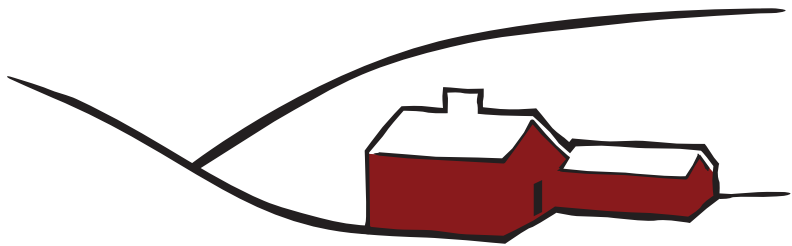


FRUITLANDS MUSEUM

Weddings & Events





2022-2023 WEDDING & EVENT SEASON

In partnership with the Trustees of Reservations Fireside Catering is proud to offer one of New England's most historic and picturesque venues for a wedding.

Founded in 1843 Fruitlands Museum on Prospect Hill features farmland, a historical farmhouse, Prospect House, the first Shaker Museum and two additional Art Galleries.

200+ acres of protected and maintained hilltop grounds is opened to the public during the day and exclusively available for events during the evenings from May – October.

Choose to host your ceremony on the scenic lawn, while your guests enjoy views of the beautiful Nashua River Valley.

Kick off your celebration with a cocktail reception on the side lawn featuring hand crafted, seasonal hors d'oeuvres and cocktails.

Showcase your custom menu filled with local and sustainable ingredients, followed by dancing and dessert under our spacious tent accommodating up to 192 guests.

Be sure to sneak out and take sunset photos, as Fruitlands Museum is home to some of the most incredible sunsets in the region.

INCLUDED SERVICES

Personal Wedding Planner
Event Manager
Wedding Party Attendant
Service, Bar & Kitchen Staff

Complimentary Group Tasting Event
For Couples Only. An evening of chef selected hors d'oeuvres, sweets & wine pairings.

INCLUDED MENU ITEMS

Sparkling Wine & Snacks
upon arrival in wedding suite

Pre- Ceremony Guest
Welcome Beverage

Five Passed Hors D'oeuvres

Bread Basket with Whipped Butter

Salad Course

Choice of Dinner Styles
Plated & Buffet

Package price determined by meal Selection

Coffee, Decaffeinated Coffee & Tea

Optional add-on menu items for Pre-Ceremony,
Cocktail Reception, First Course, Dessert and
Late Night Snacks available





HARVEST CALENDAR

We source the freshest ingredients possible from our own Gibbet Hill Farm in Groton 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 wedding 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.

FRUITLANDS MUSEUM

VENUE FEES AND MINIMUMS

During the warmer months, from May to October, Fruitlands Museum is available to rent for weddings and events in the evening and can accommodate up to 192 guests. Fruitlands Museum maintains a seasonal tent complete with bistro lighting, removable walls and large windows. The tent is included in the rental and is set on a large brick patio overlooking the Nashua River Valley. The historic Prospect House is adjacent to the tent and serves as the perfect location to stage your bar and serve appetizers.

| | | |
|---|--|---------------------|
| MONDAY - THURSDAY AFTER 5:00PM | FOOD PACKAGE MINIMUM VENUE RENTAL FEE | \$5,000 \$1,500 |
| FRIDAY 5:30-10:30PM | FOOD PACKAGE MINIMUM VENUE RENTAL FEE | \$9,500 \$2,500 |
| SATURDAYS 5:30-10:30PM | FOOD PACKAGE MINIMUM VENUE RENTAL FEE | \$12,500 \$4,000 |
| SUNDAY 5:30-10:30PM | FOOD PACKAGE MINIMUM VENUE RENTAL FEE | \$9,500 \$3,000 |

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

CEREMONY FEE: \$500

Includes ceremony set-up and use of the ceremony chairs and extends the rental period by 30 minutes, with a ceremony start time of 5pm. Wedding party may arrive at 3pm for pre-ceremony photos. Ceremony rehearsals are not included or allowed on site prior to the day of your wedding.

Menu pricing and products are subject to change.

Fees: 12% gratuity and 8% administration fee will be applied to your bill.

Tax: 6.25% state tax and 0.75% local tax will be added to your bill, excluding gratuity.

