



SEATED DINNER

Pre-Ceremony Refreshments

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Pot Stickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Maple Glazed Scallops Wrapped in Bacon, Maple Syrup Dip
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Classic Honey Mustard
Pear, Fig Jam, Brie Phyllos

FIRST COURSE

(please select one)

Baby Arugula, Maple Balsamic Vinaigrette

Roasted Apples, Toasted Walnuts, Roasted Tomatoes, Blue Cheese Crumbles

Acadia Mixed Greens, Balsamic Vinaigrette

Julienned Seasonal Vegetables

Caesar Salad

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

Wild Mushroom 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

Roasted Statler Chicken

Sautéed Mushrooms, Garlic Jus

Gloucester Cod

Buttery Ritz Crumb Topping, Lemon

Brined Duroc Pork Chop

Caramelized Onions, Granny Smith Apples, Dried Cherries, Demi Glace

Sides

Herb Roasted Fingerling Potatoes, Seasonal Vegetable Medley

VEGETARIAN & VEGAN

(please select one)

Butternut Squash Ravioli

Brown Butter, Fried Sage, Dried Cranberries, Sauteéd Spinach

Wild Mushroom Risotto (GF)

Portobello Cap, Italian Parmesan

Warm Ancient Grain Bowl (GF & Vegan)

Roasted Seasonal Vegetables, Baby Arugula,
Parsley Vinaigrette

Vegan Mediterranean Phyllo

Seasonal Vegetables, Kalamata Olives, Farro

DESSERT

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



PREMIUM SEATED DINNER

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select eight)

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Potstickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Herbed Beef Tenderloin Skewer, Horseradish Crema
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Local Lobster, Homemade Potato Chip, Chives, Lemon Aioli
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Maple Glazed Scallops Wrapped in Bacon, Maple Syrup Dip
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Classic Honey Mustard
Pear, Fig Jam, Brie Phyllos

STATIONARY 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 and French Baguettes



FIRST COURSE

(please select one)

Local Tomatoes, Basil, Fresh Mozzarella

EVOO, Aged Balsamic Vinaigrette

Baby Arugula

Roasted Apples, Toasted Walnuts, Roasted Tomatoes,
Blue Cheese Crumbles, Maple Balsamic Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Balsamic Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons, Shaved Parmesan
Housemade Dressing

Wild Mushroom Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter

ENTRÉE COURSE

(please select two)

Black Angus Filet of Beef

Red Wine Demi Glace, Buttermilk Cayenne Onion Crisps

Roasted Statler Chicken

Dried Fruit, Apple Cider Demi Glace

Duroc Pork Mignons

Caramelized Onions, Granny Smith Apples, Dried Cherries, Demi Glace

Pan-Seared Halibut

Kalamata Olives, Capers, White Wine, Lemon

Gloucester Cod Loin

Ritz Crumbs, Lobster Cream Sauce

Sides

Red Bliss Boursin Potatoes, Baby Carrot Asparagus Bundle



VEGETARIAN & VEGAN

(please select one)

Butternut Squash Ravioli

Brown Butter, Fried Sage,
Dried Cranberries, Sauteéd Spinach

Wild Mushroom Risotto (GF)

Portobello Cap, Italian Parmesan

Warm Ancient Grain Bowl (GF & Vegan)

Roasted Seasonal Vegetables, Baby Arugula, Parsley Vinaigrette

Vegan Mediterranean Phyllo

Seasonal Vegetables, Kalamata Olives, Farro

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries and Sablé Cookies

French Roast Coffee and Imported Tea



FORMAL STATIONS

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Pot Stickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Maple Glazed Scallops Wrapped in Bacon, Maple Syrup Dip
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Classic Honey Mustard
Pear, Fig Jam, Brie Phyllos

DINNER STATIONS

(please select Two or Three Stations)

BEEF

(select one option)

Herb Crusted Beef Tenderloin

Boursin Red Bliss Potatoes, Seasonal Vegetables

Red Wine Braised Short Ribs

Garlic Mashed Potatoes, Seasonal Vegetables

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

(please select one option)

Pan-Seared Chicken

Dried Fruits, Apple Cider Demi Glace

Roasted Fingerling Potatoes, Herbed Baby Carrots

Pan-Seared Chicken

Sautéed Mushrooms, Garlic Jus

Parmesan Risotto, Grilled Asparagus

PASTA

(select one option)

Wild Mushroom Ravioli

Pecarino Cream, Basil Pesto Swirl

Butternut Squash Ravioli

Brown Butter, Fried Sage, Dried Cranberries, Sauteéd Spinach

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



RISOTTO

Creamy Parmesan Risotto

Included Toppings

Grilled 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

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Mini Crab Cakes, Ancho Aioli
Shrimp, Spicy 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

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

Many more combinations available

Accompaniments

Creamy Tomato Soup in Demitasse, 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, Pickles

Pulled Pork, James River BBQ Sauce, Pickles

Accompaniment

Homemade 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

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

(\$12 per person) (included in Premium Dinner Package)

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

(\$17 per person) (\$9 Per Person with Premium Dinner Package)

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

Falafel, Lemon Tahini
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

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

(please select two)

Classic Fries

White Truffled Fries

Sweet Potato Waffle Fries

Parmesan and Rosemary Shoestring Fries

Cajun Dusted Fries

Onion Rings

Accompaniments

Assorted Dipping Sauces