

# THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



**WEDDINGS AND EVENTS**  
**2025-2026**

  
**FIRESIDE**  
CATERING  
EXCLUSIVE CATERER



# THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

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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, 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 ARE ADDED INTO ALL ENTRÉE PRICING – FINAL MENU SELECTIONS ARE SUBJECT TO PRICING CHANGES

**FIVE PASSED HORS D'OEUVRES**  
Unique & made from scratch

## **SALAD COURSE**

**ARTISANAL BREADS  
& 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 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 1.2 hour earlier, but must 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**

## FRIDAY

**FOOD MINIMUM**

\$11,500

**VENUE RENTAL FEE**

\$4,000

**TENT FEE**

\$3,000

## SATURDAY

**FOOD MINIMUM**

\$17,000

**VENUE RENTAL FEE**

\$6,000

**TENT FEE**

\$3,000

## SUNDAY (HOLIDAY SUNDAY SATURDAY RATES)

**FOOD MINIMUM**

\$11,500

**VENUE RENTAL FEE**

\$3,400

**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 and beverage minimums for a particular day, additional charges will apply. Minimums exclude tax, administrative fee.

18% administrative fee will be added 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 admin fee).

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

Stationary displays may be added to enhance your cocktail hour.

### MEDITERRANEAN ANTIPASTO \$12

Salami, Capicola, Marinated Mushrooms,  
Mixed Olives, Pepperoncini  
Heirloom Tomato, Pepper Drops  
Artichoke & Fennel Salad  
Aged Provolone, Marinated Mozzarella  
Caponata, Hummus, Crostini, Soft Pita and  
Focaccia

### SPRING & SUMMER BURRATA BAR \$12

Pepperonata, Heirloom Tomato, Native  
Corn, Mixed Olive, Pickled Onion,  
Apricot, Poached Peach, Fresh Strawberry,  
Sliced Almond, Basil, Mint  
White Balsamic Vinaigrette, Pesto  
Extra Virgin Olive Oil, Lemon Juice,  
Baguette

### FALL & WINTER BURRATA BAR \$12

Caponata, Spiced Butternut, Cider Braised  
Pumpkin  
Pickled Red Onion, Dried Cranberry  
Smoked Bacon, Candied Pecan, Fresh  
Basil, White Balsamic Vinaigrette, Pesto,  
Extra Virgin Olive Oil, Lemon Juice,  
Baguette

### ARTISAN CHEESE BOARD \$10

Clothbound Cheddar, Local Goat  
Manchego Sheep, Aged Gouda, Brie,  
Dried Fruit, Preserves  
Toasts, Crackers

### Gibbet Hill Farms Vegetable

Crudite gf v \$7.50  
Roasted Garlic Hummus

### CHARCUTERIE TABLE **DF** \$14

Spicy Sopressata, Capicola, Hard  
Salami, Jambon de Paris, Saucisson Sec,  
Pate de Campagne, Cured Olive,  
Grainy Mustard, Cornichon, Rustic  
Baguette, Herb Flatbread

### LOCAL RAW BAR **DF GF** \$15

Oysters on Half Shell, Jumbo Shrimp  
Lemon, Cocktail Sauce, Mignonette,  
Horseradish  
A la carte Local Oysters \$4  
A la carte Shrimp \$4  
A la carte Count Neck Clams \$3  
A la carte Jonah Crab Claws \$4

SEASONAL AVAILABILITY

### BRUSCHETTA BAR \$11

Kalamata Olive Tapenade, White Bean  
Dip, Pepper Argodolce  
Crumbled Goat Cheese, Fresh  
Mozzarella, Spiced Feta  
Crumbled Bacon, Toasted Almonds,  
Golden Raisins  
Heirloom Tomato & Basil  
Ciabatta, Baguette and Onion Focaccia

### Tapas Station \$17

Tortilla Espanola, Papas Bravas &  
Smoked Pepper Aioli,  
Albondigas, Cured Ham, Manchego,  
Grilled Asparagus & Saffron Aioli,  
Mixed Olives,  
White Anchovy, Romesco, Rustic  
Breads

### MIDDLE EASTERN MEZZE TABLE \$11

Chickpea Salad, Baba Ghanoush  
Tabbouleh, Falafel, Whipped Goat  
Cheese, Spiced Feta  
Hummus, Sriracha, Tzatziki, Naan,  
Crispy Pita