Note: The Town of Harvard requires one plain clothes police officer present for all functions. Fee is \$429, subject to change. Fireside Catering will schedule and manage your detail for the day of your event.

STATIONARY HORS D'OEUVRES

Stationary displays may be added to enhance your cocktail hour.

ARTISAN CHEESE BOARD **MCN**

Clothbound Cheddar, Local Goat, Manchego
Sheep, Danish Blue, Brie, Dried Fruit,
Preserves, Toasts and Crackers
\$10

GIBBET HILL FARM VEGETABLE CRUDITÉS **GF, V**

Seasonal Selection such as: Baby Carrots, Romanesco,
Peppers, Asparagus, Radish, Sugar Snap Peas & Sweet 100
Tomatoes, Roasted Garlic Hummus
\$7.50

CHARCUTERIE **MCN**

Spicy Sopressata, Capicola, Hard Salami
Pate de Campagne, Grafton Cheddar, Manchego
Cured Olives, Grainy Mustard, Cornichons
Rustic Baguette and Herb Flatbread
\$12

MEDITERRANEAN MEZZE **MCN**

Caponata, Artichoke & Fennel Salad
Marinated Olives, Capers, Cherry Tomatoes,
Pepper Argo Dolce, Marinated Mushrooms
Fresh Mozzarella, Spiced Feta, Hummus
Crostini and Soft Pita
\$11

MIDDLE EASTERN MEZZE **MCN**

Israeli Salad, Chickpea Salad,
Baba Ganoush, Tabbouleh, Falafel
Whipped Goat Cheese, Spiced Feta
Hummus, Sriracha, Tzatziki
Naan and Crispy Pita
\$11

BRUSCHETTA BAR **MCN**

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

ANTIPASTO **MCN**

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

BURRATA BAR **MCN**

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

LOCAL RAW BAR **GF, DF**

Oysters on the Half Shell & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15

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 **GF**
Parsnip Puree, Crispy Garlic, Pickled
Onion

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

SHORT RIB & MAPLE-SMOKED
CHEDDAR GRILLED CHEESE **MCN** + \$1
Caramelized Onion Jam

GRILLED THAI BEEF SALAD **GF,DF** +\$1
Chili, Cilantro, Mint

SEARED BEEF TENDERLOIN
SKEWER **GF** +\$1
Great Hill Blue Cheese Fondue

BLACK ANGUS BEEF MINI BURGER
Aged Cheddar, Little Mac Sauce

MINI STEAK BOMB **MCN**
Peppers, Onions, Salami, American

THAI PORK MEATBALL **DF**
Ginger & Garlic Soy

BARBECUE PULLED PORK SLIDER
Coleslaw, Brioche Bun

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

KUROBUTA PORK BELLY SLIDER +\$1
Kimchi Slaw, Sriracha Mayo

CRISPY PROSCIUTTO &
FRESH MOZZARELLA CROSTINI **MCN**
Honey Gastrique

BACON WRAPPED DATES **GF** + \$.50
Toasted Almond, Blue Cheese Cream

SEARED LAMB CHOP **GF,DF** +\$1
Black Garlic, Rosemary Mustard
Seed, Pickled Onion Ring

