

# THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



**WEDDINGS AND EVENTS**  
**2024-2025**

**FIRE SIDE**  
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 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 BREAD**  
**& 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**

**GLASSWARE AND STEMWARE FOR TABLES AND BARS**

**EUROPEAN-SIZED FLATWARE**

**FULL-LENGTH WHITE LINENS**

**WHITE GARDEN CHAIRS SET FOR GARDEN**  
**CEREMONY**

**CHIAVARI CHAIRS SET FOR RECEPTION**

**ROUND DINING TABLES AND BAR TABLES**



# 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.

# 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 mansion for cocktail hour and throughout the evening.

Use of the Event Tent for dinner and dancing, 44'x83' white sail cloth tent accommodates 180 guests.

Tent heaters, fan, 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 RESERVATION** \$140.00

**CONTRIBUTING- LEVEL MEMBERSHIP**

**\*REQUIRED AT THE TIME OF BOOKING**

<b>FRIDAY</b>	<b>FOOD MINIMUM</b>	\$11,500
	<b>VENUE RENTAL FEE</b>	\$4,000
	<b>TENT FEE</b>	\$3,000
<b>SATURDAY</b>	<b>FOOD MINIMUM</b>	\$15,500
	<b>VENUE RENTAL FEE</b>	\$6,000
	<b>TENT FEE</b>	\$3,000
<b>SUNDAY</b>	<b>FOOD MINIMUM</b>	\$11,500
	<b>VENUE RENTAL FEE</b>	\$3,400
	<b>TENT FEE</b>	\$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 and beverage 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 is available to at the beginning of your event for \$750.00

Ceremony Fee: \$750

The ceremony setup fee includes 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

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

# STATIONARY HORS D'OEUVRE DISPLAYS

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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 **GF, V**

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 **GF, DF**

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 Salesperson.

# PASSED HORS D'OEUVRES

Select five.

Some hors d'oeuvres carry an up charge. Cost of upcharge per person is noted next to the item below.

Additional pieces available with incurred upcharge.

Most hors d'oeuvres may also be served as late night snacks.

## BEEF, PORK & LAMB

RED WINE BRAISED  
BEEF SHORT RIB **GF**  
Crispy Garlic, Pickled Onion

†YORKSHIRE BEEF TENDERLOIN +1  
Yorkshire Pudding, Horseradish,  
Pickled Onion

SHORT RIB & MAPLE-SMOKED  
CHEDDAR GRILLED CHEESE +1  
Caramelized Onion Jam

†GRILLED THAI BEEF SKEWER **GF,DF** +1  
Chili, Cilantro, Mint

†SEARED BEEF TENDERLOIN  
SKEWER **GF** +1  
Blue Cheese Fondue

†BLACK ANGUS BEEF MINI BURGER  
Aged Cheddar, Little Mac Sauce

MINI STEAK BOMB  
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  
Honey Gastrique

BACON WRAPPED DATES **GF** + .50  
Toasted Almond, Blue Cheese Cream

†SEARED LAMB CHOP **GF, DF** +1  
Black Garlic, Pickled Onion Ring

## POULTRY

PULLED CHICKEN TACO **GF**  
Spiced Pulled Chicken, Cheddar,  
Avocado Cream

CHICKEN POT PIE  
Roasted Free Range Chicken Farm  
Vegetables

BUFFALO CHICKEN  
MAC & CHEESE CUP  
Crumbled Blue Cheese

CRANBERRY ALMOND CHICKEN SALAD  
Black Pepper Gougere

TANDOORI CHICKEN SKEWER **GF**  
Tamarind Reduction

FRIED CHICKEN & WAFFLES  
Vermont Maple Syrup

SMOKED DUCK & CHERRY  
QUESADILLA +1  
Cumin, Lime, Spicy Smoked Pepper  
Crema

BUFFALO CHICKEN & BLUE SLIDER  
Buffalo-Blue Cheese Dressing,  
Carrot & Celery Slaw

FRIED CHICKEN SLIDER  
Dill Pickle Garlic Aioli

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## SEAFOOD

CHILLED JUMBO SHRIMP **GF,DF**  
Cocktail Sauce

APPLEWOOD BACON  
Wrapped Scallops

MINIATURE CRAB CAKE  
Sriracha Remoulade

†SPICY TUNA **DF** +1  
Scallion Pancake, Sweet Soy, Pickled  
Ginger

FENNEL CORIANDER  
SEARED SCALLOP  
Corn Chowder, Crispy Shallot

FRIED LOCAL  
WHOLE-BELLY CLAMS + .50  
Sriracha Mayo

†LOCAL OYSTER  
ON THE HALF SHELL **GF,DF**  
Classic Mignonette

SMOKED SALMON + .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 +4  
Chive Beurre Blanc