### SPREADS & BREADS \$12

Crazy Feta, Beet Hummus, Harissa  
Tahini, Tzatziki, Pimento Cheese,  
Roasted Scallion Labneh, Green  
Goddess, Pita Chips, Crackers,  
Baguette, Focaccia, Crostini, Seeded  
Bread Stick

### CHIPS & SALSAS **GF** \$13

Grilled Tomato Salsa, Salsa Verde,  
Queso Blanco, Chili Queso  
Corn & Black Bean Salsa, Pineapple  
Salsa, Guacamole, Tortilla Chips, Blue  
Corn Tortilla Chips  
Plantain Chips, Chipotle Potato Chips

### Grazing Station Upgrade

Star Fruit, Pomegranate, Red, Green,  
Champagne Grapes, Apples, Pears,  
Dragon Fruit,  
Husk Cherries, Figs, Cherries,  
Kumquats, Whole Artichokes,  
Strawberries, Blackberries, Blueberries,  
Raspberries  
Whole Breads, Rosemary, Thyme,  
Sage, Parsley  
\$600.00

## 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 Parsnip Puree, Crispy Garlic, Pickled Onion	†YORKSHIRE BEEF TENDERLOIN +I Yorkshire Pudding, Horseradish, Pickled Onion	Short Rib & Smoked Cheddar Grilled Cheese Caramelized Onion Jam +I
†GRILLED THAI BEEF SKEWER <b>GF,DF</b> +I Chili, Cilantro, Mint	† Seared Beef Tenderloin Yorkshire Pudding, Horseradish Aioli, Pickled Onion	†BLACK ANGUS BEEF MINI BURGER Aged Cheddar, Little Mac Sauce
Jalapeño Popper Grilled Cheese +I Roasted Jalapeño Cream Cheese, Pepperjack Bacon, Lime Ranch, Sourdough	†Thai Pork Meatball DF Ginger & Garlic Soy	Barbecue Pulled Pork Slider Coleslaw, Dill Pickle, Brioche Bun
MINI STEAK BOMB Peppers, Onions, Salami, American	MINI CUBAN SANDWICH + .50 Roasted Pork, Ham, Mustard, Pickles, Swiss, King Hawaiian	†SEARED LAMB CHOP <b>GF, DF</b> +I Black Garlic, Pickled Onion Ring
BACON WRAPPED DATES <b>GF</b> + .50 Toasted Almond, Blue Cheese Cream	†KUROBUTA PORK BELLY SLIDER +I Kimchi Slaw, Sriracha Mayo	Spicy BLT Lettuce Cup <b>DF</b> +I Applewood Smoked Bacon, Heirloom Cherry Tomato Gem Lettuce, Garlic Sriracha Aioli, Shaved Sourdough Crisp

### POULTRY

PULLED CHICKEN TACO <b>GF</b> Spiced Pulled Chicken, Cheddar, Avocado Cream	CHICKEN POT PIE Roasted Free Range Chicken Farm Vegetables	BUFFALO CHICKEN MAC & CHEESE CUP +.50 Crumbled Blue Cheese
CRANBERRY ALMOND CHICKEN SALAD Black Pepper Gougere	TANDOORI CHICKEN SKEWER <b>GF</b> Tamarind Reduction	FRIED CHICKEN & WAFFLES Vermont Maple Syrup
Cherry-Duck Quesadilla Cumin, Lime, Spicy Smoked Pepper Crema	BUFFALO CHICKEN & BLUE SLIDER Buffalo-Blue Cheese Dressing, Carrot & Celery Slaw	FRIED CHICKEN SLIDER Dill Pickle Garlic Aioli
Smoked Chicken Croquette Bell Pepper, Cheddar, Chipotle-Garlic Aioli +.50	Smoked Duck Biscuit Apricot Marmalade, Crème de Brie, Parsnip Biscuit +I	

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## SEAFOOD

Thai Curry Mussel **GF DF**  
Red Curry, Coconut Milk, Thai Basil, Mint,  
Cilantro

