

# THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



**WEDDINGS AND EVENTS**  
**2021 - 2022**

  
**FIRESIDE**  
CATERING  
EXCLUSIVE CATERER



# THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

The Bradley Estate is a spectacular setting for weddings and private events. Located just minutes off I-95 in Canton, less than 20 miles from Boston, this historic estate is situated on 90 acres of conservation land amidst manicured lawns, a formal parterre garden, a pond, and scenic trails. The Bradley Estate is a property of The Trustees of Reservations, a non-profit land conservation organization, and is meticulously maintained to showcase the formal gardens and beauty of the early 1900s Georgian-style mansion.

The Bradley Estate mansion and grounds are available to rent for a limited number of private events per year. Tented events for up to 180 people are held during the evening hours on Fridays, Saturdays, and Sundays throughout the Spring, Summer and Fall.

## Wedding Ceremonies

The Bradley Estate is an ideal location for a wedding ceremony, and most couples exchange their vows on-site before their receptions. The formal parterre garden surrounds a manicured lawn, which makes for 360 degrees of beautiful backdrops for photographs. The low brick wall surrounding the garden adds a unique touch, and the water fountain makes for a serene setting.

## Indoor Weddings & Events

Weddings or events with up to 90 guests can be held inside the Bradley Estate mansion. There are beautiful views from every window, which overlook the trees, gardens and lawns. The terrace may be used for the cocktail hour, and the entire first floor of the mansion is utilized for dinner and dancing. A private changing room is available on the second floor for the wedding couple and attendants.

## Tented Weddings & Events

Weddings and events with more than 90 guests are held in an elegant sail cloth tent that is adjacent to the house on the North Lawn. Dinner and dancing takes place in the tent, and the terrace may be used for the cocktail hour. The entire first floor of the mansion is also available for socializing. A private changing room is available on the second floor for the wedding couple and attendants.

# VENUE RENTAL

## - Tented Weddings & Events -

### What is included in the Venue Rental?

- 5-hour rental period. On Friday and Saturday, events begin at 5pm and conclude at 10pm. Sunday events have the option of beginning earlier, and extending the rental period, but must also conclude by 10pm.
- Use of the mansion for the cocktail hour and throughout the evening.
- Use of the Event Tent for dinner and dancing.
  - Our 50' x 80' white, sail cloth tent accommodates up to 180 guests with a dance floor. Clear sides, perimeter lighting, and bistro lights are included.
  - Tent heaters, fans, larger dance floors and lighting upgrades are available at an additional cost.
- Exclusive use of the surrounding grounds, the terrace and formal gardens.
- Event Manager to supervise all staff and vendor activities.
- A private changing room for the wedding party.
- Parking for up to 60 cars.

2019-2020 Season		
ESTATE HOUSE & TENT	Venue Rental Fee	Tent Fee
Friday:	\$3,300	\$2,000
Saturday or Holiday Sunday:	\$4,300	\$2,000
Sunday:	\$2,900	\$2,000
Trustees of Reservations Supporting-Level Membership:	\$165*	

\* Supporting Level membership is required to book a private event.

### Ceremony Setup Fee: \$750

- The ceremony setup fee includes the use of the bridal suite two hours prior to guest-arrival
- Ceremony rehearsals are not included or permitted on site prior to the day of the event.

### Notes:

- All parties will be subject to food and beverage minimums. Friday and Sunday minimums are set at \$10,500.00 and Saturday minimums are \$12,500.00.
- Overtime is available for Sunday events only at \$1,000.00 per hour beyond 5-hour reception.
- All tented events must end by 10pm.

# VENUE RENTAL

## - Indoor Weddings & Events -

### What is included in the Venue Rental?

- 5-hour rental period. On Friday and Saturday, events begin no earlier than 5pm and conclude no later than 11pm. Sunday events have the option of beginning earlier, but must also conclude by 11pm.
- Exclusive use of The Bradley Estate mansion for up to 90 guests for seated dinners or cocktail parties.
- Use of the terrace and garden for cocktail hour and photos.
- Event Manager to supervise all staff and vendor activities.
- Seating inside the mansion accommodates 50 guests in the Living Room, and an additional 40 guests in the Grand Hallway. Dancing extends out onto the Loggia in warmer months.
- On-site parking for up to 60 cars.

2019-2020 Season	
ESTATE HOUSE ONLY	Venue Rental Fee
Friday:	\$3,300
Saturday or Holiday Sunday:	\$4,300
Sunday and Mid-Week:	\$2,900
Trustees of Reservations Supporting-Level Membership:	\$165*

\* Supporting Level membership is required to book a private event.

### Ceremony Setup Fee: \$750

- Ceremony fee for indoor events extends the venue rental by a half hour. This also includes two hours of Wedding Party pre-arrival time with private access to the changing room.
- Ceremony rehearsals are not permitted prior to the day of the event.

### Notes:

- All non-tented parties will be subject to food and beverage minimums of \$6,500.00.
- Overtime is available at \$750.00 per hour beyond 5-hour reception.
- All indoor events must end by 11pm.