SEAFOOD

CHILLED JUMBO SHRIMP **GF,DF**
Cocktail Sauce

APPLEWOOD BACON **MCN**
Wrapped Scallops

MINIATURE CRAB CAKE **MCN**
Sriracha Remoulade

SPICY TUNA **DF** +\$1
Scallion Pancake, Sweet Soy, Pickled
Ginger

FENNEL CORIANDER
SEARED SCALLOP
Corn Puree, Crispy Shallot

FRIED LOCAL
WHOLE-BELLY CLAMS **MCN**+\$.50
Sriracha Mayo

CHIMICHURRI SHRIMP **GF,DF**
Garlic Lime Aioli

SMOKED SALMON **MCN** + \$.50
Everything Bagel Crisp, Caper Cream
Cheese

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

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

ALASKAN KING CRAB **GF** +\$4
Chive Beurre Blanc

LOBSTER BISQUE

LOCAL OYSTER
ON THE HALF SHELL **GF,DF**
Classic Mignonette

AHI TUNA **MCN, DF** +\$1
Basil, Lemon, Black & White Garlic

LOBSTER MAC & CHEESE CUP +\$2
Maine Lobster

MAINE CRAB CONE **MCN**
Crème Fraiche, Lemon Chive

POULTRY

PULLED CHICKEN TACO **GF**
Spiced Pulled Chicken, Cheddar,
Avocado Cream

CHICKEN POT PIE **MCN**
Roasted Free Range Chicken Farm
Vegetables

FRIED CHICKEN SLIDER
Dill Pickle Garlic Aioli

CRANBERRY ALMOND CHICKEN SALAD
Black Pepper Gougere

TANDOORI CHICKEN SKEWER **GF**
Tamarind Reduction

FRIED CHICKEN & WAFFLES **MCN**
Sweet Cream Butter

SMOKED DUCK & CHERRY
QUESADILLA **MCN** +\$1
Cumin, Lime, Spicy Smoked Pepper
Crema

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

BUFFALO CHICKEN
MAC & CHEESE CUP
Crumbled Blue Cheese

VEGETARIAN | VEGAN

FORAGED MUSHROOM &
GRUYERE TART **MCN**
Pickled Onion & Mustard Seed Relish

TOMATO SOUP &
AGED CHEDDAR
GRILLED CHEESE **MCN**

ARTICHOKE & CHARRED
LEEK FONDUTA **MCN**

CAPRESE BAGUETTE **MCN**
Tomato, Mozzarella, Basil, Balsamic

GIBBET HILL FARM FLATBREAD

GREEK SALAD BITE **GF**
Cucumber, Tomato, Olive, Feta

MINI CHEESE BOARD
Crème de Brie, Fig, Pistachio

PARMESAN-TRUFFLED
POMMES FRITES **GF**
Chives

BUTTERNUT SQUASH &
APPLE BISQUE **GF**
Spiced Pepitas

SPICY SAMOSA **V**
Tamarind Reduction

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

MAC & CHEESE CUP
Herb Bread Crumb

SPRING PEA BISQUE **GF**
Parmesan Crisp

GARLIC & CHILI SZECHUAN
CAULIFLOWER **V**

PLATED DINNER

BREAD BASKETS

Select one. Includes whipped butter.

ROSEMARY GARLIC SOURDOUGH, CORNBREAD, BAGUETTE MCN

PARKER HOUSE ROLLS, ROSEMARY FOCACCIA & ASIAGO BREAD MCN +\$1.50

GLUTEN FREE +\$1

SMALL PLATES

Optional course. Choose one.

SEARED CRAB CAKE MCN

Grainy Mustard Slaw, Spicy Remoulade
\$12

FENNEL-CORIANDER DUSTED SCALLOP GF

Crisp Prosciutto, Pickled Fennel, Potato Purée
\$14

WILD MUSHROOM TORTELLONI

English Peas, Shiitake Mushroom,
Crisp Prosciutto, Madeira Cream
\$10

SPICED SHRIMP & GRITS GF

Stone-Ground Grits, White Cheddar,
Smoky Tasso Ham
\$12

RIGATONI

Brussels Sprouts, Asparagus, Sweet Peas, Caramelized
Cipollinis, Melted Leek Cream
\$8

SEARED FREE RANGE STATLER CHICKEN GF

Mushroom & Parmesan Risotto,
Roasted Garlic Jus
\$12

SPICY CHICKEN SAUSAGE GEMELLI

Chili-Garlic Broccoli Rabe, Caramelized Onions, Parmesan
Cream
\$12

PUMPKIN & RICOTTA RAVIOLI

Roasted Root Vegetables, Pepitas, Fried Sage,
Brown Butter – Parmesan Cream
\$10

RED WINE BRAISED SHORT RIB GF

Gremolata, Parsnip & Potato Puree
\$15

CRISPY PORK BELLY DF, MCN

Grilled Bread, Spicy Rouille, Pickled Vegetables
\$12

PENNE CARBONARA

Sweet Peas, Pancetta, Roasted Garlic-Roman Cream
\$10

Soup

Optional course. Choose one.

