



Summer Cocktail Hour

Chicago Dog

honey dijon mustard, pickles, puff pastry

Roasted Street Corn Flatbread

native tomatoes, red onion,
queso fresco, Mexican cremá

Pulled Pork Taco

carnitas style, queso fresco, corn & tomato pico

Shrimp and Scallop Ceviche

citrus, fresh tomato & onion,
corn tortillas

Strawberry Bruschetta

berry mascarpone, goat cheese, fresh basil

Cauliflower Bites

Memphis dry rub

Korean BBQ Chicken Meatball

sesame seeds, fresh scallions

Sesame Seared Tuna

wasabi cremé, pickled tomato, wonton crisp

Southern Hot Chicken

spiced remoulade, housemade pickles

Summer Slider

Vermont cheddar, bacon, BBQ sauce

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.

Subject to availability and may change at the discretion of the chef.

THE FARM STAND

A seasonal selection of charcuterie dry cured meats, cheese, raw & marinated vegetables, local fruits, dips, crackers, and crisps. The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.



ITALIAN PROSCIUTTO

CARVING EXPERIENCE ❖

The ultimate Eataly inspired experience brought to life! Delicate dry aged prosciutto, thinly carved to order, and paired with the most delicious Italian cheeses and fresh luscious melon!

THE CHEESE WHEEL EXPERIENCE ❖

Freshly made pasta sautéed in a giant wheel of Parmesan cheese! Add cracked black pepper for a delicious cacio e pepe - chef's kiss!

THE BURRATA BAR ❖

Fresh, creamy burrata paired with a variety of toppings to make your perfect burrata salad including roasted tomatoes, fresh arugula, cracked black pepper, local honey, roasted peppers, shaved prosciutto, panko bread crumbs, and garlic toast points.

Culinary Action Stations

BAKED POTATO BAR ♦

Calling all Big E fans to this delicious favorite! Baked spuds topped with all the fixins: cheddar cheese, chili, bacon, broccoli, sour cream, butter, and chives.

SEASONAL PASTA STATION ♦

Penne Primavera with spring vegetable ragout, fresh herbs, EVOO, and whipped lemon ricotta. Sautéed to order with fresh focaccia bread.

BBQ IN A JAR ♦

BBQ pulled pork served over cornbread in a mason jar with a variety of toppings such as: cheddar cheese, baked beans, coleslaw, caramelized onions, crushed BBQ chips, jalapeños, and pickles.

PHILLY CHEESESTEAKS ♦

Thinly sliced beef, sautéed to order in front of your guests, served on warm pretzel rolls and loaded to your liking with: onions, peppers, mushrooms, cheddar cheese sauce, provolone cheese, bacon, jalapeños, and Sriracha.

NORTH END MEATBALL BAR ♦

Homemade Italian meatballs with traditional marinara and toppings Nonna would be proud of. Parmesan, mozzarella, and ricotta cheeses, roasted red peppers, fresh basil, arugula, herbed panko crumbs, and fresh focaccia bread.

SMOTHERED MAC & CHEESE BAR ♦

Vermont cheddar mac & cheese loaded to your liking with a variety of delicious toppings such as: BBQ pulled pork, crisp bacon, caramelized onions, broccoli, crushed BBQ chips, tomatoes, and more cheddar cheese.



FIESTA TACOS & TEQUILA ♦

Street tacos cooked to order and served two ways, with classic margarita shooters: 1. Barbacoa beef, mango habanero chutney, pickled cabbage 2. Shredded chicken, corn & black bean pico, queso fresco.

NEW ENGLAND OYSTER & SHRIMP BAR ♦

The ultimate in cocktail hour experiences and one that will really wow your guests! This station features locally sourced, seasonal oysters shucked to order and served with fresh lemon, mignonettes, and jumbo shrimp cocktail.

NEW ENGLAND LOBSTER ROLL STATION ♦

Fresh, Maine lobster served with hot, drawn butter and grilled to order for your guests to enjoy. Our hot lobster rolls are also served with classic New England clam chowder, making this the perfect New England station for your guests to enjoy!



Outdoor Lounge Package ♦



SIGNATURE COCKTAIL BAR
DURING COCKTAIL HOUR



LAWN GAMES

Cornhole, Ladder Ball, Giant Jenga & Connect Four



LOUNGE FURNITURE

Lounge Furniture and Lawn Games will remain on the lawn for the duration of your wedding