# DINING PACKAGE

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## The Bradley Estate

Fireside Catering is the exclusive caterer at The Bradley Estate. A division of Webber Restaurant Group, Fireside Catering shares a commitment to local food, conservation, and sustainability with The Trustees of Reservations. The event professionals and culinary team at Fireside will create the perfect menu for your event, customized to your needs. Below are some examples of seasonal plated dinner menus. These are intended only to give you a sense of our style and capabilities. We welcome the opportunity for you to create the unique menu you have always envisioned with our wide range of options.

While the composition of these menus is designed to flow naturally from one course to the next, we invite you to combine items from different menus if you desire. Note that we have dozens of additional items not shown that can be substituted into your menu if you choose. Prices will be adjusted accordingly as courses are added or deleted. Vegetarian or vegan options, special dietary needs, children's menus and vendor meals can easily be arranged during your planning process.

You have the option of offering your guests a choice of two entrees. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed 14 days in advance of your event.

### What is included in your Dining Package?

- Full on-site/day-of staffing: Servers, Bartenders, Chefs and Event Managers.
- Event planning services and outside vendor coordination as needed.
- Your dining package will include:
  - Elegant white-rim china, all necessary glassware, stemware, and European-sized flatware
  - Dining tables with elegant full-length white linens and garden chairs for up to 180 guests.
  - Choice of five passed hors d'oeuvres to be served during the cocktail hour
  - A basket of assorted artisan breads and flatbreads with whipped butter at each table
  - European style wedding cake sourced from one of our bakery partners
  - Coffee & assorted tea station at the conclusion of the meal

### Food and Beverage Minimums: Tented Events

Minimums are based on the menu selections and the bar setup fee for the event, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional items may be added to the menu to reach the minimum. Minimums exclude tax, administrative fee, and gratuity.

- Friday/Sunday: \$10,500
- Saturday or Holiday Sundays: \$12,500
- 12% gratuity and 6% administrative fee will be added on to all food and beverage charges. The administrative 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).

# PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake & a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

## Sample Menu #1

Field Greens, Brie & Raspberries  
Spiced Pecans, White Balsamic Vinaigrette

~

**Prosciutto, Mozzarella & Basil Stuffed Free-Range Statler Chicken, Tomato Beurre Blanc, Balsamic Reduction**

~

Roasted Baby Squash, Cipollini Onion, & Red Pepper  
Celery Root & Potato Purée

***\$95.00 per guest***

## Sample Menu #2

Baby Spinach & Strawberries  
Spiced Pecans, Golden Raisins,  
Westfield Farms Goat Cheese, White Balsamic  
Vinaigrette

~

**Red Wine & Apricot Braised Beef Short Ribs**

~

Roasted Brussels Sprouts  
Local Mushroom & Brie Risotto Cake

***\$106.00 per guest***

## Sample Menu #3

Romaine Hearts, Applewood Smoked Bacon, &  
Tomatoes, Cabot Sharp Cheddar, Buttermilk Ranch

~

**Grilled Beef Tenderloin Filet with  
Smoked Paprika and Caramelized Shallot  
Compound Butter**

(medium – rare)

~

Grilled Asparagus  
White Cheddar Polenta Cake

***\$107.00 per guest***

## Sample Menu #4

Baby Spinach & Roasted Yellow Beets  
Westfield Farms Goat Cheese, Salted Cashews,  
Honey Vinaigrette

~

**Honey, Garlic & Hoisin Glazed Bone-In Pork  
Chop**

~

Roasted Root Vegetables  
Yukon Gold Mashed Potatoes

***\$101.00 per guest***

# PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees; requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake & a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

## Sample Menu #5

Gibbet Hill Farm Pickup Salad with Herb Vinaigrette

~

**Cavatelli, Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula Pesto**

*\$95.00 per guest*

## Sample Menu #7

Traditional Caprese with Tomato, Fresh Mozzarella, Basil & Aged Balsamic Reduction

~

**Pan Seared Native Bass with Citrus Shaved Radish & Garlic Beurre Blanc**

~

Herb Butter Green Beans  
Sea Salt Roasted Redskin Potatoes

*\$105.00 per guest*

## Sample Menu #6

Baby Arugula, Roasted Peach & Burrata  
with Aged Balsamic Reduction

~

**Seared Faroe Island Salmon with Roasted Fennel, Brown Butter**

~

Grilled Asparagus  
Oven Roasted Garlic & Herb Fingerling Potatoes

*\$99.00 per guest*

## Sample Menu #8

Field Greens & Local Apples with  
Westfield Farms Goat Cheese, Dried Cranberries,  
Spiced Pecan, Maple Vinaigrette

~

**Herb Roasted Rack of Lamb with Caramelized Shallot & Red Wine Demi Glace**

~

Farro & Farm Greens  
Maple Glazed Carrots

*\$111.00 per guest*

## PASSED HORS D'OEUVRES

Our dinner packages include five hors d'oeuvres to be passed during your cocktail hour. Some items carry a surcharge and pricing for additional hors d'oeuvres starts at \$3.00 per piece; please see your sales manager for details. Some items may have limited availability depending on time of year. Below is a sample list of what is available.

