

THE BARN

AT THE CRANE ESTATE



WEDDINGS & EVENTS
2024 SEASON



THE CRANE ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS

2024 WEDDING & EVENT SEASON

The Barn on the Crane Estate provides breathtaking views of winding salt marshes, tidal rivers and classic woodlands. A limited number of events are offered at this location for up to 130 guests for this unique and historic Italianate Barn with warm terra-cotta walls, post and beam interior, wood floors and mossy green tiled roof.

Prior to your reception at the Barn on the Crane Estate, welcome your guests to an intimate ceremony in the Vegetable Garden perched above the Barn on the hillside with gorgeous view and amazing stone walls and iron gates, pear trees and antique towers.

INCLUDED SERVICES

Event Manager
Bridal Attendant
Service, Bar & Kitchen Staff

INCLUDED MENU ITEMS

Five Passed Hors D'oeuvres

Bread Basket with Whipped Butter

Salad Course

Choice of Dinner Styles
Plated & Buffet

Package price determined by meal Selection

Coffee, Decaffeinated Coffee & Tea

Optional add-on menu items for Pre-Ceremony,
Cocktail Reception, First Course, Dessert and
Late Night Snacks available





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.

THE BARN ON THE CRANE ESTATE

VENUE FEES AND MINIMUMS

During the warmer months, from May to October, The Barn is available to rent for weddings and events in the evening and can accommodate up to 130 guests.

FRIDAY 5:00-10:00PM	FOOD PACKAGE MINIMUM VENUE RENTAL FEE	\$14,000 \$3,800
SATURDAYS 5:00-10:00PM	FOOD PACKAGE MINIMUM VENUE RENTAL FEE	\$14,000 \$3,800
SUNDAY 5:00-10:00PM	FOOD PACKAGE MINIMUM VENUE RENTAL FEE	\$14,000 \$3,800

*A supporting level membership is required to book an event at the Crane Estate

*Holidays and Holiday Sundays: Venue rental fees and minimums will vary from above.

CEREMONY FEE: \$500

Includes ceremony set-up and use of the ceremony chairs, early arrival for the wedding party and ceremony coordination.

Menu pricing and products are subject to change.

Fees: 12% gratuity and 8% administration fee will be applied to your bill.

Tax: 6.25% state tax and 0.75% local tax will be added to your bill, excluding gratuity.

STATIONARY HORS D'OEUVRE DISPLAYS

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 +I
Yorkshire Pudding, Horseradish,
Pickled Onion

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

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

†SEARED BEEF TENDERLOIN
SKEWER **GF** +I
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 +I
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** +I
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 +I
Cumin, Lime, Spicy Smoked Pepper
Crema

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

FRIED CHICKEN SLIDER
Dill Pickle Garlic Aioli

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 +.50
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

*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/per 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**
\$115

†BLACK ANGUS GRILLED NY SIRLOIN **GF**
\$118

†GRILLED BEEF TENDERLOIN FILET **GF**
\$120

†GRILLED PETIT BEEF TENDERLOIN FILET **GF**
\$116

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
\$106

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**
Celeriac Purée, Shaved Fennel Salad, Lemon Jus
\$105

FREE-RANGE STATLER CHICKEN **GF**
Parsnip Purée, Apple-Sage Chutney
\$106

ROASTED DUCK BREAST **GF**
Red Cabbage Purée, Black Berry Brandy Jus
Medium-Rare
\$109

HERB ROASTED RACK OF LAMB
Caramelized Shallot & Red Wine Lamb Jus
\$121

BLACK GARLIC DIJON CRUSTED LAMB LOIN
Rosemary Lamb Jus
\$116

HONEY & GARLIC GLAZED BONE-IN PORK CHOP
Apple & Vidalia Onion Purée
\$111

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

SEAFOOD

SEARED FAROE ISLAND SALMON **GF**
Caramelized Fennel & Onion, Preserved Lemon
Chive Beurre Blanc
\$109

HORSERADISH CRUSTED FAROE ISLAND SALMON
Red Beet Purée, Cranberry & Golden Beet Hash
\$110

SEARED ATLANTIC HALIBUT **GF**
Fennel Cream
\$116

MISO ROASTED NATIVE COD **GF**
Sweet Sesame Corn Purée
\$111

HERB MARINATED GRILLED SWORDFISH **GF**
Pepperonata & Caramelized Shallot Butter
\$114

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

TANDOORI NATIVE COD **GF**
Braised Apricots, Tamarind Beurre Blanc

PASTA*

SPICY CHICKEN SAUSAGE GEMELLI
Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream
\$105

PUMPKIN & RICOTTA RAVIOLI
ROASTED ROOT VEGETABLES, PEPITAS,
SAGE-BROWN BUTTER-PARMESAN CREAM
\$105

PENNE PANCETTA
SWEET PEAS, ROASTED GARLIC-ROMANO CREAM
\$105

RIGATONI
Brussels Sprouts, Asparagus, Sweet Peas,
Caramelized Cipollinis, Melted Leek Cream
\$105

*** 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
\$100

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

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

GARLIC HERB CHICKPEA PANISSE **GF, V**
Roasted Cauliflower, Tomato, Chimichurri
\$97

GIBBET HILL FARM GALETTE
\$97

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

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

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

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, Torches 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.
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
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

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

BEVERAGE AND BAR SERVICE

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.

BEER & WINE

\$32.00/person

FULL BAR

\$39.00/person

Includes two signature cocktails

SPIRITS

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

WINES

Select 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

BEER

Bud Light
Corona
Sisco Whales Tale Pale Ale
Newburyport Sessions IPA
White Claw (assorted)

SPARKLING

Ruffino Prosecco, Trieste, Italy

*Full 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 throughout the remainder of the event.

Bar pricing and products are subject to change. You will be charged the current price of the package at the time of the event.

A gratuity of 12% with an 8% 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).

SIGNATURE COCKTAILS

Two signature cocktails are included in the cost of the full open bar package.
Signature cocktails not available with a beer & wine bar package.

BLACKBERRY MARGARITA
Tequila Blanco, Blackberry,
Orange Liqueur, Lime juice

APEROL SPRITZ
Aperol, Prosecco, Soda Water

MINT JULEP SOUR
Bourbon, Mint, Sugar, Lemon juice

MASS MULE
Vodka, Ginger Beer, Cranberry Lime

RESPECT YOUR ELDERS
Gin, Elderflower, Lemon, Simple, Rosemary

RED SANGRIA
Red Wine, Sliced Citrus, Orange liqueur, Simple Syrup

TEN YEAR PUNCH
Amber Rum, Orange Curacao, Apricot Brandy, Orange,
Grapefruit, Lemon, Lime, Bitters

BLOOD ORANGE SANGRIA
White Wine, Brandy, Orange, Elderflower, Blood Orange,
Apricot

Old Cuban
White Rum, Lime juice, Simple Syrup,
bitters, prosecco