

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



WEDDINGS AND EVENTS
2022-2023



FIRESIDE
CATERING
EXCLUSIVE CATERER



THE BRADLEY ESTATE

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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.

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.



At Fireside Catering, we are committed to creating delicious, elegant food inspired by the seasons. We source the freshest ingredients possible from our own Gibbet Hill Farm as well as several other local farms and food purveyors to provide you with the very best in local, sustainable, and seasonal cuisine.

INCLUDED SERVICES

EVENT PLANNING SERVICES
DAY-OF EVENT MANAGER
WEDDING PARTY ATTENDANT

INCLUDED MENU ITEMS

FIVE PASSED HORS D'OEUVRES
Unique & made from scratch

SALAD COURSE

**ARTISANAL BREAD, CORN BREADBASKET &
WHIPPED BUTTER**

SELECTION OF 2 ENTRÉES

Package price determined by meal selection

COFFEE, DECAFFEINATED COFFEE & TEA STATION

**FULLY STAFFED EVENT INCLUDING
SERVERS, BARTENDERS AND CHEF**

ELEGANT WHITE-RIM CHINA

EUROPEAN-SIZED FLATWARE

GLASSWARE AND STEMWARE FOR TABLES AND BARS

FULL-LENGTH WHITE LINENS

WHITE GARDEN CHAIRS FOR CEREMONY

CHIAVARI CHAIRS FOR RECEPTION

ROUND DINING TABLES AND BAR TABLES



HARVEST CALENDAR

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.

BRADLEY ESTATE VENUE FEES AND MINIMUMS

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. 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.

TRUSTEE OF RESERVATIONS	\$165.00
SUPPORTING – LEVEL MEMBERSHIP	

***SUPPORTING LEVEL MEMBERSHIP IS REQUIRED TO
BOOK A PRIVATE EVENT**

FRIDAY	FOOD MINIMUM	\$10,000
	VENUE RENTAL FEE	\$3,500
	TENT FEE	\$3,000

SATURDAY OR HOLIDAY	FOOD MINIMUM	\$14,000
SUNDAY	VENUE RENTAL FEE	\$5,000
	TENT FEE	\$3,000

SUNDAY	FOOD MINIMUM	\$10,000
	VENUE RENTAL FEE	\$2,900
	TENT FEE	\$3,000

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, calculated according to an estimated guest count. In the event that this estimate is lower than the food minimums for a particular day, additional charges will apply. 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).

½ Hour Overtime is available, at the beginning of your event only, for \$750.00

Ceremony Setup Fee: \$750

The ceremony setup fee includes:

Guests are 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

Ceremony rehearsals are not included or permitted on site prior to the day of the event.

STATIONARY HORS D'OEUVRES

Stationary displays may be added to enhance your cocktail hour.

ARTISAN CHEESE BOARD

Clothbound Cheddar, Local Goat, Manchego
Sheep, Danish Blue, Brie, Dried Fruit,
Preserves, Toasts and Crackers
\$10.00 per person

CHARCUTERIE

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

MIDDLE EASTERN MEZZE

Israeli Salad, Chickpea Salad,
Baba Ganoush, Tabbouleh, Falafel
Whipped Goat Cheese, Spicy Feta
Hummus, Sriracha, Tzatziki Naan and Crispy Pita
\$11.00 per person

ANTIPASTO

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
\$11.00 per person

GIBBET HILL FARM VEGETABLE CRUDITÉS

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

MEDITERRANEAN MEZZE

Caponata, Artichoke & Fennel Salad
Marinated Olives, Capers, Cherry Tomatoes,
Pepper Argo Dolce, Marinated Mushrooms
Fresh Mozzarella, Spiced Feta, Hummus Crostini and
Soft Pita
\$11.00 per person

BRUSCHETTA BAR

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
\$11.00 per person

BURRATA BAR

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
\$12.00 per person

LOCAL RAW BAR

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

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 Sales Person.