Duck Confit and Goat Cheese Quesadilla, Spiced Cherry Salsa	Crispy Prosciutto & Fresh Mozzarella Crostini, Honey Drizzle	Pastrami Spiced Tuna House-made Pickle, Whole Grain Mustard, Rosemary Cracker
Grilled Chicken Taco Spiced Pulled Chicken, Cheddar, Avocado Cream, Cilantro	Thai Pork Meatball Ginger, Garlic and Soy	Foraged Mushroom and Gruyere Pastry
Tandoori Chicken Poppadum Crisp	Classic Cuban Slider	Pimento Mac and Cheese Bites
Five Spiced Seared Baby Lamb Chop, Tangy Orange Reduction	Smoked Pork Loin, Peach Compote, Cornmeal Cracker	Tomato Soup, Aged Cheddar Grilled Cheese
Short Rib & Maple Smoked Cheddar Grilled Cheese	Applewood Bacon Wrapped Scallops	Roasted Squash Bruschetta, Cojita, Arugula Pesto, Pine Nuts
Beef and Chorizo Empanada, Shishito Pepper Salsa	Fennel Dusted Bay Scallop Scallion Corn Cake, Herb Butter	Farmer's Market Flatbread
Black Angus Beef Sliders Brioche Roll, Aged Cheddar, Ketchup	Fried Local Clams Sriracha Mayo	Cilantro Lime Black Bean Taco, Sweet Potato, Avocado
Peppered Beef Tenderloin Skewers Great Hill Blue Cheese Fondue	Maine Lobster BLT Crispy Bacon, Arugula, Tomato	Szechuan Cauliflower
	New England Lobster Roll Chilled Lobster Salad, Griddled Bun	Spicy Lentil Samosa
		Polenta, Tomato Jam, Cured Olive



# STATIONARY HORS D'OEUVRES DISPLAYS

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

## Local Farmhouse Cheeses

Grafton Cheddar, Westfield Farms White Buck,  
Smith's Country Smoked Gouda, Vermont Brie  
Farmer's Cheese Spread  
Dried Fruit, Preserves, Toasts, and Crackers  
\$ 7.50 per person

## Farmer's Market Vegetables

Vegetable Crudités such as Roasted Beets, Asparagus,  
Radish,  
Sugar Snap Peas, & Sweet 100 Tomatoes  
Green Goddess Dip  
\$7.50 per person

## Local Raw Bar

Oysters on the Half & Jumbo Shrimp  
Mignonette, Cocktail Sauce, Lemon, Horseradish  
\$15.00 per person

## RAW BAR ADD ONS:

Additional Local Oysters \$4.00 per piece  
Countneck Clams \$3.00 per piece  
Jonah Crab Claws \$4.00 per piece

## Tapas Table

Rioja Braised Chorizo, Italian Speck, Aged Manchego,  
Gambas al Ajillo | Garlicky Shrimp,  
Beef & Chorizo Empanada, Shishito Pepper Salsa, Fig  
Jam, Rustic Baguette  
\$11.00 per person

## Farmers Market Flatbreads

Farm Cheese, Vegetables & Herbs  
\$9.00 per person

## Two Fondues

Craft Ale Fondue, Warm Pretzel Bites & Grainy  
Mustard  
Spinach, Leek & Artichoke Fondue, Three-Seeded  
Ficelle,  
Chicken & Apple Sausage Skewers  
\$9.00 per person

## Charcuterie Table

Sopressata, Speck, Hard Salami,  
Grafton Cheddar, Parmesan,  
Sundried Tomato & Bacon Jam,  
Cured Olives, Grainy Mustard, Cornichons,  
Rustic Baguette, Herb Flatbread & Roasted Garlic  
Fennel Sticks  
\$10.00 per person

## Mezze Table

Roasted Vegetables such as Baby Squash, Cauliflower  
& Zucchini,  
Spinach and Feta Flatbread,  
Artichokes, Capers, Garlic Dill Vinaigrette,  
Rosemary White Bean Spread  
Garlic Hummus, Rustic Bread & Pitas  
\$10.00 per person

## Rustic Bread Table

Artisan Breads, Crunchy Baguettes and Whole Loaves  
Sweet and Savory Compote Butters, Pestos, Salts and  
Spreads  
\$10.00 per person

## ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service. Additional desserts can be added as a supplement to your cake or as a replacement.

### **Gelato Station**

Lemon, Vanilla & Chocolate  
Sugared Cherries, Pistachios, White Chocolate  
Chips, Ganache  
\$10.00 per guest

### **Warm Cinnamon Sugar Cider Beignets Station**

\$6.00 per guest

### **Country Pie Station**

Apple, Pecan, Seasonal Berry  
Vanilla Ice Cream, Whipped Cream  
\$9.00 per guest

### **Milk & Cookies Station**

Chocolate Chip, Oatmeal Raisin,  
Cinnamon Sugar  
Served with Ice Cold Milk  
\$6.00 per guest

