00 per person

FENNEL-CORIANDER DUSTED SCALLOP GF  
Crisp Prosciutto, Pickled Fennel, Butternut Puree  
Seed Granola  
+9.00 | \$14.00 per person

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

SPICED SHRIMP & GRITS GF  
Stone-Ground Grits, White Cheddar  
Smoky Tasso Ham  
+ 7.00 | \$12.00 per person

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

SEARED FREE RANGE CHICKEN STATLER GF  
Mushroom & Parmesan Risotto  
Roasted Garlic Jus  
+7.00 | \$12.00 per person

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

PUMPKIN & RICOTTA RAVIOLI  
Roasted Root Vegetables, Pepitas  
Brown Butter – Parmesan Cream  
+5.00 | \$10.00 per person

RED WINE BRAISED SHORT RIB GF  
Gremolata, Parsnip & Potato Puree  
+10.00 | \$15.00 per person

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

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

## Soup

Optional Substitution | Optional Additional Course  
Select one.

NEW ENGLAND CLAM CHOWDER  
Oyster Crackers  
+3.00 | \$8.00 per person

ROASTED CAULIFLOWER SOUP GF  
Asiago Frico  
+1.00 | \$6.00 per person

BUTTERNUT SQUASH & APPLE CIDER BISQUE GF  
Spiced Pepitas  
+1.00 | \$6.00 per person

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

LOBSTER & CORN CHOWDER GF  
+7.00 | \$12.00 per person

## SALAD COURSE

Included in package.  
Select one.

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

FIELD GREENS & POMEGRANATE POACHED APPLES GF  
Vermont Creamery Goat Cheese  
Dried Cranberries, Spiced Pecan  
White Balsamic Vinaigrette

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

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

CAPRESE GF +I  
Tomato, Fresh Mozzarella, Torn Basil  
Aged Balsamic Reduction

MEDITERRANEAN SALAD GF +I  
Heirloom Tomato, Cucumber, Onion  
Kalamata Olive, Feta, Lemon Vinaigrette

GIBBET HILL FARM SALAD GF  
Farm Vegetable, Vermont Creamery Goat Cheese  
Herb Vinaigrette

## SIGNATURE BURRATA SALAD

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

SUMMER GF +3  
AVAILABLE JULY – MID-SEPTEMBER  
Heirloom Tomato, Native Corn, Basil & Mint,  
White Balsamic Vinaigrette

FALL AND WINTER GF +3  
AVAILABLE MID-SEPTEMBER - MARCH  
Butternut Purée, Pumpkin Spiced Butternut, Cider Braised Delicata,  
Pickled Pearl Onion, Pepitas, Cider Vinaigrette



# MAIN ENTRÉE

Select two.

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

## BEEF

RED WINE BRAISED SHORT RIB GF|DF  
\$107

†GRILLED BEEF TENDERLOIN FILET GF  
\$112

†BLACK ANGUS GRILLED NY SIRLOIN GF  
\$110

†GRILLED PETIT BEEF TENDERLOIN FILET GF  
\$108

### BEEF SAUCES

Select one for filet and sirloin offerings.

BOURBON PEPPERCORN AU POIVRE GF

FORAGED MUSHROOM DEMI-GLACE GF|DF

CARAMELIZED SHALLOT & RED WINE DEMI-GLACE GF|DF

SMOKED PAPRIKA &  
CARAMELIZED SHALLOT COMPOUND BUTTER GF

THYME SHALLOT COMPOUND BUTTER GF

CHIMICHURRI: PARSLEY, OREGANO  
CHILI FLAKES, SALT & PEPPER GF|DF

BACON & BLUE CHEESE BUTTER GF

RED ONION JAM GF

HORSERADISH CREAM GF

### FILET & SIRLOIN ADD-ONS

BUTTERMILK FRIED ONION STRINGS  
+\$3.00 PER BEEF ENTREE

GARLIC & HERB BUTTER SHRIMP SKEWER GF  
+ \$7.00 PER BEEF ENTREE

FENNEL-CORIANDER DUSTED  
SEARED SCALLOPS GF|DF  
+ \$7.00 PER BEEF ENTREE

SAUTÉED FORAGED MUSHROOMS GF|DF  
+ \$4.00 PER BEEF ENTREE

AGRODOLCE CIPOLLINI ONIONS GF|DF  
+ \$4.00 PER BEEF ENTREE

BLISTERED SHISHITO PEPPERS GF|DF  
+ \$4.00 PER BEEF ENTREE

## POULTRY, PORK & LAMB

HERB ROASTED FREE-RANGE STATLER CHICKEN GF  
Carrot Purée, Foraged Mushroom Ragout  
\$98