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

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

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

Shrimp & Grits  
Cheddar Grits, Tomato Salsa Verde +1

NEW ENGLAND LOBSTER ROLL +1  
Chilled Lobster Salad, Griddled Bun

ALASKAN KING CRAB +4  
Chive Beurre Blanc

APPLEWOOD BACON  
Wrapped Scallops

Soy Ginger Tuna Tartar+1 **DF**  
Prawn Cracker, Wasabi Aioli, Pickled  
Ginger

FENNEL CORIANDER **DF, GF**  
SEARED SCALLOP  
Bacon Jam, Mango Hot Sauce  
SMOKED SALMON +.50  
Everything Bagel Crisp, Caper Cream  
Cheese

Scallop Ceviche +2 **GF DF**  
Tortilla, Lime, Cucumber, Tomato,  
Scallion, Cilantro

CHIMICHURRI SHRIMP SKEWER **GF,DF**  
Garlic Lime Aioli  
†AHI TUNA CONE **DF** +1  
Basil, Lemon, Black & White Garlic,  
Sesame Almond Cone  
NEW ENGLAND CLAM CHOWDER +1  
Oyster Cracker

MINIATURE CRAB CAKE  
Sriracha Remoulade

FRIED LOCAL  
WHOLE-BELLY CLAMS +.50  
Spicy Tartar

LOBSTER BISQUE

MAINE LOBSTER BLT +1.50  
Crisp Bacon, Arugula, Tomato, Brioche

MAINE CRAB CONE +1  
Crème Fraiche, Lemon Chive

MAINE LOBSTER MAC & CHEESE CUP +2

## VEGETARIAN | VEGAN

FORAGED MUSHROOM &  
GRUYERE FLATBREAD  
Pickled Onion & Mustard Seed

Garlic and Chili Szechuan Cauliflower **V**

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

SPICY SAMOSA **V**  
Tamarind Reduction

Greek Salad Bite \*GF  
Cucumber, Tomato, Olive, Feta \*min 50  
piece order

TOMATO SOUP &  
AGED CHEDDAR  
GRILLED CHEESE

GIBBET HILL FARM FLATBREAD

Parmesan-Truffled Tots \*GF  
Chives

BLACK BEAN  
& POBLANO TACO **GF,V**  
Salsa Verde, Pickled Onion

SPRING PEA BISQUE **GF**  
Parmesan Crisp

Green Gazpacho Shooter **GF V**  
Cucumber, Yellow Tomato, Sugar Snap Pea

BUTTERNUT SQUASH &  
APPLE BISQUE  
Spiced Pepitas **GF**

MAC & CHEESE CUP  
Herb Bread Crumb

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.

Cornbread, Brioche, French Roll  
Whipped Butter

Cornbread, Parsnip Biscuit, Cranberry-Pecan Roll  
Whipped Butter  
+1.50 per person

GLUTEN FREE +1.00/serving

## APPETIZER

Optional Additional Course

Select one.

SEARED CRAB CAKE  
Grainy Mustard Slaw, Spicy Remoulade  
\$12.00 per person

FENNEL-CORIANDER DUSTED SCALLOP **GF**  
Crisp Prosciutto, Pickled Fennel, Potato Purée  
\$14.00 per person

WILD MUSHROOM TORTELLONI  
English Peas, Shiitake Mushroom,  
Crisp Prosciutto, Madeira Cream  
\$10.00 per person

SPICED SHRIMP & GRITS **GF**  
Stone-Ground Grits, White Cheddar,  
Smoky Tasso Ham  
\$12.00 per person

RIGATONI  
Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollinis,  
Melted Leek Cream  
\$8.00 per person

SEARED FREE RANGE CHICKEN STATLER **GF**  
Mushroom & Parmesan Risotto,  
Roasted Garlic Jus  
\$12.00 per person

SPICY CHICKEN SAUSAGE GEMELLI  
Chili-Garlic Broccoli Rabe, Caramelized Onions, Parmesan  
Cream  
\$12.00 per person

PUMPKIN & RICOTTA RAVIOLI  
Roasted Root Vegetables, Pepitas, Sage,  
Brown Butter – Parmesan Cream  
\$10.00 per person

RED WINE BRAISED SHORT RIB **GF**  
Gremolata, Parsnip & Potato Puree  
\$15.00 per person

SEARED PORK BELLY  
Grilled Bread, Spicy Rouille, Pickled Vegetables  
\$12.00 per person

Penne Pancetta  
Sweet Peas, Roasted Garlic-Romano Cream  
\$10.00 per person

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



## Soup

Optional Additional Course  
Select one.

