

MENU PACKAGES

Fairmont
\$95 per person

Choose two Displays and Four Passed Hors D'oeuvres:

Domestic Cheese and Cracker Display

Vegetable Crudite

Hummus Display



Hoisen Ginger Meatballs

Chorizo Stuffed Mushrooms

Maple Pulled Pork with Sour Apple Slaw

Chicken Pot Pie

Pork Potstickers

Mini Crab Cakes

Mini BLT

French Fry Shooter

Roasted Tomato Bruschetta

Champagne Toast

House Salad

Two Entrees

Grilled Sliced Flank Steak with Garlic Rosemary Demi

Korean Kalbi Boneless Short Ribs

Chicken Picatta

Chicken Marsala

New England Crumb topped Haddock

Vegetarian / Vegan option & Kids menu always offered in addition to the selections above

Coffee, Tea and Service of client's Wedding Cake

Concordville

\$122 per person

Cocktail service of Red and White Wine upon Arrival

Choice of Two Displays and Five Passed Hors D'oeuvres:

New England Cheese and Cracker Display

Fresh Fruit Display

Vegetable Crudite

Tapas Sampler



Clam Chowder in Mini Martini Glass

Scallops wrapped in Bacon

Buffalo Chicken Shooter

Sweet Chili Coconut Chicken Skewer

Cilantro Chicken Dumpling

Vegetable Spring Roll

Loaded Baked Potato Waffle Fry

SoMe Steak Ale Pie

BBQ Brisket Potato Medallion

Champagne Toast

Choice of One: (Pre-selected)

New England Clam Chowder OR House Salad OR Caesar Salad

Choice of Two Entrees:

NY Strip Steak

Roast Prime Rib of Beef

Seafood Stuffed Haddock

Dill Cucumber Salmon

Pan Seared Chicken with a Galic & Herb Butter Sauce

Margherita Chicken with Mozzarella, Tomato and Pesto

Vegetarian / Vegan option & Kids menu always offered in addition to the selections above

Coffee, Tea and Service of client's Wedding Cake

Late Night Menu - 3* selections (see page 14)

Atlantic

\$157 per person

Choice of Three Displays and Six Passed Hors D'oeuvres:

Imported Cheese and Cracker Display

Vegetable Crudité

Vegetarian Antipasto Display

Charcuterie Board



Jumbo Shrimp Cocktail

Coconut Shrimp

Mini Lobster Roll

Ahi Tuna Spoon with Matchstick Wontons

Cilantro Chicken Dumpling

Grilled Lamb Chops

Beef Bourguignon Puff

Pesto Chicken Caprese Skewer

Peking Duck Spring Roll

Raspberry Brie Phyllo Star

Spanakopita

Full Open Bar for One Hour

Champagne Toast with Berries

Choice of Soup or Salad

Sorbet Intermezzo

Choice of Three Entrees:

NY Strip with Garlic Roasted Shrimp

Filet Mignon with Bacon Butter

Baked Haddock with Creamy Lobster Sauce

Seafood Medley of Mussels, Baby Shrimp, Scallops & Haddock over Saffron Rice

Bourbon Brown Sugar Glazed Salmon

Seasonal Stuffed Chicken

Vegetarian / Vegan option & Kids menu always offered in addition to the selections above

Coffee, Tea and Service of client's Wedding Cake with either Cake Enhancement OR
Chocolate Covered Strawberry Display

ALL-INCLUSIVE PACKAGES

Bronze

\$197 per person

Includes: Grand ballroom fee, valet service, house linens of full length tan with white square overlay and white napkins, centerpieces of house hurricane with candle surrounded by votives and rose petals or sand & shells, **Fairmont Package menu**, DJ for event from Fred Pappalardo Entertainment, single flavor cake elegantly decorated to match your theme by Let Them Eat Cake

Gold

\$285 per person

Includes: Grand ballroom fee, valet service, house linens chosen theme related overlay and white napkins, centerpieces of house hurricane with candle and floral wreath surrounded by votives, **Concordville Package menu** without wine service, one hour full open bar then beer and wine for the remaining 4 hours, DJ for event from Fred Pappalardo Entertainment, two flavor cake elegantly decorated to match your theme by Let Them Eat Cake.

