



Wedding Menu

2026

Warm Hors d'Oeuvres

BAKED APPLE HONEY BRIE 3.60

Crostini topped with baked granny smith apples and brie with a lemon honey balsamic glaze.

COCONUT CHICKEN (GF, DF) 3.60

Marinated chicken rolled in coconut and drizzled with an orange chili glaze.

CRAB RANGOON 3.85

Crab meat, cream cheese and scallions elegantly wrapped in a crispy wonton.

CRAB STUFFED MUSHROOM CAPS (GF) 3.85

Crab meat seasoned to perfection mixed with an herbed cream cheese, red onions and scallions.

CRISPY CHICKEN BITES 3.60

Hand breaded crispy chicken bites tossed in a variety of sauces.

CRISPY VEGETABLE SPRING ROLLS 3.60

Carrots, cabbage and vermicelli noodles wrapped in rice paper with sweet & sour sauce.

PULLED PORK SLIDER 4.10

Slow cooked dry rub pork shoulder and BBQ sauce topped with apple slaw. Served on a sweet roll.

FRESH SEA SCALLOPS WRAPPED IN BACON (DF) 4.60

Our most popular appetizer brushed with a maple lime glaze. We dare you to have just one.

FRIED RAVIOLIS 3.85

Cheese filled breaded raviolis served with our own flavorful marinara.

HOMEMADE COCKTAIL MEATBALLS (GF, DF) 3.35

A hometown favorite made with hoisin sauce and panko.

MUSHROOM RISOTTO ARANCINI 4.35

Stuffed fresh mozzarella risotto balls deep fried and delicately served with pesto and marinara.

PORK DUMPLINGS 3.85

Plump pork dumplings served with spicy ginger soy dipping sauce.

MAPLE GLAZED TURKEY MEATBALLS (GF, DF) 3.35

Ground turkey with thyme, rosemary, maple, and mustard.

SWEET & ZESTY BBQ KIELBASA 3.10

Kielbasa in a sweet BBQ sauce with a kick.

Cold Hors d'Oeuvres

ANTIPASTO PLATTER (GF) 4.60

Assorted Italian meats, olives, tomatoes, artichokes, fresh mozzarella. Accompanied by a fig spread and balsamic glaze.

CHEESE BOARD (GF) 4.35

Smoked gouda, merlot, boursin, aged cheddar and cheddar cheese served on a board accompanied by fresh fruit and assorted crackers. Can be served with gluten free crackers.

CHILLED SHRIMP COCKTAIL (GF, DF) 4.35

Tail on jumbo shrimp with a delightful cocktail sauce garnished with lemons.

ELEGANT FRUIT CUPS (GF, DF) 4.10

A variety of fruit and berries freshly cut and ready to eat.

FIG AND GOAT CHEESE CROSTINI 3.85

Sweet fig spread balanced beautifully with creamy goat cheese, served on a crispy pita.

FRESH VEGETABLE CRUDITÉ (GF, DF) 3.85

An assortment of fresh cut vegetables served with hummus.

PASTRAMI SMOKED SALMON (DF) 3.85

Whole smoked salmon fillet encrusted with pastrami spices. Served with crackers.

WATERMELON SHOOTERS (GF, DF) 3.60

Refreshing watermelon juice blended with fresh mint and chilled in shooter glasses.

TOMATO & BASIL BRUSCHETTA 3.60

Crispy crostini with fresh tomatoes, mozzarella, basil pesto and fresh basil dressed with a thick honey balsamic glaze.

TUNA POKE (DF) 4.10

Fresh sushi grade tuna served with fried wontons. The owner's favorite.

BAKED HARVEST FLATBREADS (DF) 3.85

Baked flatbread with tahini with roasted tomatoes, zucchini and sweet caramelized onions.

Beef Entrees

SLOW COOKED OVEN ROASTED PRIME RIB (GF, DF) 47.95

Oven roasted well-seasoned prime rib, hand carved and served with homemade gravy.

SPINACH AND MUSHROOM SIRLOIN (GF, DF) 42.95

Pan seared and basted in a brown thyme butter then topped with spinach, onions, portabella mushrooms, heirloom tomatoes then topped with candied bacon.

J.D. MARINATED FILET STEAK TIPS (GF, DF) 41.95

Marinated steak tips grilled, tossed with a smoked Jack Daniels BBQ. Garnished with onions and peppers.