NEW ENGLAND CLAM CHOWDER  
Oyster Crackers  
\$8.00 per person

ROASTED CAULIFLOWER SOUP  
Asiago Frico **GF**  
\$6.00 per person

BUTTERNUT SQUASH & APPLE CIDER BISQUE  
Spiced Pepitas & Cider Reduction GF  
\$6.00 per person

ROASTED TOMATO SOUP  
Cabot Cheddar Croutons  
\$6.00 per person

LOBSTER & CORN CHOWDER **GF**  
\$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**  
Feta, Red Onion, Pecan,  
Balsamic Vinaigrette

CHOPPED ROMAINE & APPLEWOOD SMOKED BACON  
Tomatoes, Blue Cheese Crumble  
Buttermilk Ranch

Field Greens & Pomegranate Poached Apples **GF**  
Vermont Creamery Goat Cheese, Dried Cranberry, Spiced Pecan,  
White Balsamic Vinaigrette

MEDITERRANEAN SALAD +1  
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

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

## 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

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

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

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

### BEEF SAUCES/ COMPOUND BUTTER

*Select one for filet and sirloin offerings*

RED ONION JAM **GF**

BOURBON PEPPERCORN AU POIVRE **GF**

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

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

CHIMICHURRI: PARSLEY, OREGANO,  
CHILI FLAKES, SALT & PEPPER **GF,DF SERVED ON STEAK**  
**ADDITIONAL \$2 PP FOR ON THE SIDE**

HORSERADISH CREAM **GF SERVED ON STEAK ADDITIONAL \$2 PP**  
**FOR ON THE SIDE**

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

THYME SHALLOT COMPOUND BUTTER **GF**

BACON & BLUE CHEESE BUTTER **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 Ragu  
\$113

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

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

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

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

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

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

**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**  
Corn & Red Pepper Puree \$118

HERB MARINATED GRILLED SWORDFISH **GF**  
Pepperonata  
\$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

## **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 entree. Choosing your vegetarian meal in addition to the 2 options included in your package will result in a 3rd entrée fee of \$7 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 GF V  
Roasted Cauliflower, Tomato, Chimichurri  
\$104

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

# 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** \*50 person minimum

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 &  
CARAMELIZED 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**

PARSNIP & POTATO MASH **GF**

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.**

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

# DESSERT

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.

## STATIONS

MINI COUNTRY PIES \$10  
Apple Crumble, Lemon Meringue, Mixed Berry

LEMON BLUEBERRY SHORTCAKE STATION  
MAKE YOUR OWN  
AVAILABLE MAY - JULY  
Lemon Lavender Biscuit  
Fruit Compote, Lemon Whipped Cream  
\$9

INDIVIDUAL APPLE CRISP  
Maple Crème Anglaise  
\$7

GELATO STATION  
Salted Caramel, Vanilla, Chocolate Gelato  
Boozy Cherries, Pistachios,  
Biscoff Crumble, Ganache  
\$12

MAPLE BREAD PUDDING  
Streusel Topping  
\$7

CARAMEL APPLE SHORTCAKE STATION  
MAKE YOUR OWN  
AVAILABLE AUGUST - OCTOBER  
Cinnamon Biscuit  
Caramelized Apples, Maple Whipped Cream  
\$9

INDIVIDUAL MIXED BERRY CRISP  
White Chocolate Anglaise  
\$8

CIDER DONUTS  
Cinnamon Sugar  
Presented in Paper Bag  
\$4

UNION SQUARE DONUT TABLE  
AVAILABLE FLAVORS:

BOSTON CREAM, RASPBERRY JAM, BELGIAN DARK CHOCOLATE, BROWN BUTTER HAZELNUT CRUNCH, SEA SALT WHISKEY CARAMEL, HONEY  
GLAZED, MAPLE BACON, SUGAR RAISED, SPRINKLES, VIETNAMESE COFFEE, VEGAN SUGAR  
\$6 (120 min)

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CHOCOLATE PEANUT BUTTER WHOOPIE PIE  
Peanut Butter Buttercream