### **Petit Apple Pie Jar Station**

Cinnamon Whipped Cream  
\$7.00 each

### **Espresso Pot de Crème Station**

Almond Biscotti  
\$6.00 each

### **Chocolate Dipped Salted Caramel Rice Krispie Treat**

*available passed or as a station*  
\$5.00 each

### **Petit Tiramisu Pavlova**

*available passed or as a station*  
\$4.00 each

### **Lemon & Raspberry Buttercream Whoopie Pie**

*available passed or as a station*  
\$4.00 each

### **Chocolate Gingersnap Marshmallow Cookie**

*available passed or as a station*  
\$4.00 each

### **Pumpkin Cheesecake Bite**

Boozy Cherry  
*available passed or as a station*  
\$3.50 each

### **Individual Coffee Crème Brulee**

Chocolate Covered Espresso Bean  
*available passed or as a station*  
\$5.00 each

### **Lemon Curd & Sugared Blueberry Tartlet**

*available passed or as a station*  
\$3.50 each

### **Chocolate Ganache & Fresh Raspberry Tartlet**

*available passed or as a station*  
\$3.50 each

### **Warm Coffee Cake Bite**

Apple Cider Syrup  
*available passed or as a station*  
\$3.50 each

### **Candied Waffle Pop**

Dipped, Drizzled & Sprinkled with Sweet Treats  
*available passed or as a station*  
\$7.00 each

# BEVERAGE & BAR SERVICE

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## **Hosted Bar:**

Clients can offer guests their choice of non-alcoholic drinks, wine, beer, and liquor at the bar. Fireside Catering can coordinate the purchase and delivery of beverages on behalf of the client through a retail package store if needed. Our bartenders will mix and serve drinks to order. Specialty drinks can be pre-arranged. At the completion of the event, any unopened bottles will be returned to the package store for a refund to the client. Any open bottles are the property of the client and can be retrieved after the event. No alcohol can leave the premises the evening of the event.

Fireside Catering charges a \$5.50 per person bar setup fee which covers our costs for licensing, staffing, ice, bar garnish, bar setup, supplies and glassware.

## **Cash Bar:**

Guests are responsible for the cost of the alcoholic drinks consumed and cash is collected at the time of service. The client is responsible for paying a \$4.00 per person bar setup fee to cover our costs for non-alcoholic drinks, ice, supplies and glassware.

Individual pricing per beverage will be determined by selections and varietals.

## **Notes:**

- For events where alcohol is served, a liquor liability fee of \$1.50 per person is charged in addition to the bar setup fee.
- Bar service may not exceed 4.5 consecutive hours and must end one half hour prior to the conclusion of any event, whichever comes first.
- Gratuity of 12% with a 6% 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).

# THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

## 2021-2022 Venue Rental and Dining Package

The Bradley Estate is a spectacular setting for weddings and private events. Located just minutes off I-95 in Canton, less than 20 miles from Boston, this historic estate is situated on 90 acres of conservation land amidst manicured lawns, a formal parterre garden, a pond, and scenic trails. The Bradley Estate is a property of The Trustees of Reservations, a non-profit land conservation organization, and is meticulously maintained to showcase the formal gardens and beauty of the early 1900s Georgian-style mansion.

The Bradley Estate mansion and grounds are available to rent for a limited number of private events per year. Tented events for up to 180 people are held on Fridays, Saturdays, and Sundays throughout the Spring, Summer and Fall.

### Wedding Ceremonies

The Bradley Estate is an ideal location for a wedding ceremony, and most couples exchange their vows on-site before their receptions. The formal parterre garden surrounds a manicured lawn, which makes for 360 degrees of beautiful backdrops for photographs. The low brick wall surrounding the garden adds a unique touch, and the water fountain makes for a serene setting.

### Tented Weddings & Events

Weddings and events are held in an elegant sail cloth tent that is adjacent to the house on the North Lawn. Dinner and dancing takes place in the tent, and the terrace may be used for the cocktail hour. The entire first floor of the mansion is also available for socializing. A private changing room is available on the second floor for the wedding couple and attendants.

# VENUE RENTAL

## - Tented Weddings & Events -

### What is included in the Venue Rental?

- 5-hour rental period from 5pm to 10pm. All events have the option of beginning earlier, and extending the rental period, but must also conclude by 10pm.
- Use of the mansion for the cocktail hour and throughout the evening.
- Use of the Event Tent for dinner and dancing.
  - Our 44' x 83' white, sail cloth tent accommodates up to 180 guests.
  - Tent heaters, fans and lighting upgrades are available at an additional cost.
- Exclusive use of the surrounding grounds, the terrace and formal gardens.
- Parking for up to 80 cars.

### 2021-2022 RENTAL FEES

ESTATE HOUSE & TENT	Venue Rental Fee	Tent Fee	Menu Package Minimum
Friday:	\$3,300	\$2,000	\$9,000**
Saturday or Holiday Sunday:	\$4,300	\$2,000	\$13,500**
Sunday:	\$2,900	\$2,000	\$9,000**
Trustees of Reservations			
Supporting-Level Membership:	\$165*		

\* Supporting Level membership is required to book a private event.

\*\* Menu package minimums include food only and do not include rental fees, ceremony fees, tent fees, taxes, gratuities or alcohol.

Minimums are based on the menu selections and the bar setup fee for the event, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional items may be added to the menu to reach the minimum. Minimums exclude tax, administrative fee, and gratuity.

