



# THE ENVIO

## WEDDING MENU 2021

The Envio | 299 Vaughan Street, Portsmouth, NH 03801 | 603.427.0152 | [TheEnvio.com](http://TheEnvio.com)

# EXCLUSIVE WEDDINGS

## WEDDING PACKAGES

### ALL PACKAGES INCLUDE:

- A Dedicated Wedding Specialist to Assist with the Coordination of Your Wedding
- Private Menu Tasting for up to Six Guests
- Preferred Rate for Overnight Guest Rooms with Customized Booking Link
- Complimentary Suite for the Couple on their Wedding Night
- Customized Wedding Linens with Coordinating Napkins
- One Hour Open Bar During the Cocktail Reception
- Silver Chiavari Chairs
- Dance Floor
- Personalized Signature Wedding Cake by Paints & Pans

### PONTIFF

#### WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- One Hour Open Premium Bar
- Four Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- Sparkling Wine Toast with Blueberries

Luxurious Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Entrees plus a Vegetarian or One Duet Entrée plus a Vegetarian
- Signature Custom Wedding Cake
- Coffee and Premium Tea Service

**\$130 - \$140 PER PERSON**

### TINQUA

#### WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Two Hour Open Premium Bar & Signature Cocktail
- Seasonally Infused Water Station
- Five Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- One Additional Reception Station
- Sparkling Wine Toast with Blueberries
- Wine Service with Dinner Featuring House Wines

Luxurious Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Entrees plus a Vegetarian or One Duet Entrée plus a Vegetarian
- Signature Custom Wedding Cake
- Coffee and Premium Tea Service

**\$150 - \$160 PER PERSON**

### CENTURION

#### WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Three Hour Open Premium Bar & Signature Cocktail
- Seasonally Infused Water Station
- Butler Passed Sparkling Wine and Non-Alcoholic Sparkling Beverage upon arrival
- Six Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- Two Additional Reception Stations
- Premium Sparkling Wine Toast with Blueberries
- Wine Service with Dinner Featuring House Wines

Luxurious Three Course Plated Dinner to Include:

- Handcrafted Plated Salad
- Selection of Two Entrees plus a Vegetarian or One Duet Entrée plus a Vegetarian
- Signature Custom Wedding Cake with Petite Pastries
- Coffee and Premium Tea Service

**\$170 - \$180 PER PERSON**



The Envio  
299 Vaughan Street  
Portsmouth, NH 03801  
603.427.0152

All prices are subject to 14% Service Charge and 7% Administrative Fee, Administrative fee does not represent a tip or service charge for wait staff, service employees, or service bartenders. When placing your order, please advise us if any of your guests have food allergies so we may accommodate these specific needs. Consuming raw or under-cooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

# EXCLUSIVE WEDDINGS

## NESTOR

### WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Four Hour Open Premium Bar & Signature Cocktail
- Seasonally Infused Water Station
- Five Butler Passed Hors d'oeuvres
- Fruit and Imported & Domestic Cheese Display
- Butler Passed Sparkling Wine with Blueberries
- Selection of Custom Wedding Cake or Petite Dessert Display

### SALAD STATION

Select Two:

- Heirloom Tomato and Cucumber-Fennel Panzanella, Red Wine Vinaigrette
- Envio Caesar Salad, Grilled Hearts of Romaine, Parmesan Frico, Blistered Pear Tomatoes, Olive Oil Marinated Anchovies, Tapenade, Croutons
- Grilled Jumbo Asparagus Polonaise, Lemon Honey, Parmesan, L8 Harvest Vinegar
- Lef Farms Baby Arugula, Gorgonzola Mousse, Candied Walnuts, Poached Pears, Blackened Onions
- New England Potato Salad, Minced Chives, Caviar, Maitland Farms Horseradish Cream, Smoked Onion Dressing
- New Beet Farms Beet Carpaccio, Shaved Fennel, Capri Goat Cheese, Citrus, Sherry Vinegar
- Farmers Market Salad, Seasonal Accompaniments, Herb and Citrus Vinaigrette

### COMPOSED ENTRÉE

Select Two:

- Citrus Brined Misty Knolls Chicken, Blush Butter Sauce, Baby Artichoke Barigoule, Maine Marble Potatoes
- Fisherman's Stew "The Daily Haul" Tomato and White Wine Broth, Fingerling Potatoes, Melted Leeks, Blistered Tinkerbell Peppers, Herbs
- Red Snapper Meuniere, Petite Beans, Brown Butter, Lemon, Toasted Hazelnuts
- Maple Lacquered Duck Breast, Sweet Potato Hash, Wilted Baby Bok Choy, Orange and Star Anise Jus
- Beef Tenderloin Tips "Stroganoff Style" Roasted Garlic Cream, Exotic Mushrooms, Fried Shallots, VT Crème Fraiche
- Berkshire Pork Tenderloin, Ratatouille Vegetables, Marsala Jus, Crispy Enoki Mushrooms
- Spinach and Morel Stuffed Chicken, Pommery Mustard Jus, Quinoa, Roasted Asparagus
- Sugar Cured Northern Harvest Salmon, Lobster Succotash, Tarragon Butter Sauce
- Toasted Peppercorn Crusted Sirloin, Red Wine Braised Cipollini Onions, Blue Cheese Fondue, Grilled Portobellos

### PASTA STATION

Select Two:

- Toasted Penne Pasta, English Peas, Sage, Double Cream, Onion Confit
- Tri-colored Tortellini, Petite French Beans, Mini Potatoes, Pesto
- Cavatappi Pasta, Roasted Garlic and Amish Butter Scampi, Torn Herbs, Jumbo Shrimp
- Butternut Squash Ravioli, Guanciale, Rosemary-Black Pepper Butter Sauce, Ice Wine Vinegar, Pepitas
- Garganelli Pasta with Wild Mushroom Ragout and Truffles
- Orschettie Pasta, Fennel Pollen Sausage, Broccoli Rabe, Espelette Pepper, Olive Oil
- Cavatappi with Vodka Pink Cream Sauce, Basil and Ricotta Salata

### CARVING STATION

Select One:

- Cadillac Beef Ribeye, Horseradish Jus, Silver Dollar Rolls
- Slow Roasted Pork Steamship, Hot pepper Jam, Corn Biscuit
- Hardwood Smoked Pork Loin, Maple-Miso Glaze, Kimchi, Steamed Buns
- Spice Dusted Tuna Loin, Pineapple Pico de Gallo, Napa Cilantro Slaw, Tortillas
- Northeast Family Farms Leg of Lamb, Pomegranate Molasses, Pickled Onion, Pita Bread
- Planked Northern Harvest Salmon, Horseradish Crème Fraiche, Cucumber-Red Onion Salad
- Truffle Studded Misty Knolls Turkey Breast, Garlic Aioli, Sourdough Rolls

**\$150 PER PERSON**



The Envio  
299 Vaughan Street  
Portsmouth, NH 03801  
603.427.0152

All prices are subject to 14% Service Charge and 7% Administrative Fee, Administrative fee does not represent a tip or service charge for wait staff, service employees, or service bartenders. When placing your order, please advise us if any of your guests have food allergies so we may accommodate these specific needs. Consuming raw or under-cooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.



# EXCLUSIVE WEDDINGS

## COCKTAIL RECEPTION

### COLD SELECTIONS

- Petite New England Lobster Rolls, Celery Leaves, Lemon and Old Bay
- Great Bay Oyster Shooter, Cucumber Relish, Bloody Mary Cocktail Sauce, Celery Salt
- Cocoa Dusted Foie Gras Truffle, Blood Orange Marmalade, Candied Pistachio
- Tuna Poke Spoon, Sweet Soy Pearls, Ojo Seaweed
- Watermelon and Fresh Mozzarella, Pomegranate Molasses
- Brie, Quince, Brioche, Black Pepper Crunch
- Maine Lobster Deviled Eggs
- Truffle-Egg and Caviar Parfait
- Beef Tartare, Sourdough Crostini, Cured Egg Yolk, Chive Aioli
- Eggplant Caponata Bruschetta
- Smoked Salmon Tartar Cornet
- Scallop Crudo, Shaved Truffle, Fleur de Sel, Lime Zest
- Chicken Liver Mousse, Pickled Grapes, Micro Celery, Brioche
- Sweet Pea and Radish Bruschetta
- Melon Poke, Wonton Crisp, Passion Fruit Caviar, Toasted Pistachio