BUTTERNUT SQUASH & APPLE CIDER BISQUE, Spiced Pepitas & Cider Reduction **GF** \$6

NEW ENGLAND CLAM CHOWDER, Oyster Crackers \$8

ROASTED CAULIFLOWER SOUP, Asiago Frico **GF** \$6

LOBSTER & CORN CHOWDER **GF** \$12

ROASTED TOMATO SOUP, Cabot Cheddar Croutons **MCN** \$6

SALAD COURSE

Included in package. All salads are Gluten Free.

Choose 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

CHOPPED ROMAINE & APPLEWOOD SMOKED BACON

Tomatoes, Blue Cheese Crumble
Buttermilk Ranch

CAPRESE

Tomato, Fresh Mozzarella, Basil,
Aged Balsamic Reduction
+\$1

SIGNATURE BURRATA SALADS

SPRING

AVAILABLE APRIL – JUNE

English Pea Purée, Green & White Asparagus,
Olive Crumble, Champagne Vinaigrette
+\$3

SUMMER

AVAILABLE JULY – MID-SEPTEMBER

Native Corn Purée, Heirloom Tomato, Basil & Mint,
White Balsamic Vinaigrette
+\$3

FALL AND WINTER

AVAILABLE MID-SEPTEMBER - MARCH

Butternut Purée, Pumpkin Spiced Butternut, Cider Braised Delicata,
Pickled Pearl Onion, Pepitas, Cider Vinaigrette
+\$3

ENTRÉE COURSE

Choose 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**
\$97

BLACK ANGUS GRILLED NY SIRLOIN **GF**
\$100

GRILLED BEEF TENDERLOIN FILET **GF**
\$102

GRILLED PETIT BEEF TENDERLOIN FILET **GF**
\$98

SAUCES & COMPOUND BUTTERS

Choose 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
+\$4

GARLIC & HERB BUTTER SHRIMP SKEWER **GF**
+ \$7

FENNEL-CORIANDER DUSTED SEARED DIVER SCALLOPS **GF, DF**
+ \$7

SAUTÉED FORAGED MUSHROOMS **GF, DF**
+ \$4

AGRODOLCE CIPOLLINI ONIONS **GF, DF**
+ \$4

BLISTERED SHISHITO PEPPERS **GF, DF**
+ \$4

POULTRY, PORK & LAMB

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**
Carrot Purée, Foraged Mushroom, Roast Chicken Jus
\$88

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**
Celeriac Purée, Shaved Fennel Salad, Lemon Jus
\$87

FREE-RANGE STATLER CHICKEN **GF**
Parsnip Purée, Apple-Sage Chutney
\$88

ROASTED DUCK BREAST **GF**
Red Cabbage Purée, Black Berry Brandy Jus
Medium-Rare
\$91

HERB ROASTED RACK OF LAMB
Caramelized Shallot & Red Wine Lamb Jus
\$103

BLACK GARLIC DIJON CRUSTED LAMB LOIN
Rosemary Lamb Jus
\$98

HONEY & GARLIC GLAZED BONE-IN PORK CHOP **GF**
Apple & Vidalia Onion Purée
\$93

SEAFOOD

SEARED FAROE ISLAND SALMON **GF**
Caramelized Fennel & Onion, Preserved Lemon
Chive Beurre Blanc
\$91

HORSERADISH CRUSTED FAROE ISLAND SALMON
Red Beet Purée, Cranberry & Golden Beet Hash
\$92

SEARED ATLANTIC HALIBUT **GF**
Fennel Cream
\$98

MISO ROASTED NATIVE COD **GF**
Sweet Sesame Corn Purée
\$93

HERB MARINATED GRILLED SWORDFISH **GF**
Pepperonata, Caramelized Shallot Butter
\$96

CILANTRO LIME STRIPED BASS **GF**
Native Corn Salsa, Garlic & Citrus Beurre Blanc
\$97

TANDOORI NATIVE COD **GF**
Braised Apricots, Tamarind Beurre Blanc
\$93

PASTA*

SPICY CHICKEN SAUSAGE GEMELLI
Chili-Garlic Broccoli Rabe, Caramelized Onions, Parmesan
Cream
\$87

PUMPKIN & RICOTTA RAVIOLI
Roasted Root Vegetables, Pepitas,
Fried Sage, Brown Butter-Parmesan Cream
\$87

