



## *Spring Wedding Collection*



# *Congratulations!*



Your day, your dream—Your Wedding!  
Let our 50 years of planning weddings be your peace of mind.  
Let us assist you with making your dreams come true!





DAVID TUCKER  
photography

G  
GOURMET CATERERS

P | E | M  
Peabody Essex Museum

# Spring

## COCKTAIL RECEPTION

MARCH 15 - JUNE 14

### PASSED HORS D'OEUVRE

#### Spring Hot Selections

Swiss Chard and Onion Pakora, V  
Korean Zucchini Pancake, Sprouts & Kimchi, V  
Spring Ricotta Custard Tart, Peas, Mint, V  
Za'atar Tofu, Green Tahini, Bread and Butter Cauliflower, V  
Fig Jam and Arugula Flatbread, V  
Asian Five Spice Chicken Meatball  
Nashville Chicken Tender Skewer, Pickle  
Beef Slider, American Cheese, Onion, Pickle  
BBQ Smoked Brisket Empanada

#### Spring Cold Selections

Sweet Pea Ricotta Salata, Truffle Crostini, V  
Blackberry Brie Gougere, V  
Spring Sweet Pea Vichyssoise Shooter, Mint Creme Fraiche, V  
Fava Hummus, Pita, Pickled Radish, Sumac, VG  
Crab and Chive Profiterole

### GOURMET CLASSICS

#### Hot Selections

Grilled Pizzette with Goat Cheese, Fig Jam and Arugula, V  
Pig's n Blanket, Smoked Tomato Ketchup  
Grilled Pizza Margherita, V  
Goat Cheese Mousse Tartlet, Caramelized Onion, Rosemary, V  
Yukon Gold Potato Latkes with Apple Relish and Crème Fraîche, V  
Mango and Red Onion Chicken Skewer, GF  
Truly Mini Burger Slider, Caramelized Shallot, Tomato Relish  
Brioche Roll or Pretzel Roll  
Two Ounce Charred Onion and Cheddar Cheese Burger Slider, Brioche Roll

#### Cold Selections

Fresh House Rolled Thai Vegetable Roll, Cilantro, "14 Carat" Vinaigrette GF, VG  
Tomato, Fresh Mozzarella and Basil Pesto Bruschetta, V  
Caprese Skewer, Red and Yellow Tomatoes, Bocconcini Mozzarella,  
Fresh Basil, Reduced Balsamic Drizzle, GF, V  
Beef Tenderloin Crostini with Red Onion Relish, Horseradish Crème, and a  
Charred Tomato Croustade  
Charred and Chopped Blistered Tomato, Arugula Pesto, Shaved Pecorino,  
Artisanal Herbed Toasted Croustade, V  
Jumbo Shrimp Cocktail with Traditional Cocktail Sauce GF

V= Vegetarian, VG = Vegan, CN = Contains Nuts, GF = Prepared Without Gluten, DF = Dairy Free

Menu items are made on shared equipment that processes nuts, tree nuts,  
dairy, shellfish, eggs, wheat and soy.

### STATIONARY DISPLAYS

#### New England Farmer's Market Cheese

Champlain Triple Crème, Boggly Meadow Baby Swiss, Aged  
Vermont Cheddar, Smith's Gouda, Cambozola Blue, Fig  
Marmalade, Dried Fruits and Fresh Berries, Local Honey,  
Assorted Crackers and Rustic Breads, V

#### Baked Brie

Whole Wheel of Brie En Croute,  
Split and Topped with Fig and Pistachio or Apricot and Almonds  
Served with Sliced Baguette, V, N

#### Herbes de Provence Croustades

Eggplant Caponata, Baby French Bean Salad with Toasted Garlic,  
Roasted White Bean Puree, Portobello Mushroom Salad  
Herb Rubbed Goat Cheese Buttons, Toasted Croustades, V

#### Mediterranean Table

Roasted Garlic Hummus, Sundried Tomato and Artichoke  
Tapenade, Aged Manchego Cheese, Roasted Chickpea Salad,  
Tzatziki, Stuffed Grape Leaves, Kalamata Olives, Spanish Extra  
Virgin Olive Oil, Herb Scented Ciabatta Crisps,  
Grilled and Soft Pita Triangles, Toasted Flatbreads, V

#### Vegetarian Antipasti Table

Fire Roasted Peppers, Marinated Artichokes, Balsamic Infused  
Mushrooms, Grilled Zucchini, Herb Dusted Eggplant with Pine  
Nuts, Cherry Tomatoes with Basil, Fresh Mozzarella and Olive Oil,  
and Pecorino Romano Cheese, Italian Extra Virgin Olive Oil,  
Focaccia Bread and Crostini, V, N