SURF-N-TURF (GF, DF) 46.95

8-ounce New York sirloin steak grilled and served with jumbo grilled Cajun shrimp.

BEEF WELLINGTON 51.95

Golden pastry wrapped around a tender filet with prosciutto, sautéed red onions and portabella mushroom duxelle topped with a red wine sauce.

BRAISED SHORT RIBS (GF, DF) 44.95

Melt in your mouth short ribs full of flavor...it's going to be your next favorite meal.

ESPRESSO ENCRUSTED FILET MIGNON (GF, DF) 51.95

Juicy mid-rare pan seared filet with an espresso rub topped with candied pepper bacon and caramelized onions.

BLUE CHEESE CRUSTED BACON WRAPPED FILET MIGNON (GF) 51.95

Bacon wrapped filet with a blue cheese crust, caramelized onions and candied pepper bacon.

BOURBON PEPPERCORN RIBEYE (GF) 49.95

Marinated ribeye grilled to perfection and drenched in a bourbon peppercorn cream sauce.

ROAST BEEF WITH GRAVY (GF, DF) 41.95

Classic oven roast beef cooked medium and served with our homemade pan gravy.

KOREAN FILET STEAK TIPS (GF, DF) 41.95

Marinated steak tips grilled, tossed with our own Korean BBQ sauce. Garnished with green onions and toasted sesame.

Pork Entrees

APPLE SPICED BONELESS PORK LOIN (GF, DF) 37.95

Marinated in apple cider and brandy with a sage dry rub topped with an apple glaze.

BOURBON PORK ROAST (GF, DF) 37.95

Roasted pork tenderloin cooked to perfection with an in-house apricot glaze topped with chutney.

STUFFED PORK ROULADE (GF, DF) 36.95

A juicy stuffed pork loin with apple and rosemary topped with apple and cranberry relish.

ORANGE GLAZED PORK TENDERLOIN (GF, DF) 36.95

Roasted pork tenderloin topped with a Dijon, herbs and fresh squeezed orange glaze.

Poultry Entrees

CHICKEN CORDON BLEU 40.95

Breaded and baked chicken breast stuffed with smoked gouda and ham, garnished with a savory smoked gouda, ham, bacon, onion, mushroom and rosemary cream sauce.

CHICKEN MARSALA 39.95

Lightly breaded chicken breast sautéed with roasted portabella mushrooms, red onions and deglazed with a rich marsala cream sauce.

CHICKEN PARMESAN 39.95

Breaded chicken breast topped with marinara and shredded mozzarella.

CHICKEN PICCATA 39.95

Lightly breaded chicken breast sautéed with white wine, capers, piquillo peppers, lemon, garlic and herb butter.

HONEY GARLIC TURKEY TIPS (DF) 39.95

Pan seared marinated turkey tenderloin tips topped with a pineapple habanero salsa.

MAPLE BOURBON CHICKEN (GF, DF) 39.95

Oven roasted statler chicken breast with a maple chili bourbon glaze.

ROASTED TURKEY (GF, DF) 38.95

Turkey served with homemade gravy, stuffing and cranberry sauce.

BAKED STUFFED CHICKEN 39.95

Breaded chicken breasts stuffed with honey cornbread, cranberries, and apples topped with a house made gravy.

CAJUN STATLER CHICKEN (GF, DF) 39.95

Pan seared and baked chicken with our own house made dry spices. Topped off with a grilled pineapple salsa.

Seafood Entrees

BAKED COD 40.95

Cape Cod filet baked with a New England seasoned crumb topping and lemon beurre blanc.

FIRE ROASTED COD 40.95

Baked Cape Cod topped with a fire roasted tomato salsa and cream sauce.

GARLIC HERB TERIYAKI SALMON FILET (DF) 40.95

Mouthwatering salmon filet basted with a garlic herb teriyaki sauce and garnished with sesame seeds and scallions.

LOBSTER RAVIOLI 42.95

Delicious ravioli stuffed with fresh lobster in a lemon rosa sauce.

PECAN ENCRUSTED SALMON (GF, DF) 41.95

Fresh salmon seasoned with lemon, Dijon, honey, and rosemary, then topped with a roasted pecan crust.

ORANGE CHILI SALMON FILET (DF, GF) 40.95

Perfect balance of sweet, citrus and spicy. One of our Chef's favorites.

Vegan and Vegetarian Entrees

ROASTED VEGETABLE RATATOUILLE (VEGAN, GF, DF) 38.95

Mixed roasted vegetables in a tomato basil sauce served over spaghetti squash.