Diamond

\$295 per person

Includes: Grand ballroom fee, valet service, house linens chosen theme related overlay and complimenting napkins, centerpieces of house hurricane with candle and rose petals or sand & shells, surrounded by votives, **Concordville Package menu** with one hour full open bar instead of wine service, DJ for event from Fred Pappalardo Entertainment, single flavor cake elegantly decorated to match your theme by Let Them Eat Cake, wedding package with Patrick McNamara including: 1 hour engagement session, 7 hour coverage with assistant, online gallery, 8 1/2 X 11 album, custom thumb drive case with right to photos up to 8X10; Option of Aritfact Images with 2 shooters for \$2 pp upcharge, 1 hour engagement session, 10X10 album, high resolution files on thumb drive with permission to use, sneak peek within 24 hours and online gallery

Platinum

\$323 per person

Includes: Grand ballroom fee, valet service, chosen full length linens and complimenting napkins, tall floral centerpieces by Brenda's Bloomer's OR York Flower Shop surrounded by votives, **Atlantic Package menu**, 5 hours full open bar, DJ for event from Fred Pappalardo Entertainment plus up-lighting, two flavor cake elegantly decorated to match your theme by Let Them Eat Cake

7 hour video with Life in Focus can be added to any package - please inquire with your coordinator.

**Minimum charge of 100 persons; tax and service charges not included; only the food and beverage portion of the package go toward the required minimum. Please deduct \$14 pp for a Friday or Sunday.*

Menus on this page INCLUDE Hors D'oeuvres selections from the Concordville menu for cocktail hour, as well as dinner rolls and butter, coffee / tea and cutting and service of an client's wedding cake

Traditional Clambake

\$108 per person

New England Clam Chowder

House Salad

Steamers and Mussels

Corn-off-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster OR Herb Roasted Statler Chicken

(served with fresh drawn butter)

Family Style Dinner

\$98 per person

Please select one Salad, one Vegetable, one Starch and two entrees from the selections below:

Salad: House, Caesar, Spinach

Vegetables: Asparagus, Roasted Root Vegetables, Summer Squash Medley, Green Beans & Carrots

Starch: Chive Mashed Potatoes, Harvest Rice, Rice Pilaf, Roasted Fingerling Potatoes

Entrée: Roasted Pork Loin, Carved Turkey, Mozzarella & Herb Seared Chicken, New England Crumb Topped Haddock; Hand Sliced Flank Steak upcharge option for \$12 pp

SPECIALTY STATIONS

Stations remain open for one hour and certain ones require a uniformed chef at an additional charge of \$50 per chef, per hour; 40 person minimum with a \$2 surcharge for less than 40 people

Prime Rib \$26 per person

Served with rolls, Horseradish Cream Sauce and Au Jus

Option of: Tenderloin of Beef \$12 upcharge

Served with Bernaise Cream Sauce

Lobster \$35 per person

Served with drawn butter, cracker, fork, wet wipes & bib in a galvanized bucket

Haddock \$22 per person

Broiled and Fried Haddock, served with Tarter Sauce, Roasted Tomatoes and Capers, and Lemon Buerre Blanc Sauce

Oven Roasted Turkey \$16 per person

Served with rolls, Cranberry Sauce and Traditional Gravy

Chicken \$18 per person

Grilled and breaded chicken served with Marsala Sauce, Herb Cream Sauce and Tomato and Mozzarella Compote

Pasta Bar \$16 per person

Served with garlic bread and Parmesan Cheese

Choice of Two Pastas:

Penne ~ Cavatappi ~ Cheese Tortellini ~ Linguini ~ Gnocchi

Choice of Two Sauces:

Alfredo ~ Bolognese ~ Tomato Basil ~ Cheese ~ Pesto ~ Roasted Tomato

Salad & Chowder Bar \$16 per person

Artisinal Mixed Greens with toppings of: Tomato, Cucumber, Onions, Carrots, Croutons and
New England Clam Chowder with crackers

Mashed Potato Bar \$12 per person

House made mashed potatoes and sweet potatoes served with toppings bar of: Bacon, Broccoli, Cheese,
Sour Cream, Chives and mushroom gravy

French Fry Bar \$10 per person

Shoestring Fries, Sweet Potato Fries, and Steak Fries served with Siracha Aioli, Ketchup,
Cheese Sauce and Ranch Dressing

Option of Poutine (cheese curds and gravy) plus \$2 per person

HORS D'OEUVRES

All items are served in displays of 50; * items are Gluten Free

Cold Selections

Jumbo Shrimp Cocktail * \$230

Mini Lobster Rolls \$230

Beef Crostini \$195

Ahi Tuna Spoon with Matchstick Wontons \$220

Caprese Skewer* \$165

Roasted Tomato Bruschetta \$155

Mini BLT \$160

Hot Selections

Scallops wrapped in Bacon* \$225

Mini Crab Cake \$200

Coconut Shrimp \$230

Lobster Mac-n-Cheese in a mini-martini glass \$245

Clam Chowder in a mini-martini glass \$190

Marinated Steak Tip Kabob* \$200

SoMe Steak Ale Pie \$185

Beef Bourguignon Puff \$210

Chorizo Stuffed Mushroom* \$175

Peking Duck Spring Roll \$210

Buffalo Chicken Shot \$185

Hoisen Ginger Meatball \$165

Maple Pulled Pork Crostini with a Sour Apple Slaw \$150

Grilled Lamb Chops with Mint Cream Sauce* \$210

Sweet Chili Coconut Chicken Skewer \$210

Cilantro Chicken Dumpling \$170

French Fry Shooter \$165

Raspberry Brie Phyllo Star \$185

Vegetable Spring Roll \$170

Spanikopita \$185

Trays and Displays

All items are served in displays of 50

Imported Cheese and Cracker Display \$230

New England Cheese and Cracker Display \$215

Domestic Cheese and Cracker Display \$195

Vegetable Crudite with Dipping Sauce \$175

Fresh Fruit Platter \$175

Charcuterie Board \$335

Variety of Sliced Meats, Sausages, Mustards, Pickles, Olives, Fruit, Cheese, Jam, Nuts, Pickled Cauliflower, Crackers and Bread artfully displayed

New England Raw Bar Display \$450

Oysters, Clams, Jumbo Shrimp, cooked chilled Mussels and Ceviche, 25 of each served; additional quantities priced individually

Oyster Bar \$330

2 selections of fresh shucked Oysters served with sauces of: Mignonette, Tabasco and Cilantro Lemon Wine; minimum qty of 2 orders

Hummus Display \$195

Selection of Hummus served with Carrots, Cucumber, Celery and Naan Bread

Tapas Sampler \$225

Select 3: Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Bacon & Cheddar Dip / Roasted Red Pepper Hummus / Bruschetta

Vegetarian Antipasto Display \$285

Served with Crostini, Crackers, Cipollini Onions, Marinated Artichoke Hearts, Marinated Mozzarella, Roasted Red Peppers, Olives, Roasted Tomatoes, Marinated Mushrooms, Roasted Garlic

Soups

New England Clam Chowder \$8

Lobster Bisque \$8

Italian Wedding Soup \$7

Salads

Classic House Salad \$8

Spring Lettuce with cherry tomatoes, cucumber, red onion and fried wontons, served with Balsamic Vinaigrette Dressing

Caesar Salad \$8

Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese

Special House Salad \$9

Mix of Romaine and Spring lettuce with crumbled blue cheese, walnuts, and crumbled bacon, served with Balsamic Vinaigrette Dressing

