

Heritage I

One Hour Full Hosted Bar & Wine Service During Dinner

Served Coffee & Tea

Your Choice of Five Passed Hors d'oeuvres

International Cheese Display & Choice of Another Stationary Hors d'oeuvre

Tossed Salad, Caesar Salad, Or Seasonal Salad, Rolls & Butter

Entrees –Choice of Two Plus Vegetarian Option ~

Choose from Traditional or Seasonal Entrees Slow

Roasted Prime Rib of Beef Au Jus

Roast Tenderloin of Beef

Stuffed Filet Mignon

Roast Sirloin and Baked Stuffed Shrimp

Baked Stuffed Chicken

Chicken Florentine

Chicken Saltimbocca

Baked Haddock

Ginger-Lime Grilled Swordfish

Vegetarian – Pasta Primavera, Baked Stuffed Zucchini or Portabella Stuffed Mushroom

Choose One Starch

Oven Roasted Red Bliss Potato

Garlic Mashed Potato Yukon

Sliced Potato

Roasted Sweet Potato

Choose One Vegetable Green Beans
with Julienne Carrots Butternut Squash

– Mashed or Roasted

Honey Glazed Carrots

Seasonal Vegetable Medley

\$107 per Guest plus 20% admin & 6.25% Mass Meals Tax

Additional \$4pp stationed

Onsite Ceremony \$700

Heritage II

Your Choice of Four Passed Hors d'oeuvres

International Cheese Display & Choice of Another Stationary Hors d'oeuvre

Tossed Salad, Caesar Salad, Or Seasonal Salad, Rolls & Butter

Served Coffee & Tea

Entrees –Choice of Two Plus Vegetarian Option

Choose from Traditional or Seasonal Entrees

Chicken Margarita

Chicken Marsala

Chicken Piccata

Roast Turkey with Traditional Herb Stuffing

Baked Stuffed Filet of Sole

Herb Grilled Salmon

Roasted Sirloin

Vegetarian - Pasta Primavera, Baked Stuffed Zucchini, Portabella Stuffed Mushroom

Choice of One Starch Oven

Roasted Red Bliss Potato Garlic

Mashed Potato

Yukon Sliced Potato

Roasted Sweet Potato

Choice of One Vegetable Green

Beans with Julienne Carrots Butternut

Squash – Mashed or Roasted

Honey Glazed Carrots

Seasonal Vegetable Medley

\$79 per Guest plus 20% admin & 6.25% Mass Meals Tax

{Additional \$4pp if stationed}

Onsite Ceremony \$700