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	Seared Beef Tenderloin & Blue Cheese Fondue +I	Short Rib & Maple-Smoked Cheddar Grilled Cheese +I
Grilled Thai Beef Salad +I	Yorkshire Beef Tenderloin +I	Black Angus Beef Mini Burger
Mini Steak Bomb	Thai Pork Meatball	Barbecue Pulled Pork Slider
Mini Cuban Sandwich + .50	Kurobuta Pork Belly Slider +I	Crispy Prosciutto & Fresh Mozzarella Crostini
Bacon Wrapped Dates + .50	Seared Lamb Chop +I	

SEAFOOD

Chilled Jumbo Shrimp	Spicy Tuna Scallion Pancake +I	Miniature Crab Cake
Applewood Bacon Wrapped Scallops	Fennel Coriander Seared Scallop	Fried Local Whole-Belly Clams + .50
Chimichurri Shrimp Skewer	Smoked Salmon + .50	Maine Lobster BLT +I.50
New England Lobster Roll +I	Alaskan King Crab +4	Lobster Bisque
Local Oyster on the Half Shell	Ahi Tuna or Maine Crab Cone +I	Lobster Mac & Cheese Cup +2

POULTRY

Pulled Chicken Taco	Chicken Pot Pie	Fried Chicken Slider
Cranberry Almond Chicken Salad	Tandoori Chicken Skewer	Fried Chicken & Waffles
Smoked Duck & Cherry Quesadilla +I	Buffalo Chicken & Blue Slider	

VEGETARIAN | VEGAN

Foraged Mushroom & Gruyere Pastry	Tomato Soup & Aged Cheddar Grilled Cheese	Artichoke & Charred Leek Fonduta
Caprese Baguette	Gibbet Hill Farm Flatbread	Greek Salad Bite
Mini Cheese Board	Parmesan-Truffled Pommes Frites	Butternut Squash & Apple Bisque
Spicy Samosa	Black Bean & Poblano Taco	Mac & Cheese Cup
Spring Pea Bisque	Garlic & Chili Szechuan Cauliflower	Buffalo Mac & Cheese Cup

PLATED DINNER

BREAD BASKETS

Select one. Includes whipped butter.

ROSEMARY GARLIC SOURDOUGH, CORNBREAD, BAGUETTE

PARKER HOUSE ROLLS, ROSEMARY FOCACCIA & ASIAGO BREAD +1.50 per person

GLUTEN FREE +1.00 per person

SMALL PLATES

Optional Substitution | Additional Course

Select one.

SEARED CRAB CAKE

Grainy Mustard Slaw, Spicy Remoulade

+7.00 | \$12.00 per person

FENNEL-CORIANDER DUSTED SCALLOP

Crisp Prosciutto, Pickled Fennel, Potato Purée

+9.00 | \$14.00 per person

WILD MUSHROOM TORTELLONI

English Peas, Shiitake Mushroom, Crisp Prosciutto,
Madeira Cream

+5.00 | \$10.00 per person

SPICED SHRIMP & GRITS

Stone-Ground Grits, White Cheddar, Smoky Tasso Ham

+ 7.00 | \$12.00 per person

RIGATONI

Brussels Sprouts, Asparagus, Sweet Peas, Caramelized
Cipollinis, Melted Leek Cream

+3.00 | \$8.00 per person

SEARED FREE RANGE CHICKEN STATLER

Mushroom & Parmesan Risotto, Roasted Garlic Jus

+7.00 | \$12.00 per person

SPICY CHICKEN SAUSAGE GEMELLI

Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream

+7.00 | \$12.00 per person

PUMPKIN & RICOTTA RAVIOLI

Roasted Root Vegetables, Pepitas, Fried Sage, Brown
Butter – Parmesan Cream

+5.00 | \$10.00 per person

RED WINE & APRICOT BRAISED SHORT RIB

Gremolata, Parsnip & Potato Puree

+10.00 | \$15.00 per person

CRISPY PORK BELLY

Grilled Bread, Spicy Rouille, Pickled Vegetables

+7.00 | \$12.00 per person

PENNE CARBONARA

Sweet Peas, Pancetta, Roasted Garlic-Roman Cream

+5.00 | \$10.00 per person

SOUP

Optional Substitution | Additional Course | Select one

BUTTERNUT SQUASH & APPLE CIDER BISQUE – Spiced Pepitas & Cider Reduction, +1.00/\$6.00 per person

NEW ENGLAND CLAM CHOWDER – Oyster Crackers, +3.00/\$8.00 per person

ROASTED CAULIFLOWER SOUP – Asiago Frico, +1.00/\$6.00 per person

LOBSTER & CORN CHOWDER +7.00/\$12.00 per person

ROASTED TOMATO SOUP – Cabot Cheddar Croutons, +1.00/\$6.00 per person

SALAD COURSE

Included in package. All salads are Gluten Free.
Select 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 per person

