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!
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 Fraiche, 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, 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

STATIONARY DISPLAYS

New England Farmer’s Market Cheese
- Champlain Triple Crème, Boggy 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

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

S T A T I O N A R Y  D I S P L A Y S

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V= Vegetarian, VG = Vegan, CN = Contains Nuts, GF = Prepared Without Gluten, DF = Dairy Free
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
Spring Plated Dinner Entrees
March 15 to June 14

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 Culinarians
- 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 Knotty 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, Withers 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
Drapier, 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
"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!"

PHOTO CREDITS: DAVID TUCKER PHOTOGRAPHY, MILLER STUDIO, GENEVE HOFFMAN PHOTOGRAPHY, PIZZUTI PHOTOGRAPHY, ZEV FISHER PHOTOGRAPHY, THE 2654 PROJECT