FIVE LAYER SUMMER (VEGAN, GF, DF) 38.95

Grilled eggplant, mushrooms, summer squash, zucchini and tomatoes topped with pesto and balsamic vinegar.

STUFFED PEPPERS (VEGAN, GF, DF) 37.95

Rice, corn and beans baked in colorful peppers. Garnished with chives and served with mixed greens.

ITALIAN HERB CASHEW CHEESE RAVIOLI (VEGAN, DF) 37.95

Ravioli stuffed with cashew cheese in a homemade pesto lemon sauce.

BUTTERNUT RAVIOLIS (VEGETARIAN) 39.95

Butternut filled ravioli in a savory cinnamon maple cream topped with cranberries and pumpkin seeds.

QUINOA STUFFED ACORN SQUASH (VEGETARIAN, GF, DF) 36.95

Maple quinoa and vegetables stuffed in an acorn squash. Served with mixed greens.

WILD MUSHROOM RISOTTO (VEGETARIAN) 35.95

Creamy roasted wild mushroom risotto seasoned with fresh herbs.

Kids Entrees

CHOOSE ONE FOR ALL KIDS

CHICKEN TENDERS WITH FRIES 13.00

Hand breaded marinated chicken tenders deep fried with a side of fries.

GRILLED CHEESE 10.00

Classic grilled cheese with a side of vegetables.

HOMEMADE MAC & CHEESE 12.00

One of our favorites! Pasta with cheddar cheese topped with breadcrumbs and a side of vegetables.

PASTA WITH MARINARA OR BUTTER 10.00

Pasta with your choice of marinara or butter with a side of vegetables.

Late Night Snack

MINIMUM ½ GUEST COUNT

BALLPARK PRETZELS 3.30

Baked ballpark pretzel served with mustard.

MAC & CHEESE BAR 4.05

Be a kid again and build your own mac and cheese

Add on \$2 each item /pp: Beef Chili, buffalo chicken, ham, sausage, or bacon

Add on \$1 each item /pp: Beans, mushrooms, broccoli, jalapenos, or salsa

CRAB RANGOON 3.85

Crab meat, cream cheese & scallions elegantly wrapped in a crispy wonton.

CRISPY CHICKEN TENDERS AND FRIES 5.40

Hand breaded crispy marinated tenders served with dipping sauces.

FRY OR POTATO BAR 3.90

Yummy french fries or a baked potato served with nacho cheese sauce, sour cream and chives

Add on \$2 each/pp: Beef Chili, chicken, ham, sausage, or bacon

Add on \$1 each/pp: Broccoli, shredded cheese, or salsa

NAAN BREAD PIZZA 4.00

A real treat! A mix of margherita, pepperoni and cheese pizzas.

PORK DUMPLINGS 3.85

Plump pork dumplings served with spicy ginger soy dipping sauce.

Salads, Sides and Starches

SALADS

(Choose one of the following)

Garden Salad (DF)
Caesar Salad



SIDES

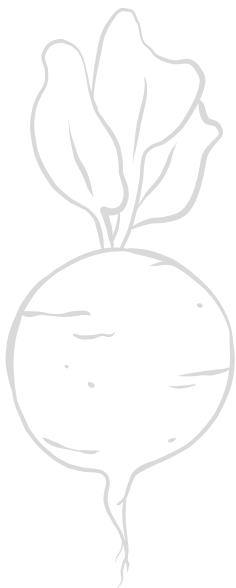
(Choose one of the following)

Baked Potatoes (GF, DF)
Rosemary Garlic Whipped Potatoes (GF)
Garlic Herb Roasted Red Potatoes (GF, DF)
Sweet Potato Mash (GF, DF)
Cauliflower Mash (GF)
Baked Parmesan Sweet Potatoes (GF, DF)
Brown Rice with Quinoa Blend (DF)
Root Hash (GF, DF)
Rice Pilaf (GF, DF)

VEGETABLES

(Choose one of the following)

Vegetable Medley (GF, DF)
Petite Carrots in orange ginger glaze (GF)
Roasted Maple Butternut Squash (GF, DF)
Asparagus (GF, DF)
Fresh Green Beans (GF, DF)
Garden Herb Rainbow Carrots (Seasonal) (GF)
Brussel Sprouts (Seasonal) (GF, DF)



Hearty Buffet \$42.95

Includes: Cheese Lasagna, Garden Salad, Vegetable of your choice, Dinner Rolls, Coffee and Tea

CHOOSE TWO ENTREES FROM BELOW:

CHICKEN CORDON BLEU

Breaded and baked chicken breast stuffed with smoked gouda and ham, garnished with a savory smoked gouda, ham, bacon, onion, mushroom and rosemary cream sauce.

