



SEATED DINNER

Pre-Ceremony Refreshments

Lemonade & Iced Tea Display
Mason Jars, Lemon, Fresh Mint

PASSED HORS D'OEUVRES

(please select six)

Mini Crab Cakes, Ancho Aioli
Shrimp, Cocktail Sauce
Tomato, Basil, Mozzarella Pizzetta
Maple Glazed Scallop, Bacon Wrapped
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Spicy Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed

FIRST COURSE

(please select one)

Baby Arugula

Roasted Pears, Grape Tomatoes, Herbed Goat Cheese, Light Citrus Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Balsamic Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons, Shaved Parmesan, Housemade Dressing

Spring Asparagus Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



ENTRÉE COURSE

(please select two)

Chimichurri Grilled Flat Iron Steak

Red Wine Demi-Glace

Upgrade to Black Angus Filet of Beef \$10 Per Person

Pan-Seared Statler Chicken

Lemon Thyme Au Jus

Herb-Crusted Gloucester Cod

Citrus Beurre Blanc

Duroc Pork Chop

Grilled Half Peach, White Balsamic Drizzle

Sides

Herb Roasted Fingerling Potatoes, Seasonal Vegetable Medley

VEGETARIAN & VEGAN

(please select one)

Spinach Ravioli

Braised Swiss Chard, Local Baby Leeks, Fennel, Shaved Parmesan

Asparagus and Sweet Pea Risotto (GF)

Valley View Farm Goat Cheese

Warm Ancient Grain Bowl (GF & Vegan)

Roasted Seasonal Vegetables, Baby Arugula
Parsley Vinaigrette

DESSERT

Wedding Cake Provided by the Couple
Chocolate Dipped Strawberries, Sablé Cookies
French Roast Coffee and Imported Tea



PREMIUM SEATED DINNER

PRE-CEREMONY REFRESHMENTS

Lemonade & Iced Tea Display
Mason Jars, Lemon, Fresh Mint

PASSED HORS D'OEUVRES *(please select eight)*

Mini Crab Cakes, Ancho Aioli
Shrimp, Cocktail Sauce
Tomato, Basil, Mozzarella Pizzetta
Maple Glazed Scallop, Bacon Wrapped
Lobster Salad, Homemade Potato Chip, Chives, Lemon Aioli
Yellowfin Tuna Tartare, Black Sesame Waffle Cones, Wasabi Aioli
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Spicy Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed

STATIONARY DISPLAY

Imported & Domestic Cheese Board
Grafton Cheddar, Flower Crusted Goat
Local Brie, Smoked Gouda, Great Hill Blue
Red Grapes, Strawberries, Fresh Herbs, Flowers
Assorted Crackers and French Baguettes



FIRST COURSE

(please select one)

Local Tomatoes, Basil, Fresh Mozzarella

EVOO, Aged Balsamic Vinaigrette

Baby Arugula

Roasted Pears, Grape Tomatoes,
Herbed Goat Cheese, Light Citrus Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Balsamic Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons
Shaved Parmesan, Housemade Dressing

Spring Sweet Pea Bisque

Crème Fraîche Drizzle, Chives

Accompaniments

Freshly Baked Rolls, Sea Salted Butter

ENTRÉE COURSE

(please select two)

Filet of Black Angus Beef

Cayenne Onion Crisps, Malbec Demi-Glace

Pan-Seared Local Halibut

Lemon Caper Beurre Blanc

Duroc Pork Mignons

Grilled Peaches, Demi-Glace
White Balsamic Drizzle

Pan-Seared Statler Chicken

Lemon Thyme Au Jus

Gloucester Cod Loin

Ritz Crumbs, Lobster Cream Sauce

Sides

Boursin Stuffed Red Bliss Potatoes, Roasted Asparagus Spears



VEGETARIAN & VEGAN

(please select one)

Spinach Ravioli

Braised Swiss Chard, Baby Leeks
Fennel, Shaved Parmesan

Asparagus Sweet Pea Risotto (GF)

Valley View Farm Goat Cheese

Warm Ancient Grain Bowl (GF, Vegan)