### HOT SELECTIONS

- La Plancha New Zealand Lamb Chops, Aji Verde
- Crispy Oyster Steamed Bun, Pickled Cucumbers, Cajun Remoulade
- Tepanyaki Tuna, Black Garlic Aioli, Yuzu Pearls, Seaweed Powder
- Grilled Chicken and Sun Dried Fig Brochette
- Chorizo Stuffed Dates
- Beef Bulgogi, Scallion and White Soy Vinaigrette
- Petite Beef Wellington, Foie Gras Aioli
- Chicken and Biscuit, Hot Honey, Buttermilk Biscuit
- Petite Crab Cake, Meyer Lemon Jam, Micro Celery, Aioli
- Bacon Wrapped Scallop, Brown Sugar-Cider Glaze
- Crispy Acadian Whitefish, Malt Vinegar Aioli, Tajin
- Zatar Scented Lamb Kefta, Zhoug Sauce
- Pancetta Wrapped Shrimp, Ginger Scented Vincotto
- Spinach and Feta Turnover, Vadouvan Curry Crème Fraiche
- Beef Chimichurri Sate
- Short Rib and Manchego Empanada, Avocado Cream
- Chicken and Lemongrass Pot sticker, Sweet Soy
- Peking Duck Spring Roll
- White Truffle Potato Croquette, Chive Sour Cream

## COCKTAIL RECEPTION STATIONS

- New England and Imported Charcuterie Palette, Traditional Accompaniments, Envio Honey, Quick Pickles
- Vermont Reading Farms Raclette Warmer, Boiled Petite Potatoes, Country Duck Sausage, Chicken and Apple Sausage, Baguette, Pickled Onions
- Ocean Charcuterie Board Smoked Salmon Rillettes, Smoked Mussels Piperade, Salt Cod Mousse, Tuna Poke
- Burrata Bar, Olive Muffaletta, Basil Pesto, Oven Roasted Tomato Jam, Roasted Garlic and White Bean Hummus, Extra Virgin Olive Oil, Balsamic Reduction, Romesco Sauce, Crispy Prosciutto, Toasted Pine Nuts, Smoked Tomato and Caper Vinaigrette
- Garden Vegetable Display, Edamame Hummus, Baba Ghanoush, Roasted Garlic Puree, Pickled, Roasted, Marinated Vegetables, Hearth Baked Bread



# EXCLUSIVE WEDDINGS

## WEDDING PLATED SELECTIONS

### SALADS

- Caprese, Heirloom Tomatoes, Grilled Peaches, Burrata, Pearl Mozzarella, Basil Puree
- Arugula and Pea Salad, Goat Cheese, Focaccia, Pea Hummus, Edible Blooms, Shaved Carrots
- Tomato and Watermelon Salad, Shaved Cucumber, Black Lava Salt, Feta, Golden Balsamic Vinaigrette, Olive Oil
- Farmers Market Greens, EnVio Honey and Herb Vinaigrette, Farmers Market Vegetables
- Springworks Baby Red and Green Romaine Creamy Peppercorn Studded Dressing, Marinated Tomatoes, Crispy Capers, Shaved Manchego

### ENTREES

#### Seafood:

- Crab Crusted Halibut, Saffron Butter Sauce, Blistered Tinker Bell Peppers
- Northern Harvest Salmon, Ratatouille Vegetables, Merlot Butter Sauce
- Char Grilled Swordfish, Sweet Corn and Edamame Succotash, Chermoula Sauce
- Spice Dusted Bronzini, Roasted Cauliflower, Golden Raisin and Caper Emulsion

#### Poultry:

- Amish Airline Chicken, Charred Roma Tomato, Zucchini Caponata, Marsala Jus
- Mushroom and Leek Stuffed Chicken, Vermouth Cream