LOBSTER MAC & CHEESE CUP +2  
Maine Lobster

CHIMICHURRI SHRIMP SKEWER **GF,DF**  
Garlic Lime Aioli

LOBSTER BISQUE

MAINE CRAB CONE +1  
Crème Fraiche, Lemon Chive

†AHI TUNA **DF** +1  
Basil, Lemon, Black & White Garlic

NEW ENGLAND CLAM CHOWDER +1  
Oyster Cracker

## VEGETARIAN | VEGAN

FORAGED MUSHROOM &  
GRUYERE PASTRY  
Pickled Onion & Mustard Seed Relish

TOMATO SOUP &  
AGED CHEDDAR  
GRILLED CHEESE

ARTICHOKE & CHARRED  
LEEK FONDUTA

CAPRESE BRUSCHETTA  
Tomato, Mozzarella, Basil, Balsamic

GIBBET HILL FARM FLATBREAD

GREEK SALAD BITE **GF**  
Cucumber, Tomato, Olive, Feta

Fall Winter Bruschetta +1  
Pumpkin Spiced Pumpkin, Mozzarella,  
Cider Gastrique

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 and Chili Szechuan  
Cauliflower **V**

MINI CHEESE BOARD  
Crème de Brie, Fig, Pistachio

# PLATED DINNER

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\*BUFFET, STATIONS AND FAMILY STYLE DINNERS ARE AVAILABLE. PLEASE CONTACT YOUR SALES MANAGER FOR A COST ESTIMATE.

## FIRST COURSE

### 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/serving

### APPETIZER

Optional Substitution | Optional Additional Course

Select one.

#### SEARED CRAB CAKE

Grainy Mustard Slaw, Spicy Remoulade  
+7.00 | \$12.00 per person

#### FENNEL-CORIANDER DUSTED SCALLOP **GF**

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 **GF**

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 **GF**

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, Sage,  
Brown Butter – Parmesan Cream  
+5.00 | \$10.00 per person

#### RED WINE BRAISED SHORT RIB **GF**

Gremolata, Parsnip & Potato Puree  
+10.00 | \$15.00 per person

#### SEARED PORK BELLY

Grilled Bread, Spicy Rouille, Pickled Vegetables  
+7.00 | \$12.00 per person

#### Penne Pancetta

Sweet Peas, Roasted Garlic-Romano Cream  
+5.00 | \$10.00 per person



## Soup

Optional Substitution | Optional Additional Course  
Select one.

### NEW ENGLAND CLAM CHOWDER

Oyster Crackers  
+3.00 | \$8.00 per person

### ROASTED CAULIFLOWER SOUP

Asiago Frico **GF**  
+1.00 | \$6.00 per person

### BUTTERNUT SQUASH & APPLE CIDER BISQUE

Spiced Pepitas & Cider Reduction **GF**  
+1.00 | \$6.00 per person

### ROASTED TOMATO SOUP

Cabot Cheddar Croutons  
+1.00 | \$6.00 per person

### LOBSTER & CORN CHOWDER **GF**

+7.00 | \$12.00 per person

## SALAD COURSE

Included in package. Select one.

### BABY GREENS & BLUEBERRIES **GF**

Vermont Creamery Goat Cheese, Pistachio,  
Golden Raisins, Champagne Vinaigrette

### GIBBET HILL FARM SALAD **GF**

Vermont Creamery Goat Cheese,  
Herb Vinaigrette

### BABY SPINACH & STRAWBERRIES **GF**

Pecan, Red Onion, Feta,  
Balsamic Vinaigrette

### CHOPPED ROMAINE & APPLEWOOD SMOKED BACON

Tomatoes, Blue Cheese Crumble  
Buttermilk Ranch

### FIELD GREENS & PICKLED APPLES **GF**

Vermont Creamery Goat Cheese,  
Dried Cranberries, Spiced Pecan,  
White Balsamic Vinaigrette

### MEDITERRANEAN SALAD

Heirloom Tomato, Cucumber, Onion,  
Kalamata Olive, Feta, Lemon Vinaigrette  
+1 per person