Spinach Salad \$10

Spinach, strawberries, goat cheese and candied pecans served with a poppyseed dressing

Fresh Tomato and Mozzarella \$10

Fresh Mozzarella and vine tomatoes served on fresh baby greens with a Balsamic glaze and basil crystals

Dinner Menu

Two items may be selected with advance pre-counts; All charges are based on the higher priced entrée
Should the entrée prices be equal then a \$2 surcharge will be added; All entrees are served with rolls and chef's selection of starch and vegetable

Grilled Sliced Flank Steak \$52

Korean Kalbi Boneless Short Rib \$55

Prime Rib of Beef \$61

Topped with a horseradish cream sauce

NY Strip 10 oz. \$64

NY Strip with Garlic Roasted Shrimp \$68

Filet Mignon \$74

Topped with Bacon Butter

Surf and Turf \$79

Petite Filet of Beef and a steamed Lobster Tail

Chicken Picatta \$48

Pan Seared Chicken with a Garlic & Herb Butter Sauce \$50

Margherita Chicken with Fresh Mozzarella, Tomato and Pesto \$52

Seasonal Stuffed Chicken Breast \$56

May–August: Spinach and Asiago cheese stuffing with a Parmesan crust

September–April: Butternut Squash and Cranberry stuffing topped with a Beurre Rouge sauce

Broiled Haddock with New England Crumb Topping \$48

Fresh haddock filet with herbed Ritz cracker crumb, topped with capers, roasted red tomatoes, white wine and butter

Seafood Stuffed Haddock \$52

Seafood stuffed haddock filet with a lemon thyme cream sauce

Seafood Medley \$56

Mussels, Baby Shrimp, Scallops and Haddock over Saffron Rice

Baked Haddock with a creamy Lobster sauce \$56

Grilled Salmon with a Dill Cucumber Salsa \$50

Bourbon Brown Sugar Glazed Salmon \$53

Vegetarian/Vegan/GF/DF option is always available in addition to your Entrée

Pan Seared Vegetable Medley over Rice

Kids Menu \$22 per person

Please choose ONE option for ALL Children

Macaroni and Cheese served with Applesauce

Chicken Fingers with French Fries

Hot Dog on a bun with French Fries

Wedding Cake Accompaniments

Fresh Fruit Display (serves 25) \$75

Chocolate Sauce or Fruit Sauce Enhancement \$1

Scoop of Ice Cream \$3

Chocolate Covered Strawberry \$4

Grand Marnier Soaked Berries \$5

Coffee / Tea Service plus Cake Cutting Fee \$4

Per piece, with any individually served dessert supplied by an outside vendor

Dessert Station

Prices are per person, select stations require an additional chef fee of \$50 per hour

Ice Cream Sundae Bar \$8

Choice of 2 ice creams with sauces, candy and traditional toppings

Churro Bar \$7

Selection of: cinnamon & sugar coated, chocolate drizzled & caramel drizzled churros

Assorted Mini Desserts \$8

Assortment of whoopie pies, milk and cookie shots, chocolate covered strawberries & fresh fruit with whipped cream

Add a single tier 6" cutting cake (vanilla, chocolate or red velvet) \$50

S'mores Station \$5.50

Assorted marshmallow flavors, selection of chocolates and graham crackers, roasted over an open flame

Late Night Menu

All items priced per 50 pieces unless indicated otherwise

Mini Beef Sliders* \$150

Hot Chicken Sliders* \$150

Chicken Finger Bites* \$80

Boneless Buffalo Chicken Bites* \$100

Pigs in a Blanket* \$130

Mozzarella Sticks* \$110

Cheese Pizza Slices* \$110

Pepperoni Pizza Slices* \$130

Mac-n-Cheese Bites* \$120

Churro Bites* \$110

House made Potato Chips* (serves 50) \$60