CHOPPED ROMAINE & APPLEWOOD SMOKED BACON

Tomatoes, Blue Cheese Crumble
Buttermilk Ranch

CAPRESE

Tomato, Fresh Mozzarella, Basil,
Aged Balsamic Reduction
+1 per person

SIGNATURE BURRATA SALAD

SPRING

AVAILABLE APRIL – JUNE

English Pea Purée, Green & White Asparagus,
Olive Crumble, Champagne Vinaigrette
+3 per person

SUMMER

AVAILABLE JULY – MID-SEPTEMBER

Heirloom Tomato, Native Corn, Basil & Mint,
White Balsamic Vinaigrette
+3 per person

FALL AND WINTER

AVAILABLE MID-SEPTEMBER - MARCH

Butternut Purée, Pumpkin Spiced Butternut, Cider Braised Delicata,
Pickled Pearl Onion, Pepitas, Cider Vinaigrette
+3 per person

MAIN ENTRÉE

Select two options to serve. Package pricing based on 5 passed hors d'oeuvres, salad, breadbaskets, entrée, coffee + tea station and accoutrements.

BEEF

RED WINE BRAISED SHORT RIB
\$107

BLACK ANGUS GRILLED NY SIRLOIN
\$110

GRILLED BEEF TENDERLOIN FILET
\$112

GRILLED PETIT BEEF TENDERLOIN FILET
\$108

BEEF SAUCES

Select one for filet and sirloin offerings

BOURBON PEPPERCORN AU POIVRE

FORAGED MUSHROOM DEMI-GLACE

CARAMELIZED SHALLOT & RED WINE DEMI-GLACE

SMOKED PAPRIKA &
CARAMELIZED SHALLOT COMPOUND BUTTER

THYME SHALLOT COMPOUND BUTTER

CHIMICHURRI: PARSLEY, OREGANO,
CHILI FLAKES, SALT & PEPPER

BACON & BLUE CHEESE BUTTER

RED ONION JAM

HORSERADISH CREAM

FILET & SIRLOIN ADD-ONS

BUTTERMILK FRIED ONION STRINGS
+\$4.00

GARLIC & HERB BUTTER SHRIMP SKEWER
+ \$7.00

FENNEL-CORIANDER DUSTED SEARED DIVER SCALLOPS
+ \$7.00

SAUTÉED FORAGED MUSHROOMS
+ \$4.00

AGRODOLCE CIPOLLINI ONIONS
+ \$4.00

BLISTERED SHISHITO PEPPERS
+ \$4.00

POULTRY, PORK & LAMB

HERB ROASTED FREE-RANGE STATLER CHICKEN
Carrot Purée, Foraged Mushroom, Roast Chicken Jus
\$98

HERB ROASTED FREE-RANGE STATLER CHICKEN
Celeriac Purée, Shaved Fennel Salad, Lemon Jus
\$97

FREE-RANGE STATLER CHICKEN
Parsnip Purée, Apple-Sage Chutney
\$98

ROASTED DUCK BREAST
Red Cabbage Purée, Black Berry Brandy Jus
Medium-Rare
\$101

HERB ROASTED RACK OF LAMB
Caramelized Shallot & Red Wine Lamb Jus
\$113

BLACK GARLIC DIJON CRUSTED LAMB LOIN
Rosemary Lamb Jus
\$108

HONEY & GARLIC GLAZED BONE-IN PORK CHOP
Apple & Vidalia Onion Purée
\$103

SEAFOOD

SEARED FAROE ISLAND SALMON
Caramelized Fennel & Onion, Preserved Lemon Chive
Beurre Blanc
\$101

HORSERADISH CRUSTED FAROE ISLAND SALMON
Red Beet Purée, Cranberry & Golden Beet Hash
\$102

SEARED ATLANTIC HALIBUT
Fennel Cream
\$108

MISO ROASTED NATIVE COD
Sweet Sesame Corn Purée
\$103

HERB MARINATED GRILLED SWORDFISH
Pepperonata & Caramelized Shallot Butter
\$106

CILANTRO LIME STRIPED BASS
Native Corn Salsa, Garlic & Citrus Beurre Blanc
\$107

Tandoori Native Cod
Braised Apricots, Tamarind Beurre Blanc
\$103

PASTA*

SPICY CHICKEN SAUSAGE GEMELLI
Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream
\$97