#### Crudités

Green Goddess Dip and Lemony Hummus  
Sweet Roasted Red Pepper, Endive, Peppers, Zucchini, Yellow  
Squash, Celery, Carrot, Yellow and Green Beans,  
French Breakfast Radish and Grape Tomatoes, V, GF

*Spring*  
PLATED DINNER  
FIRST COURSE  
MARCH 15 - JUNE 14

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Salad of Field Greens  
With Local Roasted Red and Gold Beets  
Citrus Aged Sherry Vinaigrette, V

Spring Beet and Endive Salad  
Warm Goat Cheese Fondue  
Lambs Lettuce  
White Balsamic Vinaigrette, V, GF

Spring Greens with Fresh Raspberries  
Oranges and Asian Pear  
Toasted Marcona Almonds  
Nasturtiums  
Miso Ginger Vinaigrette, V, CN

Arugula and Spinach Salad  
Feta Cheese, Herb Marinated Olives, Roasted Peppers,  
Lemony Vinaigrette, V, GF

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# Spring

## PLATED DINNER

### ENTREES

MARCH 15 TO JUNE 14

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#### CHICKEN

Crispy Rosemary Chicken Breast  
Lemony Herb Ricotta "Pillows", Leek and Asparagus Crema  
Radish, King Oyster Mushroom and Parsley Salad

Roasted Chicken with Spring Leeks and Spinach Stuffing  
Crisp Basil Polenta Fries, Ragout of Artichokes, Fava Beans  
and Haricots Vert, Heirloom Tomato and Asiago Fondue

#### BEEF

Tangerine and Chili Glazed Short Rib of Beef  
Carrot Ginger Puree  
Pickled Shimeji Mushrooms and Shaved Radish Salad

Roasted Beef Sirloin  
Truffled Artichoke and Cured Tomato Tart  
"English Spring Peas and Their Greens"

#### FISH

Roasted Salmon and Local Spring Beet Ravioli  
Garlicky Broccoli Rabe and Carrot and Ginger Nage

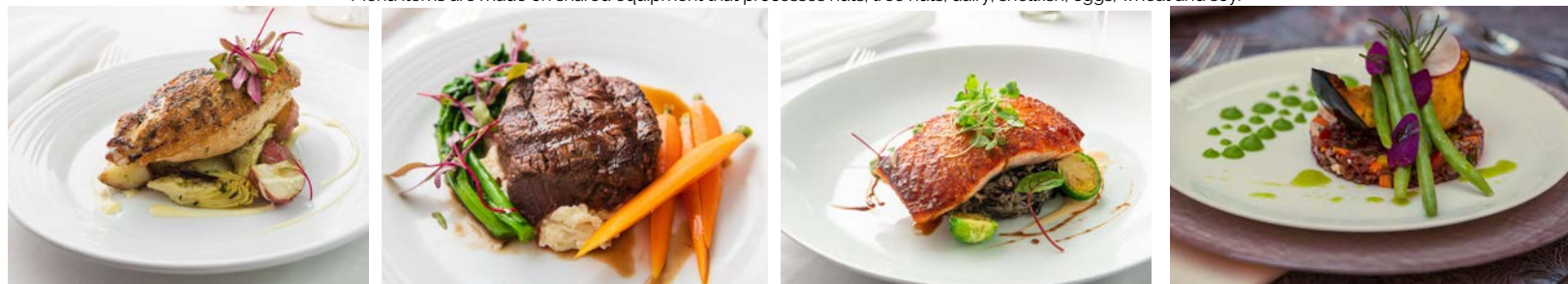
Pan Roasted Black Bass  
Artichokes, Peas and Pilaf, White Miso

#### VEGAN AND PREPARED WITHOUT GLUTEN

Moroccan Tangine  
Seared Tofu Halloumi, Lemon Mint Quinoa,  
Yam and Eggplant Tangine, Coriander-Tomato Confit,  
Turmeric Parsley Sauce, Harissa Spiced Almonds, VG, GF, CN

Lentil, Currant, and Pinenut Stuffed Tomato  
Served with Chickpea Puree, Spicy Carrot Broth,  
Fried Artichoke Hearts, and Pea Tendrils, VG, GF, CN

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# Wedding Plated Dinner Packages

## The following packages include:

Full on-site service inclusive of an  
Event Manager, who ensures a flawless food and beverage experience for your guests,  
Servers, Bartenders, and Culinaricians  
Place settings inclusive of standard china, glassware, and flatware  
Selections from the package menus  
Complimentary cake cutting, coffee, and tea service