PENNE CARBONARA
Sweet Peas, Pancetta, Roasted Garlic-Romano Cream
\$87

RIGATONI
Brussels Sprouts, Asparagus, Sweet Peas,
Caramelized Cipollinis, Melted Leek Cream
\$87

VEGAN & GLUTEN FREE PASTA
Fat Moon Farm Mushrooms,
Roasted Tomatoes, Arugula Pesto
\$87

*** PASTA ENTREES ARE COMPOSED DISHES
AND NOT SERVED WITH SIDES**

VEGETARIAN | VEGAN

A seasonal Gibbet Hill Farm Galette (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 **GF**
Morel Mushrooms, Braised Carrots, Asparagus, Haricot Vert, English Pea, Cipollini Onion
\$90

CHIVE SPAETZLE
Brûléed Onion, Roasted Baby Carrots
Pickled Pearl Onions
\$80

BELUGA LENTILS **GF, V**
Spiced Squash, Rainbow Chard, Pomegranate Molasses
\$90

SIDE DISHES

Choose one vegetable and one starch.

VEGETABLE

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

HERB BUTTER, GREEN BEANS, BABY CARROTS
RED PEARL ONIONS **GF**

GARLIC – HERB ROASTED BABY CARROTS &
CIPOLLINI ONIONS **GF, V**

BABY ZUCCHINI, SUNBURST SQUASH
BABY CARROT, COMPOUND BUTTER **GF**

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

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

CORN, CIPOLLINI, SPRING PARSNIP **GF, V+ \$1.50**

ROASTED BRUSSELS SPROUTS & CIDER GASTRIQUE **GF, V**

SPICED BUTTERNUT, DRIED CRANBERRIES, PEPITAS **GF, V**

STARCH

CELERY ROOT & POTATO MASH **GF**

SEA SALTED RED SKIN POTATOES &
CARAMELIZED 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,
DRIED CRANBERRIES **GF, V**

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

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 Crumble, Pumpkin, Mixed Berry

Whipped Cream

\$10

VANILLA BEAN BREAD PUDDING

White Chocolate Anglaise,

Chantilly Cream, Fresh Berries

\$7

LEMON BLUEBERRY SHORTCAKE STATION

MAKE YOUR OWN

AVAILABLE MAY - JULY

Lemon Lavender Biscuit,

Fruit Compote, Lemon Whipped Cream

\$9

CARAMEL APPLE SHORTCAKE STATION

MAKE YOUR OWN

AVAILABLE AUGUST - OCTOBER

Cinnamon Biscuit,

Caramelized Apples, Maple Whipped Cream

\$9

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

COOKIES & BARS

CHOOSE 3:

Chocolate Chip, Oatmeal Butterscotch,

Cranberry White Chocolate Chip,

Double Chocolate Chip Brownie, Blondie, Sea Salt Brownie

Cookie, Gluten Free Coconut Caramel Bar

\$6

Add Ice Cold Milk

\$2

INDIVIDUAL APPLE CRISP

Maple Crème Anglaise

\$7

INDIVIDUAL MIXED BERRY CRISP

White Chocolate Anglaise

\$8

GELATO STATION

Salted Caramel, Vanilla, Chocolate Gelato

Sugared Cherries, Pistachios,

Waffle Cookie, Ganache

\$12

CIDER DONUTS MCN

Cinnamon Sugar

Presented in Paper Bag

\$4

KANE'S DONUTS TABLE MCN

\$6

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 CARAMEL
TORTE BAR **MCN**
Coconut Shortbread Crust,
Salted Chocolate

ESPRESSO POTS DE CRÈME **GF**
Chocolate Espresso Bean
\$5

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

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 **MCN**
Fresh Strawberry

VANILLA BEAN TARTLET **MCN**
Fresh Berries

CHOCOLATE GANACHE
& CARAMEL TARTLET **MCN**
Sea Salt Sprinkle

LEMON MERINGUE TARTLET **MCN**
Lemon Curd, Blueberry, Torched
Meringue

CHOCOLATE DIPPED
STRAWBERRY **GF**

CARROT CAKE BITE
Cream Cheese Frosting,
Cinnamon Dust

SMORES DESSERT JAR **MCN**
Graham Cracker, Chocolate Ganache,
Toasted Marshmallow
\$6