- 12% gratuity and 6% administrative fee will be added on to all food and beverage charges. The administrative 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).
- Overtime is available, at the beginning of your event only, for \$1,000 per hour.

**Ceremony Setup Fee: \$750\*** \*Ceremony rehearsals are not included or permitted on site prior to the day of the event.

- The ceremony setup fee includes:
  - 30 minutes added to your rental with guests invited to arrive 30 minutes prior to your ceremony start time
  - The use of the bridal suite two hours prior to guest-arrival
  - The use of our folding white garden chairs

# DINING PACKAGE

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## The Bradley Estate

Fireside Catering is the exclusive caterer at The Bradley Estate. A division of Webber Restaurant Group, Fireside Catering shares a commitment to local food, conservation, and sustainability with The Trustees of Reservations. The event professionals and culinary team at Fireside will create the perfect menu for your event, customized to your needs. Below are some examples of seasonal plated dinner menus. These are intended only to give you a sense of our style and capabilities. We welcome the opportunity for you to create the unique menu you have always envisioned with our wide range of options.

While the composition of these menus is designed to flow naturally from one course to the next, we invite you to combine items from different menus if you desire. Note that we have dozens of additional items not shown that can be substituted into your menu if you choose. Prices will be adjusted accordingly as courses are added or deleted. Vegetarian or vegan options, special dietary accommodations, children's menus and vendor meals can easily be arranged during your planning process.

You have the option of offering your guests a choice of two entrees. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed 14 days in advance of your event.

### What is included in your Dining Package?

- Full on-site/day-of staffing: Servers, Bartenders, Chefs and Event Managers.
- Event planning services, timeline management, ceremony coordination and outside vendor support as needed.
- Your dining package will include:
  - Event Manager to supervise all staff and vendor activities
  - Elegant white-rim china, all necessary glassware, stemware, and European-sized flatware
  - Dining tables with elegant full-length white linens and garden chairs for up to 180 guests
  - Choice of five passed hors d'oeuvres to be served during the cocktail hour
  - A basket of assorted artisan breads with whipped butter at each table
  - European style wedding cake sourced from one of our bakery partners
  - Coffee & assorted tea station at the conclusion of the meal

# PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees;  
requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake  
& a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea  
of the pricing options you have to choose from. All menu items are interchangeable.

## Sample Menu #1

Field Greens, Brie & Raspberries  
Spiced Pecans, White Balsamic Vinaigrette

-

**Herb Roasted Free-Range Statler Chicken**  
**Celery Root Purée, Shaved Fennel Salad,**  
**Lemon Jus**

-

Snap Beans, Peas, Broccoli Rabe, Chili and Garlic  
Sea Salted Red Skin Potatoes and Caramelized Onion

***\$110.50 per guest***

## Sample Menu #2

Gibbet Hill Farm Pickup Salad  
Herb Vinaigrette

-

**Seared Faroe Island Salmon**  
**Caramelized Fennel, Lemon Chive Beurre Blanc**

-

Baby Zucchini, Sunburst Squash, Baby Carrot,  
Cipollini  
Orzo, Feta, Kalamata, Tomato, Red Onion

***\$114.50 per guest***

## Sample Menu #3

Caprese Salad  
Tomato, Fresh Mozzarella, Basil, Aged Balsamic  
Reduction

-

**Seared Atlantic Halibut**  
**Fennel Cream**

-

Garlic & Herb Roasted Baby Carrots  
Celery Root & Potato Mash

***\$122.50 per guest***

## Sample Menu #4

Field Greens & Local Apples  
Westfield Farms Goat Cheese, Dried Cranberries,  
Spiced Pecans, Maple Vinaigrette

-

**Free Range Statler Chicken Breast**  
**Parsnip Purée, Apple-Sage Chutney**

-

Spiced Butternut, Dried Cranberries, Pepitas  
Roasted Root Vegetables, Celeriac, Sweet Potatoes,  
Parsnips

***\$111.50 per guest***

## PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees;  
requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake  
& a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should simply stand to give you an idea  
of the pricing options you have to choose from. All menu items are interchangeable.

### Sample Menu #5

Baby Spinach & Strawberries  
Spiced Pecans, Golden Raisins, Great Hill Blue  
Cheese, White Balsamic Vinaigrette  
-  
**Miso Roasted Native Cod**  
**Sweet Corn Purée**  
-  
Asparagus, Haricot Vert, Sweet Pea  
Oven Roasted Garlic & Herb Fingerling Potatoes

***\$116.50 per guest***

### Sample Menu #6

Summer Burrata Salad  
Heirloom Tomato, Native Corn, Braised Apricots,  
Basil & Mint, Frisée & Radicchio Garnish, White  
Balsamic Vinaigrette  
-  
**Black Garlic Dijon Crusted Lamb Loin**  
**Rosemary Lamb Jus**  
-  
Herb Butter Green Beans  
Parmesan Barley Risotto

***\$124.50 per guest***

### Sample Menu #7

Romaine, Applewood Smoked Bacon, Tomatoes  
Aged Cheddar, Buttermilk Ranch  
-  
**Grilled Beef Tenderloin Filet**  
**Caramelized Shallot & Red Wine Demi Glace**  
-  
Roasted Brussels Sprouts, Bacon & Cider Gastrique  
Wild Mushroom Farro