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

†HERB ROASTED RACK OF LAMB  
Caramelized Shallot & Red Wine Lamb Jus  
Medium-Rare  
\$113

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

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

†BLACK GARLIC DIJON CRUSTED LAMB LOIN  
Rosemary Lamb Jus  
Medium-Rare  
\$108

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

## SEAFOOD

MISO ROASTED NATIVE COD GF  
Corn-Red Pepper Miso Purée  
\$103

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

SEARED ATLANTIC HALIBUT GF  
Fennel Cream  
\$108

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

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

HERB MARINATED GRILLED SWORDFISH GF  
Pepperonata  
\$106

SEARED FAROE ISLAND SALMON GF  
Caramelized Fennel & Onion, Preserved Lemon, Chive Beurre Blanc  
\$101

## PASTA

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

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

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

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

PASTA ENTREES ARE COMPOSED DISHES AND NOT SERVED WITH SIDES

## VEGETARIAN | VEGAN

A Chef's Choice vegetarian or 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 \$7 per every guest.

POTATO & LEEK PAVE GF  
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 GF|V  
Spiced Squash, Rainbow Chard, Pomegranate Molasses  
\$100

GARLIC HERB PANISSE GF|V|  
Roasted Cauliflower Tomato, Chimichurri  
\$97

GIBBET HILL FARM GALETTE V  
\$97

## SIDE DISHES

Select one vegetable and one starch.  
Sides will be the same for each entrée.

### VEGETABLE

ASPARAGUS, SNAP BEAN, HARICOT VERT, SWEET PEA GF  
HERB BUTTER

HERB BUTTER, GREEN BEANS, BABY CARROTS  
PICKLED RED ONION GF

GARLIC – HERB ROASTED BABY CARROTS &  
CIPOLLINI ONIONS GF|V

BABY ZUCCHINI, SUNBURST SQUASH, BABY CARROT GF  
COMPOUND BUTTER

SNAP BEANS, PEAS, BROCCOLINI GF|V  
GARLIC & CHILI

ROASTED NIGHT SHADES GF|V  
EGGPLANT, TOMATO, FENNEL, PEPPER

CORN, CIPOLLINI, SPRING PARSNIP GF|V

ROASTED BRUSSELS SPROUTS & CIDER GASTRIQUE GF|V

SPICED BUTTERNUT GF|V  
DRIED CRANBERRIES, PEPITAS

### STARCH

SEA SALTED RED SKIN POTATOES &  
CAMELIZED ONION GF|V

WILD MUSHROOM FARRO + \$2

PARMESAN BARLEY RISOTTO + \$2

WHITE CHEDDAR POLENTA GF + \$2

OVEN ROASTED GARLIC & HERB  
FINGERLING POTATOES GF|V

YUKON GOLD MASHED POTATOES GF

ROASTED PARSNIP & SWEET POTATO GF|V  
DRIED CRANBERRIES

ROASTED ROOT VEGETABLES GF|V  
CELERIAC, SWEET POTATOES, BABY CARROTS, PARSNIPS

PARSNIP & POTATO MASH GF

## BEVERAGE STATIONS

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

BASIL-INFUSED LEMONADE  
\$3 per glass

LEMON CUCUMBER WATER  
\$2 per glass

HIBISCUS ORANGE WATER  
\$2 per glass

OLD FASHIONED LEMONADE + ICED TEA  
\$4.50 per glass

HOT OR CHILLED APPLE CIDER  
\$4.50 per cup

HOT COCOA  
Whipped Cream, Miniature Marshmallows, Shaved  
Chocolate, Peppermint Sticks  
\$4.50 per cup

# DESSERT

Fireside offers 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.

## DESSERT BITES

Available stationed, passed and possible take home favor.

Minimum of 50 pieces required per item/flavor.

\$4 per piece unless otherwise noted.

