



SAPPHIRE & AVENIR

— ESTATE —

THE PACKAGE INCLUDES

Personal Event Producer Throughout the Planning Process
Professional Event Manager for Your Event
Personal Attendant for You and Your Wedding Party
Bartenders (based on your guest count)
Parking Attendants
Magnificently Landscaped Grounds
Endless Photo Opportunities
Private Wedding Suite
Crisp White Napkins and Floor-Length Linens
Elegantly Framed Table Numbers
Complimentary Food Tasting for the Couple
Complimentary Bottle of Champagne in Wedding Suite
Mini Stationary Display from Your Menu for Your Wedding Party in Wedding Suite

FOR THE RECEPTION

Four Passed Hors D'oeuvres for Cocktail Hour
One Display for Cocktail Hour
Champagne Toast for All Guests
Choice of Salad
Freshly Baked French Rolls with Butter
Choice of Two Entrées
Your Wedding Cake Served with No Cutting Fee
Freshly Brewed Coffee and Herbal Tea

PASSED HORS D'OEUVRES

INDICATES UPGRADED SELECTION: ♦ PLUS \$2 OR ♦♦ PLUS \$3
DF DAIRY FREE | GF GLUTEN FREE

MEAT

- GF Braised Beef Short Rib over Creamy Polenta
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- DF Chicken Tempura Lollipop with Vanilla Dijon Drizzle
- Philly Cheesesteak Roulade with Roasted Garlic Aioli
- Southern Fried Chicken and Waffle with Maple Crème Fraîche
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle
- Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil ♦
- DF/GF Herb Crusted Lamb Lollipop with Rosemary Gastrique ♦♦
- GF Medjool Date stuffed with Goat Cheese and wrapped in Smoked Bacon ♦♦

VEGETARIAN

- DF Pan-Seared Edamame Dumpling
- Summer Vegetable Risotto Bite with Basil Cream
- Deconstructed Brie Phyllo with Roasted Pear and Fig
- GF Chilled Roasted Baby New Potato with Chive Crème Fraîche
- Mini Grilled Peach Caprese with Basil and Balsamic Glaze
- DF Sea Salt and Basil Whipped Edamame on a Garlic Crostini
- Grilled Pizzette with Roasted Garlic and Tomato Bruschetta
- GF Mini Portobello stuffed with Roasted Parmesan Vegetables
- DF Fresh Tomato Basil Concassé on Toasted Garlic French Baguette
- Tomato and Mozzarella Brochette with Fresh Basil and Balsamic Drizzle
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Balsamic Drizzled Burrata on Toasted Brioche ♦

SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip
- Crispy Rangoon filled with Maine Lobster Meat and Cream Cheese
- DF/GF Sea Scallop wrapped in Applewood Smoked Bacon ♦
- Mini Crab Cake with Smoked Chile Infused Remoulade ♦
- Buttered Maine Lobster on a Griddled Brioche Round ♦♦
- Freshly Baked Profiterole with Creamy Lobster Salad ♦♦
- DF Sesame Seared Tuna with Julienne Vegetables ♦♦
- DF Seared Sea Scallop with Sesame Cracker ♦♦

SOUP SIPS

- GF Spicy Butternut Squash Bisque
- GF Wild Mushroom Cappuccino
- GF Traditional New England Clam Chowder
- Roasted Tomato Soup with Grilled Cheese Stick
- GF Traditional Lobster Bisque with Dry Sherry Drizzle ♦

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COCKTAIL & LATE NIGHT STATIONS

ARTISAN CHEESE TABLE

Great Hill Bleu Cheese Wedge, Brie Wedge,
Sliced Sharp Cheddar, Gouda, Creamy Havarti,
Fig and Honey Spread, Infused Honey, Dried Apricots,
Banana Chips, Fresh Grapes and Strawberries
with Assortment of Crackers