***\$125.50 per guest***

### Sample Menu #8

Baby Spinach & Roasted Yellow Beets  
Westfield Farms Goat Cheese, Salted Cashews,  
Honey Vinaigrette  
-  
**Red Wine & Apricot Braised Short Rib**  
-  
Roasted Parsnip & Sweet Potato, Dried Cherries  
White Cheddar Polenta

***\$120.50 per guest***



## PASSED HORS D'OEUVRES

Our dinner packages include five hors d'oeuvres to be passed during your cocktail hour. Below is a sample list of the items that are offered, this is not an exhaustive list of all of the items that are available. Some offerings carry an upcharge; please see your sales director for more information.

### **Pulled Chicken Taco**

Cheddar, Avocado Cream, Cilantro

### **Fried Chicken and Waffles**

Maple Butter

### **Tandoori Chicken Skewer**

Tamarind Reduction

### **Buffalo Chicken Slider**

Blue Cheese Dressing, Carrot &  
Celery Slaw, Brioche Bun

### **Smoked Duck & Cherry Quesadilla**

Cumin, Lime, Spiced Smoked  
Pepper Crema

### **Peppered Beef Tenderloin Skewer**

Great Hill Blue Cheese Fondue

### **Grilled Thai Beef Salad**

Chili, Cilantro, Mint

### **Black Angus Beef Slider**

Aged Cheddar, Ketchup

### **Red Wine Braised Short Rib**

Parsnip Purée, Crispy Garlic,  
Pickled Onion

### **Black Garlic Mustard Seared**

#### **Lamb Chop**

Rosemary Crumble

### **Ahi Tuna Cone**

Basil, Lemon, Black Garlic

### **New England Lobster Roll**

Chilled Lobster Salad, Griddled  
Bun

### **Alaskan King Crab**

Chive Beurre Blanc

### **Applewood Smoked Bacon Wrapped Scallops**

### **Local Oyster on the Half Shell**

Classic Mignonette

### **Lobster Bisque**

### **Maine Crab Cakes**

Sriracha Remoulade

### **Chilled Jumbo Shrimp Cocktail**

#### **Spicy Tuna**

Scallion Pancake, Sweet Soy,  
Pickled Ginger

### **Smoked Salmon**

Everything Bagel Crisp, Caper  
Cream Cheese

### **Fried Local Whole-Belly Clams**

Sriracha Mayo

### **Maine Lobster BLT**

Crispy Bacon, Arugula, Tomato,  
Brioche

### **Kurobuta Pork Belly Slider**

Pineapple-Lime Slaw, Sriracha  
Mayo, Bourbon Glaze, King's  
Hawaiian Bun

### **Thai Pork Meatball**

Garlic & Ginger Soy

### **Barbeque Pulled Pork**

Coleslaw, Brioche

### **Bacon Wrapped Dates**

Toasted Almond, Blue Cheese  
Cream

### **Parmesan Truffled Pommes Frites**

### **Local Mushroom & Gruyere Pastry**

### **Tomato Soup**

Aged Cheddar Grilled Cheese

### **Miniature Cheese Board**

Crème de Brie, Fig, Pistachio

### **Garlic & Chili Szechuan Cauliflower**

### **Black Bean & Poblano Taco**

Salsa Verde, Pickled Onion

### **Confit Grapefruit & Endive**

White Bean, Spiced Chickpea

### **Artichoke & Charred Leek Fonduta**

# STATIONARY HORS D'OEUVRES DISPLAYS

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

## Artisan Cheese Board

Clothbound Cheddar, Humboldt Fog Goat,  
Manchego Sheep, Danish Blue, Brie  
Dried Fruit, Preserves, Toasts & Crackers  
\$10.00 per guest

## Gibbet Hill Farm Vegetable Crudités

Seasonal Selection, such as:  
Baby Carrots, Romanesco, peppers, Asparagus,  
Radish, Sugar Snap Peas & Local 100 Tomatoes  
Roasted Garlic Hummus  
\$7.50 per guest

## Local Raw Bar

Oysters on the Half & Jumbo Shrimp  
Mignonette, Cocktail Sauce, Lemon, Horseradish  
\$15.00 per guest

### RAW BAR ADD ONS:

Additional Local Oysters or Shrimp \$4.00 per piece  
Countneck Clams \$3.00 per guest  
Jonah Crab Claws \$4.00 per guest

## Antipasto Display

Salami, Capicola, Marinated Mushrooms, Mixed  
Olives, Roasted Eggplant, Pepperoncini, Heirloom  
Tomato, Pepper Drops, Artichoke & Fennel Salad,  
Aged Provolone, Mozzarella, White Bean Dip  
Crostini and Grissini  
\$11.00 per guest

## Mediterranean Mezze

Caponata, Artichoke & Fennel Salad, Marinated  
Olives, Capers, Cherry Tomatoes, Pepper Argo Dolce,  
Marinated Mushrooms, Fresh Mozzarella, Feta,  
Hummus, Crostini & Soft Pita  
\$10.00 per guest