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 CARROT CAKE CUPCAKE  
Cream Cheese Frosting  
Cinnamon Dust

MINI CHOCOLATE CUPCAKE  
Chocolate Butter Cream

HIBISCUS & STRAWBERRY  
CURD TARTLET  
Meringue

VANILLA BEAN TARTLET  
Fresh Berries

LEMON MERINGUE TARTLET  
Lemon Curd, Blueberry  
Torched Meringue

KEY LIME TARTLET  
Graham Shell, Key Lime Curd  
Toasted Meringue

PISTACHIO TARTLET  
Graham Shell, Toasted Pistachio

PEANUT BUTTER MOUSSE TARTLET  
Chocolate Shell  
Peanut Butter Mousse, Reese's

ESPRESSO POTS DE CRÈME GF \$5  
Chocolate Espresso Bean

CARAMEL TORTE BAR GF  
Coconut Shortbread Crust,  
Salted Chocolate

INDIVIDUAL VANILLA & HONEY  
CRÈME BRÛLÉE GF \$5  
Fresh Berry

CLASSIC CANNOLI

CHOCOLATE TORTE BITE  
Ganache Glaze, Boozy Cherries

LEMON PISTACHIO CANNOLI

PUMPKIN PIE CANNOLI  
Spiced Pepitas

DOUBLE CHOCOLATE CHIP  
CANNOLI

CHOCOLATE PEPPERMINT CANNOLI  
Crushed Peppermint

KEY LIME JAR GF \$6  
Graham Crust, Torched Meringue

LEMON PANNA COTTA GF|V \$5  
Coconut Milk  
Blackberry-Basil Coulis

PUMPKIN CHEESECAKE BITE GF  
Graham Cracker Crust  
Spiced Chantilly Cream

S'MORES DESSERT JAR GF \$6  
Graham Cracker, Chocolate  
Ganache, Toasted Marshmallow

SALTED CARAMEL  
PANNA COTTA GF \$5  
SEA SALT, CARAMEL CRISP

VANILLA BEAN CHEESECAKE BITE  
Graham Cracker Crust  
Mixed Berry Compote

CHOCOLATE COVERED STRAWBERRY

HOLIDAY COOKIES

## DESSERT STATIONS

### MINI COUNTRY PIES \$10

Apple Crumble, Lemon Meringue, Mixed Berry

### LEMON BLUEBERRY SHORTCAKE STATION \$9

MAKE YOUR OWN

AVAILABLE MAY - JULY

Lemon Lavender Biscuit

Fruit Compote, Lemon Curd - Whipped Cream

### ICE CREAM SUNDAE BAR \$10

Vanilla, Coffee, Chocolate Chip Ice Cream

Oreo Crumbles, Toffee, Toasted Almonds

Bananas, Cherries, Sprinkles

Hot Fudge, Caramel Sauce, Whipped Cream

### INDIVIDUAL MIXED BERRY CRISP \$8

White Chocolate Anglaise

### CIDER DONUTS \$4

Cinnamon Sugar

Presented in Paper Bag

### MAPLE BREAD PUDDING \$7

Streusel Topping

### CARAMEL APPLE SHORTCAKE STATION \$9

MAKE YOUR OWN

AVAILABLE AUGUST - OCTOBER

Maple Cinnamon Biscuit

Caramelized Apples, Maple Whipped Cream

### GELATO STATION \$12

Salted Caramel, Vanilla, Chocolate Gelato

Boozy Cherries, Pistachios,

Biscoff Crumble, Ganache

### INDIVIDUAL APPLE CRISP \$7

Maple Crème Anglaise

### UNION SQUARE DONUT TABLE \$6

Boston Cream, Raspberry Jam, Belgian Dark Chocolate,

Brown Butter Hazelnut Crunch, Sea Salt Whiskey Caramel,

Honey Glazed, Maple Bacon, Sugar Raised, Sprinkles,

Vietnamese Coffee, Vegan Sugar

### COOKIES & BARS \$6

SELECT THREE

Double Chocolate Chip Brownie

Blondie

Frosted Sugar Cookie Bar

Sea Salt Brownie Cookie

Chocolate Chip

Oatmeal Butterscotch

Cranberry White Chocolate Chip

Lemon Lace Cookie GF

Snickerdoodle GF

Caramel Torte Bar GF

ADD ICE COLD MILK \$2

## INDIVIDUAL PLATED DESSERTS

All \$8.00 per guest unless noted otherwise

### LEMON BLUEBERRY SHORTCAKE

MAY - AUGUST

Lemon Lavender Biscuit

Blueberry Compote, Lemon Cream

### LEMON MERINGUE TORTE

Vanilla Crust, Lemon Curd, Torched Meringue

### SEASONAL SORBET

\$6.00

### CARAMEL APPLE SHORTCAKE

SEPTEMBER - NOVEMBER

Maple Cinnamon Biscuit

Caramelized Apples, Maple Cream

### CHOCOLATE TORTE

Ganache Glaze, Boozy Cherries

### MAPLE BREAD PUDDING

Streusel Topping

# SNACKS

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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.  
Most passed hors d'oeuvres are also available as late-night snacks.