#### Meats:

- Roasted Veal Tenderloin and Braised Veal Cheek, Pinot Noir Sauce, Plumped Dried Cherries
- IP8 Glazed Berkshire Pork Tenderloin, Fennel Jam, Mustard Jus
- Chargrilled Beef Tenderloin, Cabernet Scented Demi-Glace, Exotic Mushroom Confit
- Prosciutto Wrapped Roasted Beef Tenderloin, Red Wine Poached Cipollini Onion, Madeira Sauce
- Rosemary Crusted Lamb Loin, Black Olive Jus, Roasted Tomato

#### Vegetarian & Vegan:

- Quinoa and Seasonal Vegetable Mezze, Charred Broccolini, Chick Pea and Artichoke Cake, Squash Puree
- Wild Mushroom Ravioli, Fried Shiitakes, English Peas, Ver Jus Cream, Mushroom Tapenade
- Cauliflower Cous Cous, Stewed Curry Vegetables Madras, Romesco Sauce, Tempura Haricot

#### Duets:

Pair a Four Ounce Beef Tenderloin with one of the Following Selections

- Lobster Stuffed Chicken Breast with Whole Grain Mustard Jus
- Jumbo Lump Crabcake with Tarragon Butter Sauce and Corn Salsa
- Butter Poached Maine Lobster
- Chimichurri Glazed Jumbo Shrimp
- Butter Basted Alaskan King Crab Meat
- Gratin of Diver Scallops, Vermont Butter Breadcrumbs, Herb Butter

### LITTLE ONES 12 AND UNDER \$35

Fruit Cup, Soft Drinks and Milk, Wedding Cake

- Cheeseburger Sliders, Ketchup, Tater Tots
- Pasta and Cheese, Buttered Pasta, Grated Parmesan
- Pasta and Meatballs, Tomato Basil Sauce, Mama's Meatballs
- Breaded Chicken Tenders, French Fries, Barbeque Sauce
- Grilled Barbeque Chicken Breast, Chefs Selection Starch and Vegetables
- Petite 4oz. Grilled Filet Mignon, Chefs Selection Starch and Vegetables \$3 upcharge



# EXCLUSIVE WEDDINGS

## ENVIO WEDDING BRUNCH

\$89 PER PERSON (50 MINIMUM)

Included Items:

- Champagne, Mimosas and Ceremonial Cake
- Fresh Seasonal Fruits and Berries
- Assorted Greek Yogurts with House-Made Granola with Dried Fruits
- Sliced Cured Meats and Farm Cheeses
- Choice of Home Made Muesli or Chia Seed Puddings
- Freshly Baked Butter and Apricot Croissants
- Sweet Butter and Jams
- Shrimp Display with Cocktail Sauce, Tamarind Chutney, Fresh Lemons & Limes
- Chef Carved Tenderloin of Beef with Roasted Chili Aioli, Petit Pan Rolls
- Eggs & Omelettes Made to Order with the Following Toppings - Pancetta, Pan Roasted Sausage, Wilted Spinach, Heirloom Tomatoes, Mushroom Medley, Manchego Cheese, Cheddar-Jack Cheese, Shaved Prosciutto
- Fresh Mozzarella, Watermelon and Tomato Salad, Fresh Basil and Balsamic Glaze
- Maine Lobster Benedict with Wilted Arugula, Pork Belly and Buttery Hollandaise
- Oven Roasted Salmon, Roasted Tomato Veloute and Fennel
- Spinach and Ricotta Ravioli, Nicoise Olives, Shaved Parmesan, Chimichurri
- Choice of Andouille Sausage or Bacon
- Rosemary Roasted Red Potatoes
- Assorted Mini Pastries
- Fresh Juices, Coffee and Tazo Teas



THE  
ENVIO

The Envio  
299 Vaughan Street  
Portsmouth, NH 03801  
603.427.0152

All prices are subject to 14% Service Charge and 7% Administrative Fee, Administrative fee does not represent a tip or service charge for wait staff, service employees, or service bartenders. When placing your order, please advise us if any of your guests have food allergies so we may accommodate these specific needs. Consuming raw or under-cooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