STRAWBERRY CHEESECAKE
DESSERT JAR **MCN**
Graham Cracker Fresh Berries
\$6

PEANUT BUTTER DESSERT JAR
Oreo Crumb, Peanut Butter Mousse,
Reese's
\$6

CLASSIC CANNOLI **MCN**

DOUBLE CHOCOLATE CHIP
CANNOLI **MCN**

LEMON PISTACHIO CANNOLI **MCN**

CHOCOLATE TORTE BITE **MCN**
Ganache Glaze, Boozy Cherries

PUMPKIN CHEESECAKE BITE **MCN**
Gingersnap Crust,
Spiced Chantilly Cream

VANILLA BEAN CHEESECAKE BITE **MCN**
Graham Cracker Crust, Mixed Berry
Compote

INDIVIDUAL PLATED DESSERTS

All \$8.00 per guest unless noted otherwise

SEASONAL SORBET **GF, V**
\$6

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

LEMON MERINGUE TORTE **MCN**
Vanilla Crust, Lemon Curd, Torches Meringue

CHOCOLATE TORTE **MCN**
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 **GF, V**
Presented in Bamboo Cones
\$4

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

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

HONEY ROASTED NUTS **GF, DF**
Presented in Individual Glass Jars
\$6.50

MINIATURE SOFT PRETZEL
Honey Mustard
\$4

MAPLE & CAYENNE
CANDIED BACON **GF, DF**
\$4

SESAME LO MEIN
Julienne Vegetables
\$6.00 per piece

SOY GINGER RICE NOODLES **GF, DF**
Shredded Carrot, Bean Sprouts, Scallions
\$6.00 per piece

SPICY DRAGON UDON **DF, MCN**
Shiitake Mushroom, Red Pepper, Napa Cabbage
\$6.00 per piece

SPICY CARAMEL POPCORN **GF**
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

OLD FASHIONED LEMONADE + ICED TEA
\$4.50

LEMON CUCUMBER WATER
\$2

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

HIBISCUS ORANGE WATER
\$2

TABLESIDE COFFEE & TEA SERVICE
\$6
(Coffee and Tea Station is included in your package)

ICED SPRING WATER STATION
Still & Lemon
\$1

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.

*Signature cocktails 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.

PREMIUM BAR

\$32.00/person

DELUXE BAR

\$37.00/person

Includes one signature cocktail

*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. Bar must close at 10pm according to Harvard ordinance.

Gratuuity 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

BEER

Bud Light
Blue Moon
Harpoon
Wachusett Country Ale

Sam Seasonal (Summer or October)
Shed IPA
Carlsons Hard Cider
Bucklers NA

PREMIUM WINES

Salmon Creek Pinot Grigio
Salmon Creek Chardonnay
Rex Goliath Cabernet Sauvignon
Rex Goliath Merlot
Bieler and Fils Rose

DELUXE WINES

Campanile Pinot Grigio
| Lohr Chardonnay
Brancott Sauvignon Blanc
Laurent Miguel Rose
Angeline Pinot Noir
Cellar 8 Cabernet Sauvignon
McManis Merlot
Kenwood Sparkling Wine

PREMIUM LIQUORS

Tito's Vodka
Gordons Gin
Bacardi White Rum
Captain Morgan's Spiced Rum
Evan Williams Bourbon
Olmeca Plata

DELUXE LIQUORS

Tito's Vodka
Grey Goose Vodka
Tanqueray Gin
Bombay Sapphire Gin
Bacardi White Rum
Captain Morgan's Spiced Rum
Jack Daniels
Makers Mark
Olmeca Altos Plata Tequila
Baileys

SIGNATURE COCKTAILS

One signature cocktail is included in the cost of the deluxe open full bar package only.
Signature cocktails 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

MINT JULEP SOUR
Bourbon, Mint, Sugar, Lemon

MASS MULE
Vodka, Ginger Beer, Cranberry Lime

OLD CUBAN
Rum, Sugar, Lime, Bitters, Bubbles

FALL SPICED SANGRIA
Red Wine, Clove, Cinnamon, Brandy, Citrus

Bar pricing and products are subject to change. You will be charged the current price of the package at the time of the event.