### 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 **GF,DG**  
\$122

†BLACK ANGUS GRILLED NY SIRLOIN **GF**  
\$125

†GRILLED BEEF TENDERLOIN FILET **GF**  
\$127

†GRILLED PETIT BEEF TENDERLOIN FILET **GF**  
\$123

## BEEF SAUCES

Select one for filet and sirloin offerings

BOURBON PEPPERCORN AU POIVRE **GF**

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

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

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

THYME SHALLOT COMPOUND BUTTER **GF**

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

BACON & BLUE CHEESE BUTTER **GF**

RED ONION JAM **GF**

HORSERADISH CREAM **GF**

## FILET & SIRLOIN ADD-ONS

BUTTERMILK FRIED ONION STRINGS  
+\$4.00

GARLIC & HERB BUTTER SHRIMP SKEWER **GF**  
+ \$7.00

FENNEL-CORIANDER DUSTED SEARED DIVER SCALLOPS  
**GF,DF**  
+ \$7.00

SAUTÉED FORAGED MUSHROOMS **GF, DF**  
+ \$4.00

AGRODOLCE CIPOLLINI ONIONS **GF, DF**  
+ \$4.00

BLISTERED SHISHITO PEPPERS **GF, DF**  
+ \$4.00

## POULTRY, PORK & LAMB

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**  
Carrot Purée, Foraged Mushroom, Roast Chicken Jus  
\$113

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**  
Celeriac Purée, Shaved Fennel Salad, Lemon Jus  
\$112

FREE-RANGE STATLER CHICKEN **GF**  
Parsnip Purée, Apple-Sage Chutney  
\$113

ROASTED DUCK BREAST **GF**  
Red Cabbage Purée, Black Berry Brandy Jus  
Medium-Rare  
\$116

HERB ROASTED RACK OF LAMB  
Caramelized Shallot & Red Wine Lamb Jus  
\$128

BLACK GARLIC DIJON CRUSTED LAMB LOIN  
Rosemary Lamb Jus  
\$124

HONEY & GARLIC GLAZED BONE-IN PORK CHOP  
Apple & Vidalia Onion Purée  
\$118

**GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN**

## SEAFOOD

SEARED FAROE ISLAND SALMON **GF**  
Caramelized Fennel & Onion, Preserved Lemon  
Chive Beurre Blanc  
\$116

HORSERADISH CRUSTED FAROE ISLAND SALMON  
Red Beet Purée, Cranberry & Golden Beet Hash  
\$117

SEARED ATLANTIC HALIBUT **GF**  
Fennel Cream  
\$123

MISO ROASTED NATIVE COD **GF**  
Sweet Sesame Corn Purée  
\$118

HERB MARINATED GRILLED SWORDFISH **GF**  
Pepperonata & Caramelized Shallot Butter  
\$121

CILANTRO LIME STRIPED BASS **GF**  
Native Corn Salsa, Garlic & Citrus Beurre Blanc  
\$114

TANDOORI NATIVE COD **GF**  
Braised Apricots, Tamarind Beurre Blanc  
\$118

## PASTA\*

SPICY CHICKEN SAUSAGE GEMELLI  
Chili-Garlic Broccoli Rabe, Caramelized Onions,  
Parmesan Cream  
\$112

PUMPKIN & RICOTTA RAVIOLI  
ROASTED ROOT VEGETABLES, PEPITAS,  
SAGE-BROWN BUTTER-PARMESAN CREAM  
\$112

PENNE PANCETTA  
SWEET PEAS, ROASTED GARLIC-ROMANO CREAM  
\$112

RIGATONI  
Brussels Sprouts, Asparagus, Sweet Peas,  
Caramelized Cipollinis, Melted Leek Cream  
\$112

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

## VEGETARIAN | VEGAN

A Chef's Choice vegetarian or 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 entrée. Choosing your vegetarian meal in addition to the 2 options included in your package will result in a 3rd entrée fee of \$4 per every guest.

POTATO & LEEK PAVE  
Morel Mushrooms, Braised Carrots, Asparagus, Haricot  
Vert, English Pea, Cipollini Onion  
\$107

BELUGA LENTILS  
Spiced Squash, Rainbow Chard, Pomegranate Molasses  
\$107

CHIVE SPAETZLE  
Brûléed Onion, Roasted Baby Carrots  
Pickled Pearl Onions  
\$107

GARLIC HERB PANISSE **GFV**  
Roasted Cauliflower, Tomato, Chimichurri  
\$104

## SIDE DISHES

Select one vegetable and one starch.  
Sides will be the same for each entrée.

### VEGETABLE

ASPARAGUS, SNAP BEAN, HARICOT VERT, SWEET PEA,  
HERB BUTTER **GF**

HERB BUTTER, GREEN BEANS, BABY CARROTS  
PICKLED RED ONION **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**

**\*BEFORE CHOOSING YOUR MENU, PLEASE INFORM YOUR SALES MANAGER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

**†CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

**FIRESIDE CATERING IS NOT A NUT FREE FACILITY. NUTS ARE DISCLOSED IN MENU ITEMS WHERE APPLICABLE. NUTS CAN BE REMOVED FROM A MENU ITEM UPON REQUEST.**

# DESSERT

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Fireside offers 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.