# EXCLUSIVE WEDDINGS

## ENHANCEMENTS

### SEAFOOD BAR \$35

- Seasonal Oysters on the ½ Shell, Jumbo Champagne Poached Shrimp,
- House Cured Gravlox, Smoked Seafood Salad, Crab Claws
- Tuna Tartare, Bloody Mary Cocktail Sauce, Local Horseradish, Seasonally Inspired Mignonette

### EXOTIC MUSHROOM AND TRUFFLE STUFFED BEEF TENDERLOIN \$18

- Foie Gras Scented Demi

### MAINE LOBSTER AND FOIE GRAS FRIED RICE \$21

- Genera Tso's Sweetbreads, Micro Broccoli Sprouts, Bourbon Barrel Ponzu

### MAINE LOBSTER WELLINGTON \$22

- Wilted Baby Spinach, Pan Flashed Shiitake Mushrooms, Boursin Cheese, Flaky Pastry, Saffron-Vanilla Butter Sauce

### PAN FLASHED BURGUNDY SNAILS \$16

- Porcini-Mushroom Garlic Butter, Pernod, Brioche, Melted Leeks

### SHELLFISH FLAMBÉ \$22

- Sweet Atlantic Shellfish Ragout, Vermont Butter, Fresh Snipped Herbs, Cognac, Micro Salad

### VEAL STEAMSHIP \$17

- Fennel Pollen and Chervil Gravy

## LATE NIGHT DELIGHTS

### COOKIE JAR AND CEREAL MILK SHOOTERS \$10

- French Macaroons, Chocolate Chip Cookies, Macadamia-White Chocolate, Biscotti

### GOURMET COFFEE STATION \$9

- Sugar Swizzle Sticks, Whipped Cream, Chocolate Shavings, Flavored Italian Syrups, Cinnamon, Nutmeg

### CUP CAKE BAR \$12

- Assorted Petite Cupcakes

### S'MORES BAR \$16

- Marshmallows, Assorted Graham Crackers, Traditional Hershey's Chocolate
- Assorted Candy Bars

### WICKED TWISTED BAVARIAN PRETZELS \$10

- Stone Ground Mustard, Velveeta, Truffle Mustard

### ASIAN STREET FOODS \$13

- Pork Pot stickers, Miso-Maple Chicken Wings, Vegetable Spring Rolls
- Fortune Cookies
- Sweet Soy, Chili Sauce, Sriracha

### CANDY SHOP \$10

- Assorted Old Fashioned Candy
- Favorites from the 50's, 60's and 70's



# EXCLUSIVE WEDDINGS

## FAREWELL WEDDING BREAKFAST

\$24

- Country Breakfast Sausage
- Nitrate Free Bacon
- Breakfast Potatoes Lyonnaise
- Cage Free Scrambled Eggs
- Challah French Toast, Maine Blueberry Compote, New England Maple Syrup
- Assorted Individual Yogurts
- House Made Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

## HOSPITALITY SUITE

CONTINENTAL BREAKFAST \$17

- Assorted Individual Yogurts
- House Made Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

## ADDITIONAL BEVERAGES

- Artesian Water Still and Sparkling- \$6.
- Old Fashioned Soda- \$6
- Spindrift Seltzer- \$5
- Naked Juice and Smoothies-\$7
- NOBL Cold Brew-\$8
- AquaVita-Tea Kombucha- \$9
- Coconut Water- \$7
- Assorted Soft Drinks- \$5
- Assorted Bottled Juices- \$5

## ADDITIONAL SNACKS

- Petite Cupcake Assortment-\$8
- Seasonal Sliced Fruit and Berries- \$8
- Whole Assorted Seasonal Fruit- \$5
- Tortilla Chips, Salsa, Guacamole, Sour Cream- \$8
- Assorted Individual Yogurts -\$5
- Shrimp Cocktail (ea.) \$6