PUMPKIN WHOOPIE PIE  
Cinnamon Cream Cheese

CLASSIC CHOCOLATE  
& VANILLA WHOOPIE PIE

CLASSIC CANNOLI

DOUBLE CHOCOLATE CHIP  
CANNOLI

LEMON PISTACHIO CANNOLI

PUMPKIN PIE CANNOLI  
SPICED PEPITAS

Mini Carrot Cake Cupcake  
CREAM CHEESE FROSTING, CINNAMON  
DUST

MINI CHOCOLATE CUPCAKE  
Chocolate

MINI RED VELVET CUPCAKE  
Cream Cheese Frosting Butter Cream

Passion Fruit Panna Cotta \*V \*GF  
Toasted Coconut \$5

CHOCOLATE PEPPERMINT CANNOLI  
CRUSHED PEPPERMINT

COFFEE CAKE FOR TWO \$15

LEMON MERINGUE TARTLET  
Lemon Curd, Blueberry, Torched Meringue

HIBISCUS & STRAWBERRY  
CURD TARTLET  
MERINGUE

VANILLA BEAN TARTLET  
Fresh Berries

PISTACHIO TARTLET  
GRAHAM SHELL, TOASTED PISTACHIO

PEANUT BUTTER MOUSSE TARTLET  
CHOCOLATE SHELL, PEANUT BUTTER MOUSSE,  
REESE'S

CHOCOLATE TORTE BITE  
Ganache Glaze, Boozy Cherries

SALTED CARAMEL PANNA COTTA **GF**  
SEA SALT, CARAMEL CRISP  
\$5

Blueberry Oreo Cheesecake Jar \*V \*GF  
Blueberry Compote \$6

## INDIVIDUAL PLATED DESSERTS

All \$8.00 per guest unless noted otherwise

SEASONAL SORBET  
\$6.00

LEMON MERINGUE TORTE  
VANILLA CRUST, LEMON CURD, TORCHES MERINGUE

LEMON BLUEBERRY SHORTCAKE  
LEMON LAVENDER BISCUIT, BLUEBERRY COMPOTE  
LEMON CREAM

MAPLE BREAD PUDDING  
STREUSEL TOPPING

VANILLA BEAN BREAD PUDDING  
WHITE CHOCOLATE ANGLAISE, CHANTILLY CREAM, BERRIES

CHOCOLATE TORTE  
GANACHE GLAZE, BOOZY CHERRIES

CARAMEL APPLE SHORTCAKE  
MAPLE CINNAMON BISCUIT, CARAMELIZED APPLES,  
MAPLE CREAM

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

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

TRAIL MIX \$5  
SWEET, SPICY, SALTY, CRUNCHY, CHEWY

SPICY CARAMEL POPCORN **GF** \$5  
ALEPPO PEPPER CARAMEL

CANDIED BACON **GF DF** \$4  
MAPLE & CAYENNE

MINI SOFT PRETZEL BITES \$4  
HONEY MUSTARD

SESAME LO MEIN **DF** \$6  
JULIENNE VEGETABLE

SOY GINGER SOBA NOODLES **GF V** \$6  
SHREDDED CARROT, BEAN SPROUT, SCALLION

SPICY DRAGON UDON **DF** \$6  
SHIITAKE MUSHROOM, RED PEPPER NAPA CABBAGE

BACON BOURBON CHEX MIX \$4.50  
PRESENTED IN PAPER BAGS

MINI STEAK BOMB \$9  
PEPPER, ONION, SALAMI, AMERICAN

MINI CUBAN SANDWICH \$9  
ROAST PORK, HAM, MUSTARD  
PICKLE, SWISS, KING HAWAIIAN

BARBEQUE PULLED PORK SLIDER \$9  
COLESLAW, BRIOCHE BUN

BLACK ANGUS BEEF SLIDER \$9  
AGED CHEDDAR, PICKLE, LITTLE MAC SAUCE

FRIED CHICKEN SLIDER \$9  
DILL PICKLE, GARLIC AIOLI, POTATO ROLL

BUFFALO CHICKEN SLIDER \$9  
CARROT & CELERY SLAW

SEA SALT ROSEMARY POTATO CHIPS \$3 **DF**  
PRESENTED IN INDIVIDUAL PAPER BAGS

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

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## LATE NIGHT STATIONS

*Please contact your Sales Director regarding the price.*

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### TACOS

#### CHOOSE THREE

BARBACOA, CARNITAS, GRILLED  
CHICKEN,  
ROASTED SHRIMP, GRILLED VEGETABLES

#### TOPPINGS

CHEDDAR, COTIJA, LETTUCE, TOMATO  
ROASTED PEPPERS & ONIONS, PICKLED  
ONION, CHIPOTLE CREA, AVOCADO  
CREAM, SOUR CREAM  
HOT SAUCES  
FLOUR TORTILLA, CORN TORTILLA