Roasted Season Vegetables, Baby Arugula
Parsley Vinaigrette

Vegan Mediterranean Phyllo (Vegan)

Seasonal Vegetables, Kalamata Olives, Quinoa

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries and Sablé Cookies

French Roast Coffee and Imported Tea



FORMAL STATIONS

PRE-CEREMONY REFRESHMENTS

Lemonade & Iced Tea Display
Mason Jars, Lemons, Fresh Mint

PASSED HORS D'OEUVRES

(please select six)

Shrimp, Cocktail Sauce
Mini Crab Cakes, Ancho Aioli
Tomato, Basil, Mozzarella Pizzetta
Maple Glazed Scallop, Bacon Wrapped
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Spicy Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed

DINNER STATIONS

(please select Two or Three Stations)

BEEF

(select one option)

Herb Crusted Beef Tenderloin

Wild Mushrooms, Caramelized Onions, Red Wine Demi-Glace
Boursin Red Bliss Potatoes, Spring Vegetable Medley

Red Wine Braised Short Ribs

Garlic Mashed Potatoes, Spring Vegetable Medley



SEAFOOD

(please select one option)

Herb-Crusted Gloucester Cod

Citrus Beurre Blanc

Roasted Fingerling Potatoes, Grilled Asparagus

Pan-Roasted Salmon

Toasted Pistachios, Citrus Beurre Blanc

Roasted Fingerling Potatoes, Grilled Asparagus

CHICKEN

Pan-Seared Statler Chicken

Lemon Thyme Au Jus

Asparagus Spring Pea Risotto, Herbed Baby Carrots

PASTA

(select one option)

Wild Mushroom Ravioli

Pecorino Cream, Basil Pesto Swirl

Spinach Ravioli

Braised Swiss Chard, Baby Leeks, Fennel, Shaved Parmesan

Accompaniments

Focaccia, EVOO, Balsamic, Crushed Red Pepper, Sea Salt, Shaved Parmesan

RISOTTO

Parmesan Risotto

Included Toppings

Garlic Shrimp, Grilled Chicken, Apple-Smoked Bacon

Asparagus, Sweet Peas, Roasted Tomatoes, Mushrooms

Fresh Goat Cheese, Shaved Parmesan

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Fine Teas



CASUAL STATIONS

PRE-CEREMONY REFRESHMENTS

Lemonade & Iced Tea Display
Mason Jars, Lemons, Fresh Mint

PASSED HORS D'OEUVRES

(please select six)

Shrimp, Cocktail Sauce
Mini Crab Cakes, Ancho Aioli
Tomato, Basil, Mozzarella Pizzetta
Maple Glazed Scallop, Bacon Wrapped
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Spicy Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed

STATIONS

(please select Two Stations)

GOURMET GRILLED CHEESE

(please select three)

Bacon, Brie, Fig Jam
Vermont Cheddar, Roasted Tomato
Prosciutto, Caramelized Onion, Goat Cheese
Black Forest Ham, Gruyere
Granny Smith Apple, Brie
Or, *what's your dream grilled cheese?*

Accompaniments

Tomato Bisque Demitasse, Dave's Housemade Pickles



SLIDER BAR

(please select two)

Black Angus Bacon Cheeseburgers
Sesame Crusted Yellowfin Tuna Burgers, Wasabi Aioli
Grilled Turkey Burgers, Smoked Gouda Fried Onions, BBQ
Fried Chicken Sliders, Vinegar Coleslaw, Spicy Aioli
Pulled Pork, Housemade Pickles

Accompaniment

Housemade Potato Chips

TACOS

Flour & White Corn (GF) Tortillas

Proteins

(Please choose two)

Chili Lime Chicken
Ancho Dusted Shrimp
Grilled Flat Iron Steak

Toppings

(All included)

Grilled Vegetables, Jalapeño Slaw, Black Beans, Pico de Gallo,
Guacamole, Scallions, Pickled Jalapeño, Cotija Cheese

Accompaniments

Cilantro Rice, Mexican Street Corn Salad

DESSERT

Wedding Cake Provided by the Couple
Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Fine Teas