FRESH BERRIES GF|V  
Presented in Bamboo Cones  
\$4 per piece

BACON BOURBON CHEX MIX  
Presented in Paper Bags  
\$4.50 per piece

SEA SALT + ROSEMARY POTATO CHIPS DF  
Presented in Individual Paper Bags  
\$3 per piece

HONEY ROASTED NUTS GF  
Presented in Bamboo Cones  
\$6.50 per piece

MINI SOFT PRETZEL  
Honey Mustard  
\$4 per piece

MAPLE & CAYENNE CANDIED BACON GF|DF  
\$4 per piece

D.I.Y. TRAIL MIX STATION  
Sweet, Spicy, Salty, Crunchy & Chewy  
\$6.50 per piece

INDIVIDUAL HOMEMADE TRAIL MIX  
Sweet, Spicy, Salty, Crunchy & Chewy  
\$5 per piece

SPICY CARAMEL POPCORN GF  
Aleppo Pepper Caramel  
\$4 per piece

SESAME LO MEIN GF  
Julienne Vegetables  
\$6 per piece

SPICY DRAGON UDON GF  
Shiitake Mushroom, Red Pepper, Napa Cabbage  
\$6 per piece

SOY GINGER SOBA NOODLES GF  
Shredded Carrot, Bean Sprouts, Scallions  
\$6 per piece

## **PASSED LARGE FORMAT FOR COCKTAIL HOUR OR LATE NIGHT SNACK**

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\$8 per piece unless otherwise noted.

BARBECUE PULLED PORK SLIDER \$7  
COLESLAW, BRIOCHE BUN

BLACK ANGUS BEEF SLIDER  
AGED CHEDDAR, PICKLE, LITTLE MAC SAUCE

FRIED CHICKEN SLIDER  
DILL PICKLE, GARLIC AIOLI, POTATO ROLL

STEAK BOMB SLIDER  
PEPPERS, ONIONS, SALAMI, AMERICAN

BUFFALO CHICKEN SLIDER  
BLUE CHEESE DRESSING, CARROT &  
CELERY SLAW, POTATO BUN

CUBAN SLIDER  
ROAST PORK, HAM, MUSTARD, PICKLES, SWISS  
KING HAWIIAN ROLL

CRAB CAKE DF \$9  
SRIRACHA REMOULADE, SLAW

CLASSIC POUTINE  
SKIN ON POTATOES  
CHEDDAR CHEESE CURDS & GRAVY

GIBBET HILL FARM FLATBREAD

# COCKTAIL HOUR, DINNER AND LATE-NIGHT SNACK STATIONS

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Please see your salesperson for details and a sample estimate.

## CHIPS & SALSAS GF

Grilled Tomato Salsa, Salsa Verde, Queso Blanco,  
Chili Queso, Corn & Black Bean Salsa  
Pineapple Salsa, Guacamole  
Tortilla Chips, Blue Corn Tortilla Chips, Plantain  
Chips, Chipotle Potato Chips

## BUILD YOUR OWN TACO STATION

Select Three  
Barbacoa, Carnitas, Grilled Chicken  
Roasted Chili-Shrimp, Grilled Vegetables  
Cheddar, Cotija, Lettuce, Tomato, Pickled Onion  
Roasted Peppers & Onions  
Chipotle Cream, Avocado Cream, Sour Cream  
Hot Sauces, Flour Tortilla & Corn Tortilla

## GRILLED PIZZA

### SELECT THREE

Classic Cheese	Big Mac
Margherita	Farm Vegetable
White Clam	Fig, Prosciutto, Arugula
Barbecue Chicken	Pepperoni & Mushroom
Bianco, Steak & Cheese	Sausage, Peppers & Onions
Buffalo Chicken	

## FLAVORS OF INDIA

Tandoori Chicken, Lamb Seekh Kebab  
Palak Paneer, Onion Pakora  
Spicy Vegetable Samosa  
Tomato Chutney, Tamarind  
Cilantro, Chutney  
Naan Breads

## CARVING TABLE GF

Herb Roasted Sirloin  
Orange Brined Turkey Breast  
Red Wine Jus, Horseradish Cream  
Cranberry Apple Chutney, Bacon Onion Jam

