

INCLUSIVE WEDDING PACKAGES

- Cocktail hour reception & buffet style dinner service
- Bar service
- Service staff & event chefs
- Standard rental package (china, flatware, linen napkins, display platters, glassware)
- Rental cooking equipment

Base packages are offered as a buffet dinner. additional labor charge of 10pp will apply for family style & plated meals.

Chairs, seating tables & linens are not included with pricing, add 12.5pp

MA sales tax & gratuity not included

SIMPLE | 115pp

- includes 3 passed hors d'oeuvres w/ cocktail hour
- beer & wine
- all service labor and standard rental package

Peruvian Style Grilled Flank Steak

chimichuri, palm sugar-tamarind glaze, hoisin-buffalo sauce

Grilled Double Airline Chicken Breast

marjoram-garlic Marinade, roasted plum tomato, lemon-thyme vinaigrette

Grilled Asparagus

pecorino romano, lemon, white anchovy

The Cap Cobb Salad

tomato, avocado, applewood bacon, chopped egg, baley hazen blue cheese, mushrooms

Fusulli Pasta

sun dried tomato pesto, grilled zucchini, golden squash, chickpeas

CLASSIC | 155pp

- includes 3 passed hors d'oeuvres & 1 food station w/ cocktail hour
- beer, wine, mixed drinks, 1 specialty cocktail
- all service labor and standard rental package

Rosemary & Garlic Crusted Sirloin Steak

shallot & herb jus

Crispy Porchetta

sage, rosemary, garlic & herb jus

Baked Tart Provençal

tomato, roasted squash, thyme, goat cheese

Frisee Salad

toasted hazelnuts, ricotta salata, bacon vinaigrette

Beet Salad

marcona almonds, goat cheese, vincotto

ELEGANT | 185pp

- includes 4 passed hors d'oeuvres & raw bar w/ cocktail hour
- beer, wine, full bar, specialty cocktail menu
- all service labor and standard rental package

Roasted Beef Tenderloin

port wine demi glace

Low & Slow Faroe Island Salmon

pickled onion, roasted peppers, capers, chili, buerre blanc

Crispy Porchetta

sage, rosemary, garlic & herb jus

Cauliflower & Radicchio Salad

golden raisins, arugula, aleppo peppers

Soy Braised Squash

kobacha squash, brown sugar, scallion sesame

Whipped Yukon Potatoes

gorgonzola, roasted shallots

SAMPLE HORS D'OEUVRES

- items may change seasonally

Tuna Taco

sushi tuna, avocado, chipotle, wakame, nigella seed

Smoked Trout

crème fraîche, caviar, house-made chip

Foie Gras

torchon, apple gelée, candied orange, pickled pepper

Lamb Meatball

smoked tomato sauce, goat cheese

Steak Tartare Cornet

anchovy aioli, arugula, pecorino romano

Mini-Beef Wellington

puff pastry, mushroom duxelle

Avocado Toast

quail egg, sriracha