ADDITIONAL STATIONARY APPETIZERS

Mediterranean

House Cured Olives, Imported Feta Cheese
Tirokafteri, Hummus, Tzatziki, Stuffed Grape Leaves
Roasted Peppers, Sweet Drop Peppers
Roasted Tomatoes, Artichokes

Baconator

Crispy Neuske's Applewood Smoked Bacon Strips
Grafton Cheddar Cubes
(add Sriracha Bacon for \$3 per person)
Seasonal Pine Bough or Rosemary Sprig Display

Imported & Domestic Cheese Board

Local Brie, Grafton Cheddar, Flower Crusted Goat
Smoked Gouda, Great Hill Blue
Red Grapes, Strawberries, Fresh Herbs, Flowers
Assorted Crackers, French Baguettes

Charcuterie & Cheese Board

Prosciutto di Parma, Finochietta Salami, Genoa Salami, Saucisson Sec
Soppressata, Local Brie, Grafton Cheddar, Flower Crusted Goat, Smoked Gouda
Great Hill Blue, Fresh & Dried Fruits, Assorted Nuts, Cornichons
House Marinated Olives, Whole Grain Mustard
Assorted Crackers, French Baguettes



ADDITIONAL PASSED HORS D'OEUVRES

Skewers

Tomato, Mozzarella, Basil Caprese Skewer
Herb Marinated Tenderloin Skewers, Horseradish Dip
Grilled Shrimp, Ginger Cilantro Mignonette

Grilled Cheese Minis

Black Forest Ham, Gruyere
Prosciutto, Onion, Goat Cheese
Cheddar, Roasted Tomato, Basil
Cheddar, Creamy Tomato Soup Demitasse
Bacon, Brie, Fig Jam

Pizzettas

Fig, Gorgonzola
Buffalo Chicken, Blue Cheese
Prosciutto, Arugula, Shaved Parmesan, Balsamic Glaze
Sausage, Goat Cheese, Spinach, Lemon Aioli

Seafood

Grilled Shrimp, Harissa
Crabmeat Stuffed Mushrooms
Cajun Grilled Shrimp, Avocado Salsa, Tortilla Rounds
Seared Scallops, Spicy Aioli
Jonah Crab, Endive

Vegetarian

Crispy Vegetable Spring Rolls, Candied Ginger Soy
Truffle Fontina Arancini

Vegan

Falafel, Lemon Tahini
Blistered Shishito Peppers, Vegan Lemon Aioli
Fried Edamame Spring Rolls



ADDITIONAL DESSERTS

Petite Desserts

Crème Caramels
Key Lime Tartlets
Homemade Chocolate Pudding
Lemon Poppy Seed Strawberry Shortcake
Fresh Fruit Tartlets
Mini Apple Crisps
Lemon Mousse

Housemade Cookies & Bars

Pecan Sablés
Peanut Butter
Heath Bar Brownies
Golden Raisin Brown Butter Oatmeal
Classic Chocolate Chip
Raspberry Linzer Bars
Lemon Squares
(Nut Free Selection Available)

Plated Desserts

Crème Brûlée
Pavlova, Lemon Curd, Fresh Berries
Lemon Poppy Seed Strawberry Shortcake, Fresh Mint, Whipped Cream
Flourless Chocolate Torte, Raspberry Coulis, Crème Anglais
Apple Blueberry Cobbler



LATE NIGHT SNACKS

Flatbreads

(please choose three)

Pepperoni, Mozzarella
Thai Chicken, Cilantro, Fried Wontons
Marini Farm Tomato, Valley Farm Goat Cheese
Butternut Squash, Dried Cranberries, Sage, Manchego
Baked Potato, Bacon, Cheddar, Chives, Sour Cream
Duck Confit, Caramelized Onion, Fontina
Wild Mushroom, Gruyere

Chicken Fingers

Crispy Original & Spicy Buffalo

Barbeque Sauce, Ancho Aioli, Ketchup, Blue Cheese Sauce

Accompaniment

Homemade Potato Chips

Party Fries

(for 100 people or more)

(please select two)

Classic

White Truffled

Sweet Potato

Parmesan and Rosemary Shoestring

Cajun Dusted

Onion Rings

Accompaniments

Assorted Dipping Sauces