CHICKEN PARMESAN

Breaded and baked chicken breast smothered with marinara sauce topped with mozzarella cheese.

APPLE SPICED PORK LOIN (GF, DF)

Parmesan-crusted pork chops baked and served with a lemon basil rosa cream sauce.

ROAST BEEF WITH GRAVY (GF, DF)

Roasted roast beef cooked medium and served with our in-house gravy.

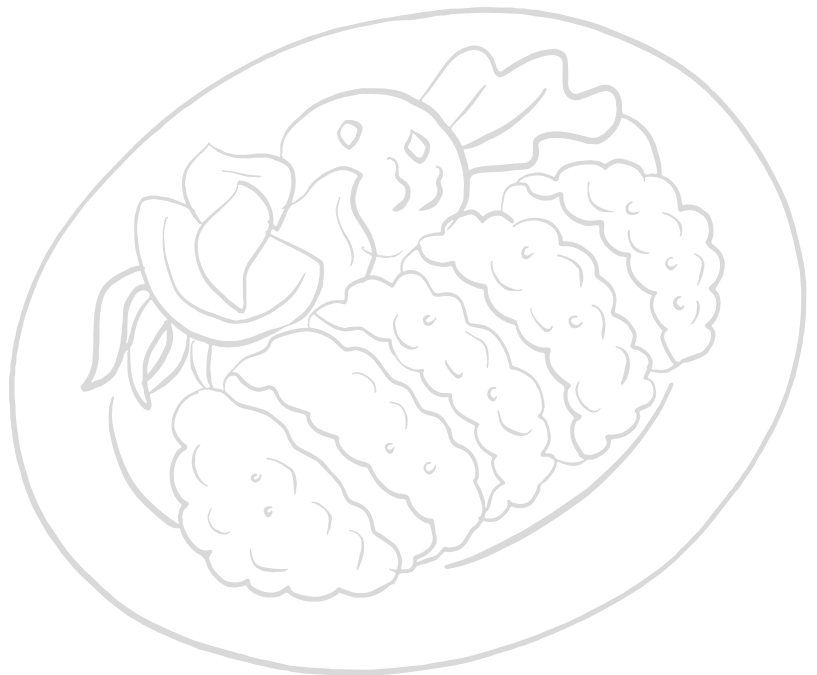
ROASTED TURKEY (GF, DF)

Turkey served with homemade gravy, stuffing and cranberry sauce

CHOOSE ONE STARCH AND ONE VEGETABLE

CARVING OPTIONS*

Pick one protein from above and add on Prime Rib \$10/pp



Surf and Turf \$43.95

Includes cheese lasagna, garden salad, vegetable of your choice, dinner rolls, coffee and tea

CHOOSE ONE BEEF AND ONE FISH:

BAKED COD

Haddock filet baked with a New England style herbed crumb topping with a lemon beurre blanc.

ORANGE CHILI SALMON FILET (GF, DF)

Perfect balance of sweet, citrus and spicy. One of our Chef's favorites.

GARLIC HERB TERIYAKI SALMON FILET (GF, DF)

Mouthwatering salmon filet basted with a garlic herb teriyaki sauce and garnished with sesame seeds and scallions.

J.D. MARINATED STEAK TIPS (GF, DF)

Marinated steak tips grilled, tossed with a smoked Jack Daniels BBQ. Garnished with onions and peppers.

ROAST BEEF WITH GRAVY (GF, DF)

Roasted beef cooked medium and served with our in-house pan gravy.