Add Garlic Breadsticks with Dipping Oil

Add Baked Brie En Croûte with Brandied Fig Spread

Add Warm Spinach and Artichoke Fondue

GF MASHED POTATO BAR

Cheddar Cheese, Bleu Cheese, Caramelized Onions,
Truffle Oil, Bacon Bits, Sautéed Mushrooms,
Chives and Sour Cream

ARTISAN PIZZETTE TABLE (CHOICE OF THREE)

Classic Margherita

Shaved Sirloin and Arugula

Crispy Prosciutto with Chèvre and Fig

Red Grape and Gorgonzola with Balsamic Drizzle

SLIDERS AND FRIES

Traditional All-Beef Cheeseburger
and Southern Fried Chicken on Brioche
with Sweet Potato and Yukon Gold Fries

Add Hot Honey

Served with Classic Condiments

ARTISANAL GRILLED CHEESE

Fontina and Gouda on Brioche
with French Fries and Roasted Tomato Soup Sip

Add Hot Honey or Vine Ripened Tomato

Add Applewood Smoked Bacon

DELUXE CHARCUTERIE TABLE

Sweet Sopressata, Prosciutto Di Parma, Saucisson, Brie,
Smoked Gruyère, Great Hill Bleu Cheese, Burrata,
Kilchurn Estate Sharp Cheddar, Whipped Feta,
Whipped Chèvre, Rosemary and Thyme Marinated Olives,
Fire Roasted Peppers, Grilled Artichokes, Herb Shallot Dijon,
Glaze Figs, Infused Honey, Pomegranate Honey,
Dried Apricots and Pears, Spiced Walnuts, Candied Pecans,
Carr's Table Water Crackers, Toasted Crostini
and Fresh Baguettes

CROSTINI STATION

Traditional Tomato and Basil Concassé,
Chilled Olive Puttanesca, Roasted Garlic and Basil Ricotta,
Whipped Feta, Whipped Chèvre, Eggplant Caponata,
Spinach and Artichoke Spread, Fig Jam and an Assortment
of Toasted Pita, Baguettes and Focaccia Crostini

Add Burrata

POMME FRITES

Yukon Gold and Sweet Potato Fries served with
Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard,
Roasted Garlic Parsley Aioli and Fried Pickle Dip

BAVARIAN PRETZEL BAR

Pretzel Bites and Braids in your choice of Two Flavors:
Salted, Everything, Maple Sugar, Cinnamon Sugar and more
with Assorted Dipping Sauces
attendant fee

PUB-STYLE PIZZA BAR

Ten-Inch Pub Style Pizzas with choice of toppings
(Up to Four Varieties)

CHICKEN AND BISCUITS

Freshly Breaded Chicken Tenders, Buttermilk Biscuit
and Yukon Gold Fries with Classic Condiments

DIM SUM

Beef and Chicken Satay
Chicken or Vegetable Spring Rolls
Fried Rice and Vegetable Lo Mein
Served with Duck Sauce,
Chinese Takeout Boxes and Chopsticks

DF/GF CUSTOM RAW BAR

Black Tiger Shrimp
Duxbury Oysters
Little Neck Clams
Crab Claws
Lobster Tails
Full Raw Bar
Over Seaweed with House Cocktail Sauce & Lemon
Ice Sculpture and Setup

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FIRST COURSE

SALAD

- GF** Signature Salad with Little Leaf Lettuce wrapped in a Cucumber, Tomato and Parmesan with Balsamic Vinaigrette
- Caesar Salad with Garlic Croutons and Shaved Parmesan
- Baby Arugula with Freshly Shaved Parmesan, Crushed Toasted Croutons with House-Made Lemon Vinaigrette
- GF** Baby Mesclun, Crumbled Goat Cheese, Spiced Walnuts, Julienne Apple with Champagne Vinaigrette
- GF** Caprese Salad with Fresh Local Tomato, Mozzarella, Basil Chiffonade with Balsamic Reduction

SOUP

- DF** Portuguese Kale Soup
- GF** Spicy Butternut Squash Bisque
- GF** Traditional New England Clam Chowder
- GF** Maine Lobster Bisque with Sweet Sherry Drizzle

PASTA

- Penne Alla Vodka
- DF** Gemelli Pasta Bolognese
- Cheese Ravioli with Spicy Tomato Confit
- Lobster Ravioli with Sherry Cream

INTERMEZZO

- DF/GF** Raspberry or Lemon Sorbet
- Served in a Glass Bowl with a Fresh Mint Spring
- or -
- Served atop Champagne

ENTRÉE SELECTIONS

Create your own signature entrée.