## PRETZELS

Hard, Soft, Chocolate Covered, Yogurt Covered  
Warm Beer Cheese, Spicy Queso  
Pub Cheese, Honey Mustard  
Whole Grain Mustard, Yellow Mustard

## GRILLED CHEESES

House-Made Rosemary Potato Chips DF  
Select Three  
Short Rib, Onion Jam & Smoked Gouda  
Herb Farm Cheese & Fontina  
Applewood Smoked Bacon, Aged Cheddar, Tomato  
Fig, Apple & Brie  
Pineapple, Bacon, Jalapeno, Jack  
Goat Cheese, Honey, Fresh Strawberry

## MAC N' CHEESE STATION

### Select Three

Classic  
Buffalo  
Bacon-Scallion-Sour Cream  
Bacon-Jalapeno Popper  
Short Rib +2  
Lobster +2

## NEW ENGLAND SEAFOOD STATION

NE Clam Chowder  
Oyster Cracker  
Maine Lobster Roll  
Fried Ipswich Clam Cones  
Spicy Tartar  
Crab Cakes  
Citrus Slaw, Sriracha Remoulade

WHOLE ROASTED TENDERLOIN  
Shallot & Red Wine Demi-Glace  
Horseradish Cream

## PASTA BAR

Gemelli with Pesto  
Campanelle with Marinara  
Rigatoni with Garlic Cream

Meatballs, Roasted Chicken, Italian Sausage  
Foraged Mushrooms, Roasted Eggplant, Sautéed  
Onions, Oven Roasted Tomato  
Grilled Artichoke Hearts, Garlic Chili Broccolini  
Parmesan Cheese, Red Chili Flake  
\*Pesto does not contain nuts

## CLASSIC DINNER STATION

Red Wine Braised Short Rib GF|DF  
Individual Classic Chicken Pot Pies  
Oven Roasted Garlic & Herb Fingerling Potatoes GF|V  
Roasted Brussels Sprouts, Cider Gastrique GF|V

## SUMMER FARM TO FORK

Baby Greens & Blueberries GF  
Pistachio, Golden Raisins,  
Vermont Creamery Goat Cheese, Champagne  
Vinaigrette  
Grilled Farm Vegetables GF|V  
Native Corn Succotash GF|V  
Gibbet Hill Farm Gazpacho GF|V

## POT PIE STATION

Chicken, Shepherd's, Seafood, Root Vegetable

## Asian Noodle Bar

Presented in take-out boxes with chopsticks

SESAME LO MEIN DF  
Julienne Vegetables

SOY GINGER RICE NOODLES GF|V  
Shredded Carrot, Bean Sprouts, Scallions

SPICY DRAGON UDON DF  
Shiitake Mushroom, Red Pepper, Napa Cabbage  
Spicy Peanut Sauce

## BIG SALAD STATION

Baby Kale & Spinach, Field Greens  
Roasted Chicken, Sautéed Shrimp, Crumbled Bacon  
Shredded Cabbage, Carrot, Red Onion, Cherry  
Tomato, Cucumber  
Pomegranate Poached Apples, Dry Cranberries  
Golden Raisins  
Almonds, Walnuts, Pistachios  
Crumbled Goat Cheese, Blue Cheese, Feta  
White Balsamic Vinaigrette, Sherry Vinaigrette, Lemon  
& Olive Oil

## SOUTHERN STATION

Shrimp & Grits GF  
Nashville Hot Fried Chicken  
Black-Eyed Pea Salad GF|DF  
Biscuits & Sausage Gravy

## WINTER FARM TO FORK

Field Greens & Pomegranate Poached Apples GF  
Vermont Creamery Goat Cheese  
Dried Cranberry, Spiced Pecan  
White Balsamic Vinaigrette  
Creamed Spinach & Kale  
Roasted Root Vegetable Quinoa Salad GF|DF  
Butternut Squash & Apple Cider Bisque GF

## SMALL PLATES STATION

Select Two First Course-Small Plate Options

## TOPPINGS

Chillies, Cilantro, Peanuts, Sriracha

## ADD PROTEIN

Garlic Ginger Marinated Grilled Chicken  
Spicy Soy Hanger Steak  
Cilantro Grilled Shrimp