# EXCLUSIVE WEDDINGS

## REHEARSAL DINNERS

### FARM DINNER \$110

#### SERVED FAMILY STYLE WITH CAPTAIN SEATING

- Assortment of Pickles, Fresh Cheese, Cured and Smoked Meats
- Hearth Baked Breads, Honey Butter, Mushroom Tapenade, Sunflower Seed Pesto

#### Salads: Select Two

- Grilled Little Gem Lettuce, Blistered Baby Tomatoes, Shaved Radish, Fennel Pollen Vinaigrette, Cucumber Ribbons,
- Caprese, Tomato, Watermelon, Tajin, Balsamic, Micro Basil, Lime Olive Oil
- Tangle of Petite Greens, Herb Chevre, Strawberries, Pickled Red Onion, Toasted Almonds, Farmhouse Vinaigrette
- Grilled Asparagus Lemon Honey, Cured Pork, 6 Minute Egg, Shaved Farmers Cheese, Nasturtiums

#### Entrees: Select Three

- Smoked Maple Syrup Lacquered Pork Belly, Roasted Baby Carrots, Olive Oil, Toasted Mediterranean Spices
- Sliced Beef Tenderloin, Pickled Shallot and Tarragon Sauce, Roasted Mushrooms, Orzo Salad
- Roasted Rack of Lamb, Mint Salsa Verde, Runner and Long Bean Salad
- Roasted Free Range Chicken, Creamy Polenta, Roasted Shallot Butter Broccolini, Tomato Tapenade, Lemon Ricotta
- Pan Seared Rainbow Trout, Toasted Hazelnuts, Romesco Sauce, Roasted Cauliflower, Fingerling Potatoes
- Toasted Penne Pasta, Foraged Mushrooms, Mascarpone Cream Sauce, Variegated Sage, Ice Wine, Farmers Cheese
- Stuffed Rabbit Saddle, Whole Grain Mustard, Morel Mushrooms, Grilled Scallions, Black Pepper Spaetzle, Berry Jus
- Lavender Honey Glazed Duck Breast, Wild Rice, Pan Flashed Braising Greens, Natural Jus

#### Desserts: All Included

- Potted Pie
- Mason Jar Cake
- Ice Cream Sundae Bar

### BACKYARD BARBEQUE \$90

- Kobe Beef Hamburgers, Traditional Accompaniments, Local Pickles, Steak Sauce Aioli, Slab Bacon
- Tri-colored Potato Salad, Scallions, Vermont Sour Cream, Stone Ground Mustard
- Farmers Market Salad
- Sea Salt and Spice Rubbed Flank Steak
- Applewood Smoked Square Cut Ribs
- Street Corn, Local Goat Cheese, Citrus and Chili Pepper Aioli
- Cider and Rosemary Brined Local Chickens
- Hot Sauce and Barbeque Bar
- Coal Roasted Beets, Crème Fraiche, Herbs
- Green Thumb Baked Beans
- Ice Cream Sundae Bar
- Watermelon, Cornbread, Whoopie Pies



# EXCLUSIVE WEDDINGS

## REHEARSAL DINNERS

### BLACK TIE LOBSTER BAKE \$125

#### SERVED FAMILY STYLE WITH CAPTAIN SEATING

- Assortment of Pickles, Fresh Cheese, and Cured & Smoked Meats
- Hearth Baked Breads, Honey Butter, Edamame Puree, Sunflower Seed Pesto
- Colossal Shrimp Cocktail, Meyer Lemon and Chive Blossom Studded Cocktail Sauce
- Atlantic Oysters on the 1/2 Shell
- Champagne and Cucumber Mignonette, Grated Local Horseradish
- Truffle Scented Deviled Eggs, Caviar
- Lemongrass and Ginger Steamed Lobster Tails, Drawn Butter, Maine Sea Salt
- Tri-Colored Fingerling Potatoes, Cracked Peppercorn, Fennel Pollen and Kates Butter
- Hand Carved Beef Tenderloin, Tarragon Mustard Aioli, Envio Steak Sauce
- Citrus and Vanilla Brined Cornish Game Hens, Herb and Sunflower Seed Gremolata
- Grilled Asparagus, Roasted Corn and Mushroom Salad
- Blueberry Crème Brulee, Strawberry Shortcake Mousse Cups with Oat Streusel, Dehydrated Strawberries,

