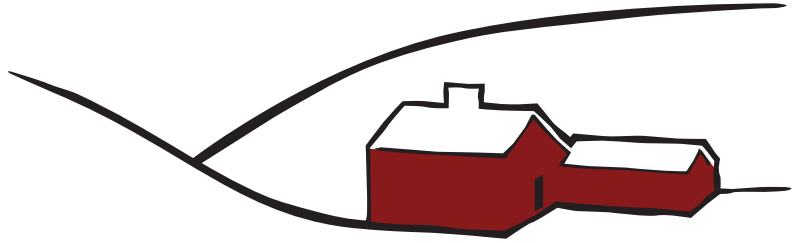
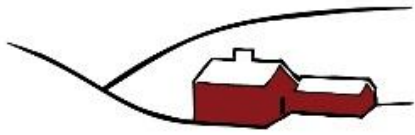


# FRUITLANDS MUSEUM

*Weddings & Events*





# 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

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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

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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.

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

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\*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

## CHARCUTERIE **MCN**

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

## 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

## 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

## 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

## 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

## 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

## 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

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## 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**

BUTTERMILK FRIED ONION STRINGS  
+\$4

FORAGED MUSHROOM DEMI-GLACE **GF, DF**

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

CARAMELIZED SHALLOT & RED WINE DEMI-GLACE **GF, DF**

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

SMOKED PAPRIKA &  
CARAMELIZED SHALLOT COMPOUND BUTTER **GF**

THYME SHALLOT COMPOUND BUTTER **GF**

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

CHIMICHURRI: PARSLEY, OREGANO,  
CHILI FLAKES, SALT & PEPPER **GF, DF**

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

BACON & BLUE CHEESE BUTTER **GF**

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

RED ONION JAM **GF**

HORSERADISH CREAM **GF**

## 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 &  
CAMELIZED 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

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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 <b>MCN</b> Coconut Shortbread Crust, Salted Chocolate	ESPRESSO POTS DE CRÈME <b>GF</b> Chocolate Espresso Bean \$5	VANILLA & HONEY CRÈME BRÛLÉE <b>GF</b> 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 <b>MCN</b> Fresh Strawberry	VANILLA BEAN TARTLET <b>MCN</b> Fresh Berries	CHOCOLATE GANACHE & CARAMEL TARTLET <b>MCN</b> Sea Salt Sprinkle
LEMON MERINGUE TARTLET <b>MCN</b> Lemon Curd, Blueberry, Torched Meringue	CHOCOLATE DIPPED STRAWBERRY <b>GF</b>	CARROT CAKE BITE Cream Cheese Frosting, Cinnamon Dust
SMORES DESSERT JAR <b>MCN</b> Graham Cracker, Chocolate Ganache, Toasted Marshmallow \$6	STRAWBERRY CHEESECAKE DESSERT JAR <b>MCN</b> Graham Cracker Fresh Berries \$6	PEANUT BUTTER DESSERT JAR Oreo Crumb, Peanut Butter Mousse, Reese's \$6
CLASSIC CANNOLI <b>MCN</b>	DOUBLE CHOCOLATE CHIP CANNOLI <b>MCN</b>	LEMON PISTACHIO CANNOLI <b>MCN</b>
CHOCOLATE TORTE BITE <b>MCN</b> Ganache Glaze, Boozy Cherries	PUMPKIN CHEESECAKE BITE <b>MCN</b> Gingersnap Crust, Spiced Chantilly Cream	VANILLA BEAN CHEESECAKE BITE <b>MCN</b> 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

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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

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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

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## 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.

Gratuity 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

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## 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  
Chateau Nicot Rose  
Kenwood Sparkling Wine

## DELUXE WINES

Campanile Pinot Grigio  
| Lohr Chardonnay  
Brancott Sauvignon Blanc  
Chateau Nicot 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  
Olmecca Altos Plata Tequila

## 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  
Olmecca Altos Plata Tequila  
Baileys

# SIGNATURE COCKTAILS

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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, Sparkling

**MINT JULEP SOUR**  
Bourbon, Mint, Sugar, Lemon

**MASS MULE**  
Vodka, Ginger Beer, Cranberry Lime

**OLD CUBAN**  
Rum, Sugar, Lime, Bitters, Sparkling

**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.