## DESSERT STATIONS

### MINI COUNTRY PIES

Apple Crumble, Pumpkin, Mixed Berry

\$10

### MAPLE BREAD PUDDING

Streusel Topping

\$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

Oreo Crumbles, Toffee, Toasted Almonds

Bananas, Cherries, Sprinkles

Hot Fudge, Caramel Sauce, Whipped Cream

\$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

Boozy Cherries, Pistachios,

Biscoff Crumble, Ganache

\$12

### CIDER DONUTS

Cinnamon Sugar

Presented in Paper Bag

\$4

UNION SQUARE DONUT TABLE

\$6

## DESSERT BITES

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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 **GF**  
Coconut Shortbread Crust,  
Salted Chocolate

ESPRESSO POTS DE CRÈME **GF**  
Chocolate Espresso Bean  
\$5

VANILLA  
& HONEY CRÈME BRÛLÉE **GF**  
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  
Fresh Strawberry

VANILLA BEAN TARTLET  
Fresh Berries

LEMON MERINGUE TARTLET  
Lemon Curd, Blueberry, Torched  
Meringue

CLASSIC CANNOLI

DOUBLE CHOCOLATE CHIP  
CANNOLI

LEMON PISTACHIO CANNOLI

S'MORES DESSERT JAR **GF**  
Graham Cracker, Chocolate Ganache,  
Toasted Marshmallow  
\$6

STRAWBERRY CHEESECAKE  
DESSERT JAR **GF**  
Graham Cracker Fresh Berries  
\$6

PEANUT BUTTER DESSERT JAR  
Oreo Crumb, Peanut Butter Mousse,  
Reese's  
\$6

KEY LIME JAR **GF**  
Graham Crust, Torched Meringue

VEGAN CHOCOLATE MOUSSE **GF,V**  
Cocoa Nibs

CARROT CAKE BITE  
Cream Cheese Frosting,  
Cinnamon Dust

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

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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, Torch 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

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

## 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.  
Most passed hors d'oeuvres are also available as late-night snacks.

FRESH BERRIES **GF,V**  
Presented in Bamboo Cones  
\$4.00 per piece

BACON BOURBON CHEX MIX  
Presented in Paper Bags  
\$4.50 per piece

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

HONEY ROASTED NUTS **GF**  
Presented in Bamboo Cones  
\$6.50 per piece

MINIATURE SOFT PRETZEL  
Honey Mustard  
\$4.00 per piece

MAPLE & CAYENNE CANDIED BACON **GF,DF**  
\$4.00 per piece

SESAME LO MEIN **MCN**  
Julienne Vegetables  
\$6.00 per piece

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

SPICY DRAGON UDON **DF**  
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  
\$6.50 per piece

HOMEMADE TRAIL MIX  
Sweet, Spicy, Salty, Crunchy & Chewy  
\$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  
\$3.00 per glass

OLD FASHIONED LEMONADE + ICED TEA  
\$4.50 per glass

LEMON CUCUMBER WATER  
\$2.00 per glass

HOT OR CHILLED APPLE CIDER  
\$4.50 per cup

HIBISCUS ORANGE WATER

HOT COCOA

\$2.00 per glass

Whipped Cream, Miniature Marshmallows, Shaved  
Chocolate, Peppermint Sticks  
\$4.50 per cup

## 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.

\*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:                      \$40.00/PERSON**

**BEER & WINE ONLY:            \$33.00/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.

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

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## LIQUOR

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

## BEER

Bud Light  
Corona  
Newburyport Sessions IPA  
Cisco Whales Tale Pale Ale  
Assorted White Claw Seltzers

## WINE (SELECT 4)

Barone Fini Pinot Grigio, Valdadige, Italy  
Mer Soleil Reserve Chardonnay, Monterey County, California  
Chateau Nicot Rosé, Bordeaux, France  
Rickshaw Pinot Noir, California  
Broadside Cabernet Sauvignon, Paso Robles, California  
Silver Palm Cabernet Sauvignon, North Coast, California

## SPARKLING

Ruffino Prosecco, Trieste, Italy

## SPECIALTY COCKTAILS

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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 and wine bar package

### BLOOD ORANGE SANGRIA

White wine, Brandy, Blood Orange, Apricot

### HUB PUNCH

Rum, Batavia Arrack, Citrus, Bitters

### MINT JULEP SOUR

Bourbon, Mint, Sugar, Lemon

### APEROL SPRITZ

Aperol, Prosecco, Soda

### OLD CUBAN

Rum, Sugar, Lime, Bitters, Sparkling

### RESPECT YOUR ELDERS

Gin, Elderflower, Rosemary, Lime

### MASSACHUSETTS MULE

Vodka, Ginger Beer, Cranberry Lime

### RED SANGRIA

Red Wine, Citrus, Ginger Ale

### BLACKBERRY MARGARITA

Tequila Blanco, Blackberry, Orange Liqueur, Lime