### FAREWELL WEDDING BRUNCH \$49

- Seasonal Sliced Fruit and Berries
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Country Breakfast Sausage
- Nitrate Free Bacon
- Mediterranean Breakfast Frittata, Baby Arugula, Shaved Parmesan
- Farmers Market Greens, Shaved Seasonal Vegetables, Envio Herb Vinaigrette
- Maine Lobster Ravioli, Tarragon Cream Sauce, Fennel and Artichoke
- Cured Atlantic Salmon with Traditional Accompaniments and Mini Bagels
- Oven Roasted Chicken, Ancient Grain Salad, Herb Pesto
- Roasted Wild Mushroom and Wilted Green Strudel, Goat Cheese Fondue
- Whipped Butter and Local Preserves

#### ENHANCEMENTS:

- Belgian Waffles, New England Maple Syrup, Berries, Chantilly Cream \$5
- Made to Order Omeletes and Cage Free Eggs \$11

#### HAND CARVED - \$150 CHEF FEE

Select One:

- Three Peppercorn Crusted Beef Tenderloin \$18
- Citrus and Honey Brined Turkey Breast \$12
- Maple Lacquered Cedar Planked Northern Harvest Salmon \$14

Served with Rolls and Appropriate Sauces



# EXCLUSIVE WEDDINGS

## BAR & BEVERAGES

### PREMIUM LIQUOR SELECTIONS BAR PACKAGE

Included in Wedding Package

- Hornitos Silver, Dewar's White Label, Jack Daniels, Jameson, Tanqueray, Tito's Vodka, Chopin, Crown Royal, Bailey's, Kahlua, DiSaronno Amaretto, Goslings
- House Wine, Beer, Sparkling Wine, Assorted Soft Drinks, Juices, Mineral Waters

### ENHANCE YOUR BEVERAGES

Supreme Liquor Selections

- Grey Goose, Glenlivet 12, Casamigos Blanco, Knob Creek Single Barrel Reserve, Johnnie Walker Black, Basil Hayden, Hendrick's, Bowmore 12
- House Wine, Beer, Sparkling Wine, Assorted Soft Drinks, Juices, Mineral Waters

### HOSTED BAR

Open Premium Bar

- Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages
- \$19 per Hour for Each Additional Hour

Open Supreme Bar

- Featuring Beer, Wine Mixed Drinks & Non-Alcoholic Beverages
- \$25 per Hour for Each Additional Hour

### PREMIUM CASH BAR

- Martini | \$15
- Wine | \$9
- Mixed Drink | \$12
- Domestic Beer | \$5
- Imported Beer | \$7
- Soft Drink | \$4

### SUPREME CASH BAR

- Martini | \$17
- Wine | \$9
- Mixed Drink | \$14
- Domestic Beer | \$5
- Imported Beer | \$7
- Soft Drink | \$4



# POLICIES, FEES, ADDITIONAL INFORMATION

## FOOD, BEVERAGE & ALCOHOL

- To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on premise and purchased solely through The Envio.

## PRICING, SERVICE CHARGE, STATE TAX AND GRATUITY

- A 14% service charge, 7% taxable administrative fee and 9% state tax will be added to all food and beverage.
- A 9% state tax will be added to rental.
- A service charge of 20% is applied to all audio-visual equipment.
- Prices are subject to change.
- All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend.

## MINIMUMS & FEES

- For all buffet functions of fewer than 25 guests, a \$100 surcharge will be applied.
- Chef, Carver and Attendant fees of \$125 per attendant will apply to your function based on your selected menus.
- Bartender fee of \$150 per bartender.
- One bartender is required for every 75 guests.
- F&B minimum based upon season and day of week.
- Rental Fee based upon season and day of week.
- Ceremony Fee based upon season and day of week.

## SEASONALITY

- The Culinary Team at The Envio chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Meetings and Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.