## Burrata Bar

Pepperonata, Heirloom Tomato, Native Corn, Mixed  
Olives, Pickled Onion, Marinated Apricots, Roasted  
Peaches, Strawberries, Pistachios, Pecans, Basil, Mint,  
White Balsamic Vinaigrette, Extra Virgin Olive Oil,  
Lemon Juice, Pesto Baguette  
\$12.00 per guest

## Charcuterie

Spicy Sopressata, Capicola, Hard Salami,  
Pâté de Campagne, Grafton Cheddar, Parmesan,  
Cured Olives, Grainy Mustard, Cornichons  
Rustic Baguette and Herbed Flatbread  
\$12.00 per guest

## Middle Eastern Mezze

Israeli Salad, Chickpea Salad, Baba Ganoush,  
Tabbouleh, Falafel, Whipped Goat Cheese, Spicy Feta,  
Hummus, Sriracha, Tzatziki  
Naan and Crispy Pita  
\$10.00 per guest

## Bruschetta Bar

Kalamata Olive Tapenade, White Bean Dip, Garlic &  
Herb Ricotta, Crumbled Goat Cheese, Fresh  
Mozzarella, Heirloom Tomato, Basil, Arugula, Grilled  
Artichoke, Shaved Fennel  
Genoa Salami, Crumbled Bacon, Toasted Almonds,  
Golden Raisins, Pine Nuts,  
Garlic Rubbed Ciabatta and Focaccia  
\$11.00 per guest

## ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service. If you are not interested in having a full-sized wedding cake Fireside Catering can provide a 10" cutting cake. Additional desserts can be added as a supplement to your cake or as a replacement.

### STATIONS

#### **Gelato Station**

Lemon, Vanilla & Chocolate Gelato  
Sugared Cherries, Pistachios, Waffle Cookie, Ganache  
\$12.00 per serving

#### **Cookies & Brownies Station**

choose 3  
Double Chocolate Chip Brownie  
Chocolate Chip Cookie  
Oatmeal Coconut Cookie  
Brown Sugar Maple Cookie  
\$6.00 per serving

#### **Blueberry Shortcake Station**

Lemon Lavender Biscuit, Blueberry Compote,  
Lemon Whipped Cream  
\$9.00 per serving

#### **Ice Cream Sundae Bar**

Vanilla, Coffee, Chocolate Chip Ice Cream  
Brownie Bits, Toffee, Toasted Almonds, Fresh  
Strawberries, Cherries  
Hot Fudge, Caramel Sauce, Whipped Cream  
\$10.00 per serving

#### **Individual Apple Crisp**

Maple Crème Anglaise  
\$7.00 per serving

#### **Country Pies**

choose 3  
Apple Crumb, Pecan, Pumpkin, Cherry, Strawberry  
Rhubarb, Blueberry, Chocolate Cream  
Vanilla Ice Cream, Whipped Cream  
\$10.00 per serving

#### **Cider Donuts**

Cinnamon Sugar  
presented in individual paper bags  
\$4.00 per serving

#### **Kane's Donuts Table**

\$6.00 per serving

#### **Milk & Cookies Station**

Chocolate Chip, Oatmeal Coconut,  
Brown Sugar Maple  
Ice Cold Milk  
\$8.00 per serving

#### **10" Cutting Cake**

choose 1  
Chocolate Cake, Chocolate Buttercream  
Vanilla Cake, Vanilla Buttercream  
Carrot Cake, Cream Cheese Frosting  
\$80.00 per cake