PUMPKIN & RICOTTA RAVIOLI
Roasted Root Vegetables, Pepitas,
Fried Sage, Brown Butter-Parmesan Cream
\$97

PENNE CARBONARA
Sweet Peas, Pancetta, Roasted Garlic-Romano Cream
\$97

RIGATONI
Brussels Sprouts, Asparagus, Sweet Peas,
Caramelized Cipollinis, Melted Leek Cream
\$97

VEGAN & GLUTEN FREE PASTA
Fat Moon Farm Mushrooms,
Roasted Tomatoes, Arugula Pesto
\$97

*** PASTA ENTREES ARE COMPOSED DISHES
AND NOT SERVED WITH SIDES**

VEGETARIAN | VEGAN

A seasonal Gibbet Hill Farm Galette (vegetarian/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
Morel Mushrooms, Braised Carrots, Asparagus,
Haricot Vert, English Pea, Cipollini Onion
\$100

CHIVE SPAETZLE
Brûléed Onion, Roasted Baby Carrots
Pickled Pearl Onions
\$100

BELUGA LENTILS
Spiced Squash, Rainbow Chard, Pomegranate Molasses
\$100

SIDE DISHES

Select one vegetable and one starch.

VEGETABLE

ASPARAGUS, SNAPS, HARICOT VERT, SWEET PEA

HERB BUTTER GREEN BEANS, BABY CARROTS
RED PEARL ONIONS

GARLIC & HERB ROASTED BABY CARROTS
CIPOLLINI ONIONS

BABY ZUCCHINI, SUNBURST SQUASH
BABY CARROT, CIPOLLINI

SNAP BEANS, PEAS, BROCCOLINI, GARLIC & CHILI

ROASTED NIGHT SHADES, EGGPLANT, TOMATO, FENNEL,
PEPPER

CORN, CIPOLLINI, SPRING PARSNIP + 1.50/PP

ROASTED BRUSSELS SPROUTS & CIDER GASTRIQUE

SPICED BUTTERNUT, DRIED CRANBERRIES, PEPITAS

STARCH

CELERY ROOT & POTATO MASH

SEA SALTED RED SKIN POTATOES & CARAMELIZED ONION

WILD MUSHROOM FARRO + 2.00/PP

PARMESAN BARLEY RISOTTO + 2.00/PP

WHITE CHEDDAR POLENTA + 2.00/PP

OVEN ROASTED GARLIC & HERB FINGERLING POTATOES

YUKON GOLD MASHED POTATOES

ROASTED PARSNIP & SWEET POTATO, DRIED CHERRIES

ROASTED ROOT VEGETABLES, CELERIAC,
SWEET POTATOES, BABY CARROTS, PARSNIPS

DESSERT STATIONS

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 Crumb, Pumpkin, Mixed Berry
Whipped Cream
\$10.00 per person

VANILLA BEAN BREAD PUDDING

White Chocolate Anglaise, Chantilly Cream, Fresh Berries
\$7.00 per person

LEMON BLUEBERRY SHORTCAKE STATION

MAKE YOUR OWN

AVAILABLE MAY - JULY

Lemon Lavender Biscuit, Fruit Compote, Lemon Whipped Cream
\$9.00 per person

CARAMEL APPLE SHORTCAKE STATION

MAKE YOUR OWN

AVAILABLE AUGUST - OCTOBER

Cinnamon Biscuit, Caramelized Apples, Maple Whipped Cream
\$9.00 per person

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
\$10.00 per person

MILK & COOKIES

Chocolate Chip, Oatmeal Butterscotch,
Cranberry White Chocolate Chip,
Sea Salt Brownie Cookie Ice Cold Milk
\$8.00 per person

INDIVIDUAL APPLE CRISP

Maple Crème Anglaise
\$7.00 per person

INDIVIDUAL MIXED BERRY CRISP

White Chocolate Anglaise
\$8.00 per person

GELATO STATION

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

CIDER DONUTS

Cinnamon Sugar
Presented in Paper Bag
\$4.00 per person

KANE'S DONUTS TABLE

\$6.00 per person

COOKIES & BROWNIES

SELECT THREE:

Double Chocolate Chip Brownie, Blondie
Gluten Free Coconut Caramel Bars, Sea Salt Brownie Cookie
Chocolate Chip, Oatmeal Butterscotch, Cranberry White Chocolate Chip
\$6.00 per person

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 SALTED CARAMEL
COCONUT TORTE BARS
Coconut Shortbread Crust, Caramel
Filling, Salted Chocolate Top

ESPRESSO POTS DE CRÈME
Chocolate Espresso Bean
\$5.00 per piece

INDIVIDUAL VANILLA
& HONEY CRÈME BRÛLÉE, Fresh Berry
\$5.00 per piece

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
Fresh Strawberry

VANILLA BEAN TARTLET
Fresh Berries

CHOCOLATE GANACHE
& CARAMEL TARTLET, Sea Salt Sprinkle

LEMON MERINGUE TARTLET
Lemon Curd, Blueberry, Torched
Meringue

CHOCOLATE DIPPED STRAWBERRY

CARROT CAKE BITE
Cream Cheese Frosting,
Cinnamon Dust

SMORES DESSERT JAR
Graham Cracker, Chocolate
Ganache, Toasted Marshmallow
\$6.00 per piece

STRAWBERRY CHEESECAKE
DESSERT JAR
Graham Cracker Fresh Berries
\$6.00 per piece

PEANUT BUTTER DESSERT JAR
Oreo Crumb, Peanut Butter Mousse,
Reese's
\$6.00 per piece

CLASSIC CANNOLI

DOUBLE CHOCOLATE CHIP CANNOLI

LEMON PISTACHIO CANNOLI

CHOCOLATE TORTE BITE
Ganache Glaze, Boozy Cherries

PUMPKIN CHEESECAKE BITE
Gingersnap Crust,
Spiced Chantilly Cream

VANILLA BEAN CHEESECAKE BITE
Graham Cracker Crust, Mixed Berry
Compote

INDIVIDUAL PLATED DESSERTS

All \$8.00 per guest unless noted otherwise

SEASONAL SORBET
\$6.00

VANILLA BEAN BREAD PUDDING
White Chocolate Anglaise, Chantilly Cream, Berries

LEMON MERINGUE TORTE
Vanilla Crust, Lemon Curd, Torchés Meringue

CHOCOLATE TORTE
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

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
Presented in Bamboo Cones
\$4.00 per piece

BACON BOURBON CHEX MIX
Presented in Individual Glass Jars
\$4.50 per piece

SEA SALT + ROSEMARY POTATO CHIPS
Presented in Individual Paper Bags
\$3.00 per piece

HONEY ROASTED NUTS
Presented in Individual Glass Jars
\$6.50 per piece

MINIATURE SOFT PRETZEL
Honey Mustard
\$4.00 per piece

MAPLE & CAYENNE CANDIED BACON
\$4.00 per piece

SESAME LO MEIN
Julienne Vegetables
\$6.00 per piece

SOY GINGER RICE NOODLES
Shredded Carrot, Bean Sprouts, Scallions
\$6.00 per piece

SPICY DRAGON UDON
Shiitake Mushroom, Red Pepper, Napa Cabbage
\$6.00 per piece

SPICY CARAMEL POPCORN
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

Enhance your pre-ceremony arrival or offer as a late-night refresher or to-go beverage.

BASIL-INFUSED LEMONADE

Fresh lemon

\$3.00 per glass

OLD FASHIONED LEMONADE + ICED TEA

Fresh lemon

\$4.50 per glass

LEMON CUCUMBER WATER

OR

HIBISCUS ORANGE WATER

\$2.00 per glass

HOT CHOCOLATE STATION

Whipped Cream, Miniature Marshmallows, Shaved

Chocolate, Peppermint Sticks

\$4.50 per glass

TABLESIDE COFFEE & TEA SERVICE

\$6.00 per person

(Coffee and Tea Station is included in your package)

ICED SPRING WATER STATION

Lemon Slices

\$.50

BEVERAGE AND BAR SERVICE

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. *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 setup, ice, bar garnish and glassware as well as liquor liability insurance.

FULL BAR

\$37.00/person

BEER & WINE ONLY

\$30.00/person

*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. 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 BAR MENU

LIQUOR

Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi Superior
Captain Morgan
Jack Daniels
Balvenie 12yr.
Bulliet Bourbon
Bulliet 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 is 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

Revel Reviver
Vodka, Pineapple, Strawberry, 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