### PRETZELS

VARIETY OF SOFT & HARD PRETZELS  
CHOCOLATE COVERED, YOGURT  
COVERED  
WARM BEER CHEESE, SPICY QUESO,  
PUB CHEESE, HONEY MUSTARD, GRAIN  
MUSTARD, YELLOW MUSTARD

### BUILD YOUR OWN TRAIL MIX

GRANOLA, CORN CHEX, NUTS  
SPICY TOGARASHI POPCORN  
RAISINS, DRIED FRUIT  
M&M, CHOCOLATE CHIPS CHOCOLATE  
COVERED PRETZELS

### BUILD YOUR OWN SLIDER

#### CHOOSE THREE

ANGUS BEEF, BARBECUE PULLED PORK  
BLACK BEAN POBLANO VEGGIE BURGER  
FRIED CHICKEN, MEAT LOAF  
MINI HOT DOG

#### CHOOSE TWO

CURLY FRIES, SWEET POTATO FRIES  
STRAIGHT CUT FRIES, TOTS  
SHOESTRING FRIES

#### TOPPINGS

CHEDDAR, AMERICAN, BLUE CHEESE  
LETTUCE, TOMATO, ONION, PICKLE  
SAUTEED MUSHROOM, LITTLE MAC  
KETCHUP, MUSTARD, MAYO, BBQ

### MACARONI & CHEESE

#### CHOOSE THREE

LARGE FORMAT FOR 100 OR MORE  
GUESTS

CLASSIC MAC 'N' CHEESE  
BACON, SCALLION, SOUR CREAM  
BACON, JALAPEÑO POPPER  
LOBSTER  
SHORT RIB

### GRILLED PIZZA

#### CHOOSE THREE

#### CLASSIC CHEESE

MARGHERITA

WHITE CLAM

BARBECUE CHICKEN

BIANCO, STEAK & CHEESE

BIG MAC

FARM VEGETABLE

FIG, PROSCIUTTO, ARUGULA

PEPPERONI, MUSHROOM

SAUSAGE, PEPPER, ONION

### Tapas Station

Tortilla Espanola, Papas Bravas &  
Smoked Pepper Aioli,  
Albondigas, Cured Ham, Manchego,  
Grilled Asparagus & Saffron Aioli,  
Mixed Olives,  
White Anchovy, Romesco, Rustic  
Breads

## 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  
\$2.00 per glass

HOT COCOA  
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 30 minutes prior to the conclusion of any event. Soft drinks will be served through the remainder of the event. 18% 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 admin fee).

# 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  
Glenmorangie 12  
Olmeca Altos

## BEER

Bud Light  
Corona  
Two Roads Lil Heaven 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  
Kono Sauvignon Blanc, from Marlborough, New Zealand

## SPARKLING (SELECT 1)

Ruffino Prosecco, Trieste, Italy  
Campo Viejo Cava

## 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

### OLD CUBAN

Rum, Sugar, Lime, Bitters, Sparkling

### HUB PUNCH

Rum, Batavia Arrack, Citrus, Bitters

### RESPECT YOUR ELDERS

Gin, Elderflower, Rosemary, Lime

### MINT JULEP SOUR

Bourbon, Mint, Sugar, Lemon

### MASSACHUSETTS MULE

Vodka, Ginger Beer, Cranberry Lime

### APEROL SPRITZ

Aperol, Prosecco, Soda

### RED SANGRIA

Red Wine, Citrus, Ginger Ale

### BLACKBERRY MARGARITA

Tequila Blanco, Blackberry, Orange Liqueur, Lime

### ESPRESSO MARTINI

Vodka, Baileys, Kahlua, Cold Brew