



Cabria

A Dedicated Wedding Specialist to Assist with the Coordination of
Your Wedding

Plated Four Course Dinner including Custom Wedding Cake

Sparkling Wine Toast with Raspberries

Tableside Wine Service, choice of One White and One Red

Private Menu Tasting for Two Guests

Customized Wedding Linens with Coordinating Napkins

Chiavari Chairs

Complimentary Suite for the Couple the Night of the Wedding

Preferred Rate for Overnight Guest Rooms with Custom Booking
Link

\$4,000.00 for a Minimum of 25 Guests and a Maximum of 49
Guests

Inclusive of tax and services

Event must take place prior to December 31, 2023

Subject to Availability

Pricing based on \$160 per person, inclusive of tax and services

Does not include Bartender, Coat Check, Rental and Chef Fees

Additional Charges may apply



Cabria

APPETIZERS

MEZZE | SELECTION OF ONE

Marinated, Grilled & Pickled Vegetables, Baba Ganoush, Harissa-Hummus, Cucumber and Feta Dip, Tabbouleh, Preserved Lemon Jam, Grilled Pita

CHARCUTERIE

Selection of Cured and Smoked Meats from New England Charcuterie, Mustard, Hot Pepper Jelly, Quick Pickles, Cured Olives, Toasted Artisan Breads

IMPORTED AND DOMESTIC CHEESE

Spiced Mixed Nuts, Cured Olives, Grape Clusters, Herb Scented Honey, Crisps, Baguette and Water Crackers

SALADS

SELECTION OF ONE

Heirloom Tomato Salad, Genovese Basil, Aged Balsamic, Black Pepper, Pine Nut Florentine Autograph Caesar, Spring Works Baby Romaine, Olive Tapenade, Tomato Carpaccio, Black Pepper Croutons, Caesar Dressing Farmers Market Salad, Baby Carrots, Roasted Beets, Shaved Fennel, Petite Tomatoes, Shaved Cucumber, House Vinaigrette Baby Kale and Arugula, Roasted Pears, Gorgonzola Mousse, Pickled Red Onions, Walnut Vinaigrette
Curly Kale, Tri-Colored Quinoa, Roasted Baby Beets, Candied Almonds, Root Vegetable Chips, Citrus Dressing

ENTREES

SELECTION OF TWO PROTEINS AND ONE VEGETARIAN

MEAT

Misty Knolls Crispy Chicken, Exotic Mushroom Bread Pudding, Garlic Jus, Jumbo Asparagus

Slow Roasted Burgundy-Marinated Beef Short Rib, Wine Glazed Root Vegetables, Exotic Mushroom Strudel

SEAFOOD

Fennel Glazed Atlantic Salmon, Swiss chard, Wild Mushroom Risotto, Merlot Butter Sauce

Herb Scented Bronzino, Artichokes, Oyster Mushrooms, Creamy Polenta, Lemon-Caper Sauce

VEGETARIAN

Wild Mushroom Ravioli, Charred Cipollini Onions, Roasted Oyster Mushrooms, Marsala Butter Sauce

Wards Berry Farm Squash, Eggplant Roasted Onion Gratin, Smoked Tomato Ragout, Farmers Cheese

CUSTOM WEDDING

Designed Directly with
ICING ON THE CAKE