All entrées come with chef's choice of starch and seasonal vegetable.

DF Dairy Free | GF Gluten Free

BEEF

GF 12oz Slow Roasted Prime Rib

GF 12oz New York Sirloin

GF 12oz Delmonico Steak

GF 6oz Barrel Cut Filet Mignon

SEAFOOD

GF Roasted Cod

GF Pan-Seared Salmon

GF Pan-Seared Scallops

GF Sesame Crusted Sea Bass

CHOICE OF:

Au Jus

Béarnaise Sauce

Madeira Sauce

Truffle Demi-Glaze

Bordelaise Sauce

Horseradish Cream

CHOICE OF:

Triple Citrus Glaze

Basil Cream Sauce

Lemon Beurre Blanc

Mango Pineapple Salsa

Ginger Teriyaki Glaze

Garlic Herb Crème Fraîche

POULTRY

Featuring Bell & Evans Chicken

GF Pan-Seared Chicken

Chicken Milanese

CHOICE OF:

Mango Salsa

Wild Mushroom Sauce

Lemon Parsley Sauce

Lemon Caper Cream Sauce

Heirloom Tomato & Basil Confit

Sundried Tomato & Basil Cream

UPGRADED ACCOMPANIMENTS

DF/GF Roasted Garlic & Thyme Fingerling Potatoes

GF Caramelized Shallot & Parmesan Mashed Potatoes

GF Mascarpone & Chive Whipped Pommes Purée

GF Yukon Potato & Gruyère Gratin

GF Seasonal Vegetable Risotto

GF Crispy Garlic Potato Wedges

GF Wild Rice Pilaf

GF Herb & Butter Roasted Mini Carrots

GF Garlic Parmesan Broccolini

DF/GF Sea Salt & Olive Oil Haricot Vert

DF/GF Roasted Brussel Sprouts and Crispy Pancetta

DF/GF Prosciutto Wrapped Asparagus Bundle

DF/GF Roasted Medley of Rainbow Carrots

DF/GF Lemon Garlic Roasted Asparagus

CHOICE OF ENTRÉE OR ACCOMPANIMENT

Split Starch or Vegetable

Choice of Three Entrées

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CHEF CURATED ENTRÉES

DF DAIRY FREE | GF GLUTEN FREE | V VEGAN

TUSCAN CRUSTED CHICKEN

Sundried Tomato & Basil Cream Sauce, Caramelized Shallot & Parmesan Mashed Potatoes
and Sea Salt & Olive Oil Haricot Vert

BRAISED BEEF SHORT RIB

Demi-Glaze, Mascarpone & Chive Whipped Pommes Purée and Herb & Butter Roasted Mini Carrots

GRILLED PETITE FILET MIGNON WITH TWO JUMBO BAKED SHRIMP

Lemon Beurre Blanc, Seasonal Risotto and Lemon Garlic Roasted Asparagus

GF GRILLED PETITE FILET MIGNON WITH SEARED SEA SCALLOPS

Basil Cream Sauce, Seasonal Risotto and Lemon Garlic Roasted Asparagus

DF/GF GRILLED PETITE FILET MIGNON WITH SESAME CRUSTED SEA BASS

Ginger Teriyaki Glaze, Seasonal Risotto and Lemon Garlic Roasted Asparagus

GF GRILLED PETITE FILET MIGNON WITH MAINE LOBSTER TAIL

Sherry Cream, Seasonal Risotto and Lemon Garlic Roasted Asparagus

VEGETARIAN ENTRÉES

GF INDIVIDUAL VEGETABLE LASAGNA

DF/GF/V ROASTED SUMMER VEGETABLE NAPOLEAN

DF/GF/V FRESH HERB-INFUSED VEGETABLE JULIENNE OVER RISOTTO

BUTTERNUT SQUASH RAVIOLI WITH BASIL CREAM SAUCE

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SWEET STATIONS

CUPCAKE TOWER

The fun alternative to a plated wedding cake with your choice of six assorted flavors