## ADDITIONAL DESSERT OPTIONS

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### BITES

**Chocolate Dipped Salted  
Caramel Rice Krispie Treat**  
\$5.00 per serving

**Chocolate Dipped Strawberry**  
\$4.00 per serving

**Classic Chocolate & Vanilla  
Whoopie Pie**  
\$4.00 per serving

**Chocolate Chip & Banana  
Whoopie Pie**  
Cookie-Butter Cream Filling  
\$4.00 per serving

**Oatmeal Cookie & Salted  
Caramel Butter Cream  
Whoopie Pie**  
\$4.00 per serving

**Pumpkin Cheesecake Bite**  
Boozy Cherry  
\$4.00 per serving

**Individual Vanilla & Honey  
Crème Brûlée**  
Edible Flower  
\$5.00 per serving

**Individual Chocolate Ancho  
Crème Brûlée**  
Cinnamon Dust  
\$5.00 per person

**Chocolate Ganache &  
Caramel Tartlet**  
Sea Salt Sprinkle  
\$4.00 per serving

**Espresso Pots de Crème**  
Almond Biscotti Bite, Apricot  
\$5.00 per serving

**Summer Peach Pavlova**  
Peach Chutney, Mint Cream  
\$4.00 per serving

**Miniature S'mores Cupcake**  
Graham Cracker Cupcake,  
Chocolate, Toasted  
Marshmallow Frosting  
\$4.00 per serving

**Miniature Red Velvet  
Cupcake**  
Cream Cheese Frosting  
\$4.00 per serving

**Miniature Chocolate Cupcake**  
Vanilla Frosting  
\$4.00 per serving

**Hibiscus & Strawberry Curd  
Tartlet**  
Meringue Garnish  
\$4.00 per serving

**Chocolate Champagne Truffle**  
\$4.00 per serving

**Raspberry Chocolate Truffle**  
\$4.00 per serving

**Classic Chocolate Truffle**  
\$4.00 per serving

**Classic Cannoli**  
\$4.00 per serving

**Chocolate Chip Cannoli**  
\$4.00 per serving

**Pistachio Cannoli**  
\$4.00 per serving

**Lemon Cannoli**  
\$4.00 per serving

**Strawberry Mousse  
Cream Puff**  
White Chocolate Glaze  
\$4.00 per serving

**Earl Grey & Blueberry  
Cream Puff**  
White Chocolate Glaze  
\$4.00 per serving

**Honey & White Chocolate  
Mousse Cream Puff**  
\$4.00 per serving

**Espresso Pots de Crème**  
Almond Biscotti Bite, Apricot  
\$5.00 per serving

## SNACKS

Available as an upgrade to accompany your standard package.  
All offerings can be presented as pre-ceremony and/or late night snacks.

### **Fresh Berries**

In bamboo cones  
\$4.00 per guest

### **Bacon Bourbon Chex Mix**

In individual glass jars  
\$4.50 per guest

### **Sea Salt and Rosemary Potato Chips**

In individual paper bags  
\$3.00 per guest

### **Honey Roasted Nuts**

In individual glass jars  
\$6.50 per guest

### **D.I.Y. Trail Mix Display**

Sweet, Spicy, Salty, Crunchy & Chewy  
Presented with Paper Bags  
\$6.50 per guest

### **Popcorn Bar**

Sea Salt & Butter, Spiced Caramel, Garlic Parmesan  
Presented with Bamboo Cones  
\$4.00 per guest

### **Miniature Soft Pretzel**

Whole Grain, Ball Park and Honey Mustard  
\$3.50 per guest

### **Maple & Cayenne Candied Bacon**

\$4.00 per guest

### **Soy Ginger Lo Mein**

Julienne Vegetables  
\$6.00 per guest

### **Pad Thai Style Rice Noodles**

Shredded Carrot, Bean Sprouts, Scallions  
\$6.00 per guest

### **Spicy Udon**

Shiitake Mushroom, Red Pepper, Napa Cabbage  
\$6.00 per guest

## BEVERAGE STATIONS

A beautiful beverage display to welcome your guests to your ceremony. Included in package with ceremony on site.

### **Basil-Infused Lemonade**

Fresh Lemon

### **Lemon, Cucumber & Mint Water**

### **Hibiscus Orange Water**

### **Old Fashioned Lemonade & Iced Tea**

Fresh Lemon

### **Apple Cider Station**

### **Hot Chocolate Station**

Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks

# BEVERAGE & 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 \$30 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.

\*Specialty drinks 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 4.5 hours of service, setup, ice, bar garnish and glassware as well as liquor liability insurance.

Full Bar: \$35.00/person

Beer & Wine Only: \$28.00/person

\*Open bar packages include beverages passed during cocktail hour, wine poured with dinner and a sparkling wine toast

Please Note;

- 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. If you wish to extend your rental, extra bar service may apply.
- Gratuity of 12% with a 6% 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 CATERING BAR MENU

## Liquor

Grey Goose  
Tito's  
Bombay Sapphire  
Tanqueray  
Bacardi Superior  
Captain Morgan  
Jack Daniels  
Balvenie 12yr.  
Buliet Bourbon  
Buliet Rye  
Olmeca Altos

## Beer

Bud Light  
Sam Adams Boston Lager  
Corona  
Ipswich Ale  
Newburyport Sessions IPA

## Wine | Choose 4

Barone Fini Pinot Grigio,  
*Valdadige, Italy*  
Jacob's Creek "Reserve"  
Chardonnay, *Adelaide Hill,*  
*Australia*

Chateau Nicot Rose, Bordeaux,  
France  
Rickshaw Pinot Noir, *California*  
Broadside Cabernet Sauvignon,  
*Paso Robles, California*  
Silver Palm Cabernet Sauvignon,  
*North Coast, California*

## Sparkling | Choose 1

Kenwood Yulupa, *Sonoma Valley,*  
*California*  
Ruffino Prosecco, *Trieste, Italy*

## Specialty Cocktails

Your choice of 2 specialty cocktails are included in the cost of the open full bar package only.  
Specialty drinks not available on consumption basis or in the open beer + wine bar package.

### Blackberry Margarita

Tequila Blanco, Blackberry, Orange Liqueur, Lime

### Mint Julep Sour

Bourbon, Mint, Sugar, Lemon

### 10 Year Punch

Inspired by Fireside's 10+ years of service  
Rum, Batavia Arrack, Fruit Juices, Bitters

### Respect Your Elders

Gin, Elderflower, Rosemary, Lime

### Dalliance

Vodka, Thyme, Strawberry, Elderflower, Lemon, Bubbles

### Mass Mule

Vodka, Ginger Beer, Cranberry Lime

### Blood Orange Sangria

White wine, Brandy, Blood Orange, Apricot

### Fall Spiced Sangria

Red Wine, Clove, Cinnamon, Brandy, Citrus