### Plated Dinner Package One

Five Passed Hors D'oeuvre, Four Pieces Per Person  
One First Course  
One Entrée and One Vegetarian/Vegan Entrée  
\$180.00 Per Person\*

### Plated Dinner Package Two

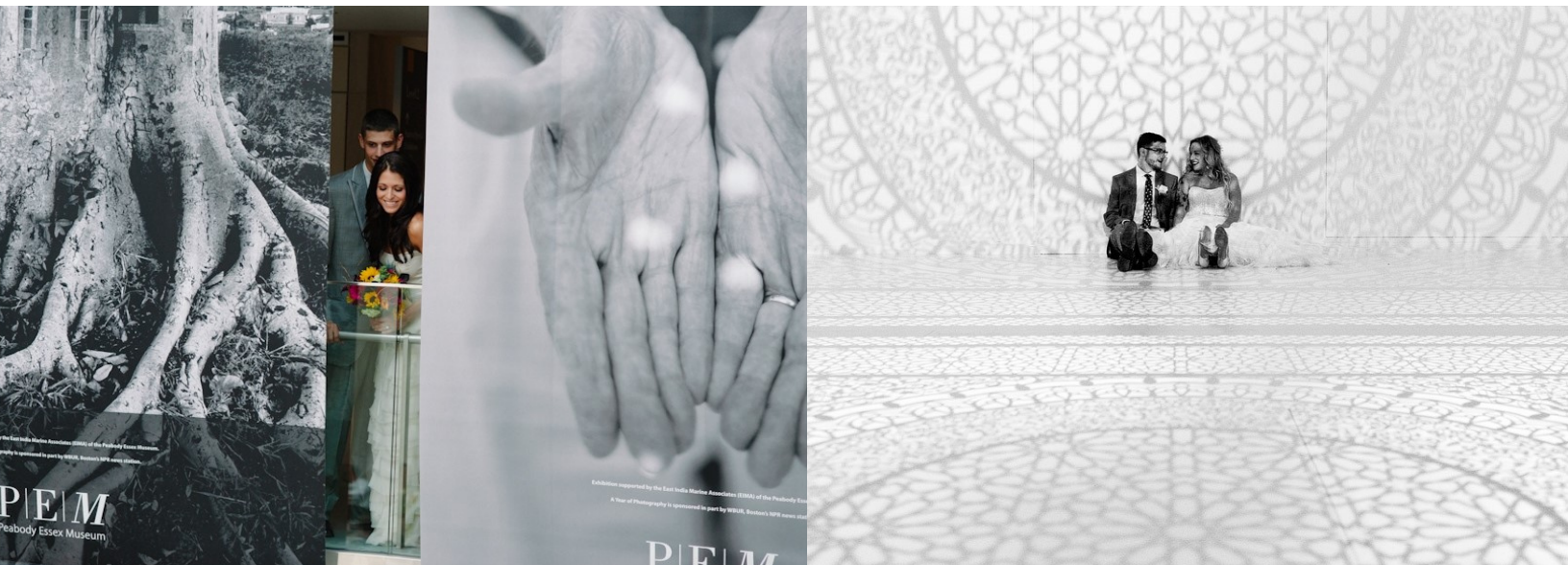
Five Passed Hors D'oeuvre, Four Pieces Per Person  
One Cocktail Display  
One First Course  
Two Entrées and One Vegetarian/Vegan Entrée  
\$210.00 Per Person\*

### Plated Dinner Package Three

Five Passed Hors D'oeuvre, Six Pieces Per Person  
Two Cocktail Displays  
One First Course  
Two Entrées and One Vegetarian/Vegan Entrée  
\$240.00 Per Person\*

\*Pricing is subject to change at anytime.

Pricing includes beverage set-up, white or gray linen tablecloths, and white hemstitch napkins  
Pricing does NOT include wedding cake, dessert, beverages, furniture, taxes, or administrative fees.



# Wedding Beverage Packages

## FULL BARS

### LUXURY FULL OPEN BAR

Grey Goose Vodka, Hendrick's Gin, Mount Gay Eclipse Rum, Glenlivet 12 Year Scotch, Jameson Irish Whiskey, Marker's Mark Bourbon, Casamigos Silver Tequila

White Haven Sauvignon Blanc, New Zealand  
Sonoma Cutrer Chardonnay, Russian River, CA  
Bouchard en Fils Pinot Noir, France  
Dough Cabernet Sauvignon, Sonoma, CA

Sam Adams Boston Lager, Notch Left of the Dial,  
Harpoon IPA, Amstel Light, Blue Moon, Heineken 0.0  
Seasonal Hard Seltzers