COOKIES AND MILK

White and Chocolate Milk served in a Mini Cosmo Glass
with our Signature Chocolate Chip Cookie

DONUT STATION

Assorted Donuts and Donut Holes served with Glazes, Dipping Sauces, and Fillings
with Crushed Candies and Cookie Topping

CANDY BAR

A beautiful display of jars filled with up to ten of your favorite candies
(Scoops and Bags Provided)

ICE CREAM SUNDAE BAR

Your two favorite flavors served in Waffle Cones and Waffle Bowls with a variety of toppings:
Whipped Cream, Walnuts, Cherries, Sprinkles, Cookie Pieces, Two Crushed Candies, Chocolate and Caramel Sauces
attendant fee

THE GRAND FINALE

A display of Mini Chocolate Cakes, Fruit Tortes, Mini Cheesecakes, Bavarois Cakes, Chocolate Mousse Parfaits, Cannoli,
Vanilla Cream Puffs, Roulades, Dessert Squares, Tarts and Hand-Dipped Strawberries in Chocolate
Add Seasonal Fruits, Carved Melons, Berries and Honey Yogurt Dip

TO-GO STATIONS

All Items are Packed To-Go with a Bottle of Water.
Add a Classic Glass Bottle of Coca-Cola

DF/GF TRAIL MIX

Our Own Blend of Peanuts, Cashews, Almonds,
Dried Fruits and Chocolate

GF POPCORN

Choice of Buttered, Caramel or Chocolate-Covered Popcorn

DF CHOCOLATE-COVERED PRETZELS

Crunchy Pretzel Twists covered in Chocolate

DF BAVARIAN PRETZEL

Warm, Salted Bavarian Pretzel Braid

CHOCOLATE CHIP & SIP

Our Signature Chocolate Chip Cookies
with choice of Hot Chocolate or Coffee & Tea

CIDER & DONUT DUO

Hot Apple Cider paired with a
Warm Cider Donut coated with Cinnamon Sugar

PUB-STYLE CHEESE PIZZA

Our Fresh Ten-Inch Pub-Style Cheese Pizza

BEVERAGES

PRE-CEREMONY BEVERAGE

Classic Lemonade, Raspberry Lemonade, Iced Tea or Peach Iced Tea
Still Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme
Sparkling Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme
Hot Apple Cider with Cinnamon Stick Stirrers
Hot Chocolate with Mini Marshmallows
Mini Bottle of Bubbly
(plus attendant fee)

GUEST PAID BAR

OPEN BAR BY CONSUMPTION

ONE-HOUR FULL OPEN BAR

FULL OPEN BAR (4.5 HOURS)

Full selection of top-shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon,
Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda and Juice

BAR STATIONS

MARTINI BAR (CHOOSE ONE)

Choices include: Espresso, Chocolate, Pomegranate, Very Berry or Watermelon
Served by an Interactive Bartender with a Custom Ice Display
(By Consumption plus Ice Sculpture and Setup)

MOJITO BAR

Choose from Traditional or Strawberry
with crushed Mint Leaves
(By Consumption plus Ice Sculpture and Setup)

SIGNATURE ICED SANGRIA BAR

Red Wine, Brandy and Fruit Juice
Served in an Ice Bowl with Floating Fresh Fruit
(By Consumption plus Ice Sculpture and Setup)

BUBBLY BAR

Customize Your Glass of Champagne
with Fresh Fruits and Purées
(By Consumption plus Ice Sculpture and Setup)