### SLIDER STATION

Select Two Composed Sliders

Mini Cuban Sandwich

Roast Pork, Ham, Mustard,  
Pickle, Swiss, King Hawaiian

Mini Steak Bomb

Pepper, Onion, Salami, American

Barbecue Pulled Pork

Coleslaw, Brioche Bun

Black Angus Beef

Aged Cheddar, Pickle, Little Mac Sauce

Fried Chicken Slider

Dill Pickle, Garlic Aioli, Potato Roll

Buffalo Chicken Slider

Carrot & Celery Slaw,  
Buffalo-Blue Cheese Dressing

Black Bean Poblano Veggie Burger

White Cheddar, Brioche Bun

Served with Sweet Potato Fries and Tots v

### BUILD YOUR OWN SLIDER STATION

Select Three

Angus Beef

Black Bean-Poblano Veggie Burger

Barbecue Pulled Pork

Fried Chicken

Meat loaf

Mini Hot Dog

Select Two

Curly Fries

Sweet Potato Fries

Straight Cut Fries

Tots

Shoe String Fries

Cheddar, American, Blue Cheese

Lettuce, Tomato, Onion, Pickle, Sautéed Mushroom

Little Mac Sauce, Ketchup, Mustard, Mayo, BBQ

GF GLUTEN FREE | DF DAIRY FREE | V VEGAN

† CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*BEFORE CHOOSING YOUR MENU, PLEASE INFORM YOUR SALES MANAGER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*FIRESIDE CATERING IS NOT A NUT-FREE FACILITY.  
NUTS ARE DISCLOSED IN MENU ITEMS WHERE APPLICABLE.  
NUTS CAN BE REMOVED FROM A MENU ITEM UPON REQUEST.

# BEVERAGE AND BAR SERVICE

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## 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 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed for any overage following the event.

Setup fee of \$4 per guest will apply and includes setup, ice, bar garnish and glassware as well as liquor liability insurance.

Non-alcoholic beverages are included in the setup fee.

\*Signature Cocktails are 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 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

Includes 2 Signature Cocktails

### BEER & WINE ONLY

\$32.00/person

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

The 2 signature drinks are included in the open full bar package only. Signature drinks are not available for the beer and wine package.

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

**MENU PRICING AND PRODUCTS ARE SUBJECT TO CHANGE.**

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

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## LIQUOR

Grey Goose  
Tito's  
Bombay Sapphire  
Tanqueray  
Bacardi Superior  
Captain Morgan  
Jack Daniels  
Woodford Reserve  
Woodford Reserve Rye  
Balvenie 12yr.  
Olmeca Altos

## WINE

Kono Sauvignon Blanc, Marlboro, New Zealand  
Mer Soleil Reserve Chardonnay, Monterey, California  
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

## SIGNATURE 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 and wine bar package

### BLOOD ORANGE SANGRIA

White wine, Brandy, Blood Orange, Apricot

### OLD CUBAN

Rum, Sugar, Lime, Bitters, Sparkling

### HUB PUNCH

Rum, Batavia Arrack, Citrus, Bitters

### RESPECT YOUR ELDERS

Gin, Elderflower, Rosemary, Lime

### MINT JULEP SOUR

Bourbon, Mint, Sugar, Lemon

### MASSACHUSETTS MULE

Vodka, Ginger Beer, Cranberry, Lime

### APEROL SPRITZ

Aperol, Prosecco, Soda

### RED SANGRIA

Red Wine, Citrus, Ginger Ale

### BLACKBERRY MARGARITA

Tequila Blanco, Blackberry, Orange Liqueur, Lime

### ESPRESSO MARTINI

Vodka, Kahlua, Bailey's, Cold Brew

## SIGNATURE MOCKTAILS

Can be replaced with signature drinks at no additional cost.

If in addition to the 2 signature drinks, each drink is an additional \$1.00 per person (entire guest count)

### BLOOD ORANGE PUNCH

Elderflower, Blood Orange, Cranberry  
Lemon, Lime, Ginger Ale

### ELDERFLOWER LEMON FIZZ

Elderflower, Lemon, Sugar, Soda, Rosemary

### MOCK MINT JULEP

Mint, Lemon, Sugar, Ginger Ale

### MASSACHUSETTS MULE MOCKTAIL

Ginger Beer, Cranberry, Lime

### POMEGRANATE SPRITZ

Pomegranate, Orange, Soda

### FALL SPICED MULE

Apple Cider, Lemon, Maple, Lime

### Blackberry Soda

Lime, Blackberry, Club Soda

### ESPRESSO MARTINI MOCKTAIL

Cold Brew, Cream, Coffee Syrup