Sparkling Wine Toast

\$58.00 per person\*

### DELUXE FULL OPEN BAR

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Jack Daniel's Whiskey, WhistlePig PiggyBack Rye, Cazadores Silver Tequila

Wither Hills Sauvignon Blanc, New Zealand  
Decoy Chardonnay, Sonoma, CA  
Knott's Vines Cabernet Sauvignon, CA

Sam Adams Boston Lager, Notch Left of the Dial,  
Heineken, Corona, Amstel Light, Heineken 0.0  
Seasonal Hard Seltzers

Sparkling Wine Toast

\$48.00 per person\*

Packages include:

Soft Drinks, Still and Sparkling Waters, Juices and Mixers, Ice, Bar Fruit, Appropriate Glassware, Bar Service Equipment and Liquor Liability.

Bar must close 30 minutes prior to the end time of the event and can be served for a maximum of 5 hours.

\*Pricing Subject to Change at Anytime

Pricing does NOT include Wine Pour with Dinner, taxes or administrative fees.

Full Catering Packages coupled with Bar Packages are inclusive of Bar Service Labor.



# DINNER WINES BY THE BOTTLE

## WHITE WINE

Sauvignon Blanc, Emmollo, Napa \$50.00  
Sauvignon Blanc, Dog Point, Marlborough, New Zealand \$66.00  
Sauvignon Blanc, Wither Hills, Marlborough, New Zealand \$48.00  
Sauvignon Blanc, Frogs Leap, Napa \$68.00  
Pinot Grigio, Santa Margherita, Trentino - Alto Adige, Italy \$64.00  
Pinot Grigio, Barone Fini, Trentino-Alto Adige, Italy \$48.00  
Chardonnay, Rodney Strong, California \$48.00  
Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma Coast \$60.00  
Chardonnay, Post & Beam by Far Niente, Napa \$72.00  
Chardonnay, Davis Bynum, Russian River \$68.00  
Riesling, Dr Loosen, Mosel, Germany \$52.00  
White Blend, Conundrum, California \$50.00

## RED WINE

Pinot Noir, Bouchard Aine Fils, Loire, France \$48.00  
Pinot Noir, Argyle, Willamette Valley, Oregon \$62.00  
Pinot Noir, Belle Glos Balade, Santa Maria Valley \$80.00  
Pinot Noir, Meomi, California \$64.00  
Merlot, Markham, Napa \$64.00  
Merlot, Decoy by Duckhorn, Sonoma \$54.00  
Cabernet Sauvignon, Knotty Vines, California \$48.00  
Cabernet, Austin Hope, Paso Robles \$80.00  
Cabernet, Joel Gott, Napa \$54.00  
Malbec, Terrazas, Mendoza \$54.00  
Red Blend, Prisoner, California \$90.00  
Red Blend, Penfolds Max, Cabernet/Shiraz, South Australia \$54.00

## ROSE WINE

Rose, Elouan, Oregon \$48.00  
Rose, Whispering Angel, Cotes des Provence, France \$56.00  
Rose, M de Minuty, Cotes des Provence, France \$54.00  
Rose, Josh Cellars, California \$50.00

## CHAMPAGNE

NV Moet & Chandon Brut Imperial, Epernay France \$110.00  
NV Veuve Clicquot, Ponsardin Brut, Epernay France \$125.00  
Drappier, Carte D'Or Brut, France \$100.00  
Piper Heidsieck Cuvee Brut, France \$105.00

## SPARKLING WINE

Domaine Chandon Brut, California \$68.00  
Prosecco, Canella, Veneto, Italy \$56.00  
Prosecco, Adami Garbel, Treviso, Italy \$54.00

## ROSE SPARKLING

Cremant, Pierre Sparr D'Alsace, Alsace, France \$56.00  
Argyle Rose Brut, Willamette Valley, Oregon \$72.00  
NV Veuve Clicquot, Brut Rose, Epernay France \$150.00  
Domaine Chandon Brut Rose \$64.00



# WORDS OF APPRECIATION

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"I wanted to thank you again for making my wedding a success!!  
I had a great time at my wedding and appreciate  
all the dedication and time you put into it.  
I hope all brides get the opportunity to work with someone like you."

"I have never experienced such a great event.  
You and your staff are incredible. Not only was the food terrific,  
but the presentation was exactly what we hoped it would be.  
You made this day so special.  
You have a real gift and we will never forget it."

"I am on a mission to tell everyone I know how good you are. Wonderful!"

"The venue, food, drink, and entertainment were all outstanding.  
It was a pleasure working with you.  
You and your staff were just wonderful and as always,  
the food was phenomenal!"