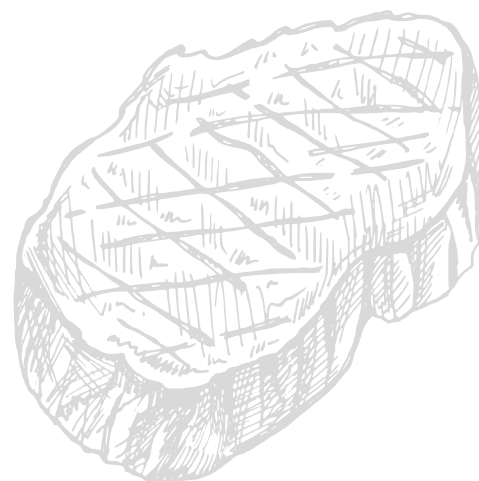
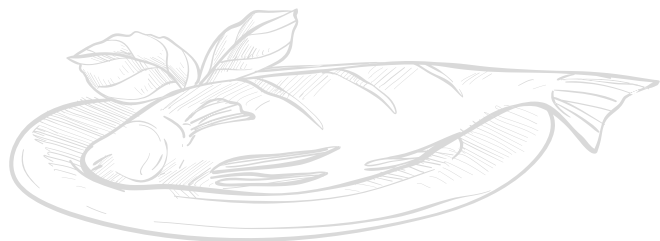
SPINACH AND MUSHROOM SIRLOIN (GF, DF)

Pan seared and basted in a brown thyme butter then topped with spinach, onions, portabella mushroom, heirloom tomatoes, topped with candied bacon.

CHOOSE ONE STARCH AND VEGETABLE

CARVING OPTIONS* (CHOOSE ONE PROTEIN FROM ABOVE)

Pick one protein from above and add on Prime Rib \$10/pp, Turkey \$6/pp



BBQ Buffet \$42.95

Includes cheese Lasagna, Garden Salad, Vegetable of Choice, Dinner Rolls, Coffee and Tea

CHOOSE TWO ENTREES FROM BELOW:

BBQ PORK LOIN (GF, DF)

Grilled pork loin, BBQ basted and cooked to perfection.

HONEY GARLIC TURKEY TIPS (DF)

Pan seared marinated turkey tenderloin tips topped with a pineapple habanero salsa.

J.D. MARINATED STEAK TIPS (GF, DF)

Marinated steak tips gilled medium with a Jack Daniels BBQ, onions and pepper.

CAJUN STATLER CHICKEN (GF, DF)

Pan seared and baked chicken with our own house made dry spices. Topped off with a grilled pineapple salsa.

MAPLE BOURBON CHICKEN (GF, DF)

Oven roasted statler chicken with a maple chili bourbon glaze.

ORANGE GLAZED PORK TENDERLOIN (GF, DF)

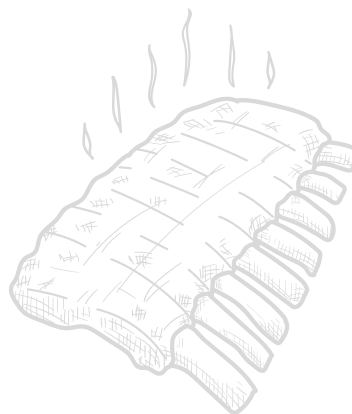
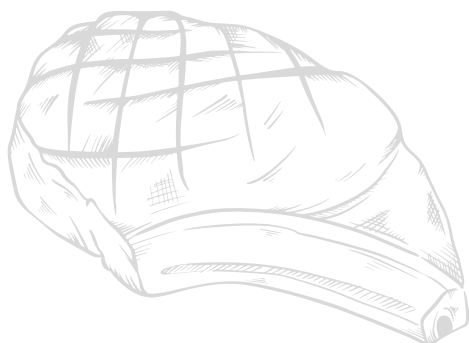
Roasted pork tenderloin seasoned and topped with a Dijon, herb and fresh squeezed orange glaze.

CHOOSE ONE

- Potato or Pasta Salad
- Baked Potato
- Baked Beans
- Baked Mac-n-Cheese
- Coleslaw
- Corn bread

CARVING OPTIONS

Pick one protein from above and add on Prime Rib \$10/pp, Turkey \$6/pp



Pasta Buffet \$37.95

Includes cheese lasagna, garden salad, choice of vegetable, dinner rolls, coffee and tea

CREATE YOUR OWN TWO ENTREES

STEP 1: PICK A PASTA

Penne, elbow, ziti, cavatappi or bow tie (vegan or gluten free pasta \$1pp)

STEP 2: PICK A PROTEIN OR VEGETABLE

Pulled pork, buffalo chicken, fried chicken, sausage, short ribs, ham, broccoli, peas or mixed vegetables

STEP 3: PICK A SAUCE

Marinara, vodka sauce, rosa sauce, carbonara, pesto, vegetable primavera, alfredo, pesto alfredo

OR PICK FROM OUR FAVORITES:

- Baked Ziti in homemade marina sauce
- Chicken Broccoli Alfredo
- Chicken Cordon Bleu Mac
- BBQ Pulled Pork Mac
- Buffalo Chicken Mac



Sundae Bar \$6.50

CHOOSE TWO FLAVORS*

Mint Chocolate Chip, Black Raspberry, Burgundy Mocha Chip, Burgundy Chocolate Chip, Butter Pecan, Pistachio, Chocolate Chip Cookie Dough, Chocolate Scooby-Doo, Classic Coffee, Coconut Snowflake, Coffee Oreo, Coffee Toffee Crunch, Cookies and Cream, Fred & Ginger, French Vanilla, Master Rip, Mint Cookies and Cream, Moon Tracks, NH Maple Pecan, Peanut Butter Cup, Peppermint Stick, Strawberry Supreme, Strawberry Cheesecake, Ultra Chocolate, Vintage Vanilla, Lura's Coconut.

SAUCES - CHOOSE TWO

- Hot fudge
- Caramel
- Strawberry

TOPPINGS - CHOOSE FOUR

- Oreos
- Heath Bar
- Chocolate Chips
- M & M's
- Gummy Bears
- Snickers
- Butterfingers
- Strawberries
- Peanuts
- Walnuts
- Marshmallows
- Shredded Coconut
- Peanut Butter Cups

EXTRAS

Brownies add \$1.00 per person

Chocolate chip cookies add \$1.00 per person

INCLUDES

Maraschino cherries, sprinkles, and homemade whipped cream

*subject to availability



Dessert

JACQUES CLASSIC SERIES CAKE \$6.75

JACQUES CUPCAKES \$6.25

JACQUES ASSORTED EUROPEAN DESSERTS \$6.25

ASSORTED PASTRIES (SELECT FOUR OF THE FOLLOWING) \$6.75

- Flourless Chocolate Bites
- Mini Cupcakes
- Cheesecake Bites
- Mini Tarts
- Fruit Dessert Bars
- Mini Whoopie Pies
- Assorted Cookies

CLASSIC PIE BAR (SELECT FOUR OF THE FOLLOWING) \$6.00

- Pumpkin Pie
- Apple Pie
- Pecan Pie
- Apple Crumble
- Chocolate Cream Pie
- Apple Blueberry Pie



Cakes and desserts may be prepared by ourselves or another licensed bakery. In the event of an outside licensed bakery is used, a slicing, plating, serving, cleanup fee of \$2.00/pp applies

Welcome Drinks

Drinks will be served before and after the ceremony until the end of cocktail hour. Please drink responsibly

Drinks \$9

CHOOSE ONE

ICED TEA WITH LEMON

Homemade ice tea with Deep Eddy lemon vodka. Lemonade used for mocktails

MINT CUCUMBER SPRITZER

Organic fresh mint, cucumber slices and soda water with Titos vodka

ORANGE MANGO FRESCA

Orange juice, mango juice and fresca soda with Jose Silver tequila and orange garnish

CITRUS BERRY PUNCH

Orange juice, mango juice and fresca soda with Jose Silver tequila and orange garnish

MOCKTAIL VERSION \$6

All the above drinks minus the alcohol





Bar Options

Bar will open 30 minutes prior to ceremony and close 30 minutes before the end of the event. Please bring your ID

Bar Menu

WELCOME DRINKS \$9/6

Select drinks provided to guests at arrival and after ceremony. Mocktail version available.

CHAMPAGNE OR NON-ALCOHOLIC TOAST \$2.75

Champagne glasses are set at tables and pour prior to speeches. Not included in full open bar.

PREMIUM FULL OPEN BAR \$52

Includes everything behind the bar! All specialty drinks, premium liquors, beer, house and premium wine, and non-liquor drinks. Under 21 years of age is \$15.

BEER, WINE AND MOCKTAILS BAR \$35

Includes domestic and imported beer, wine, seltzer, mocktails and soda. Under 21 years of age is \$15.

MOCKTAILS AND SODA \$18

Includes mocktails, sodas, iced tea, lemonade, milk, and juices.

SODA AND JUICE \$8

Includes all sodas, iced tea, lemonade, milk, and juices.

SET AMOUNT OPTION

Choose a set amount and guests incur no charges at the bar until the set amount is reached.

SET TIME OPTION

Choose a set time period (example: open cocktail hour) and guests incur no charges at the bar until the time period ends.

FACILITY FEE AND POLICIES

20% Function fee is added to the total. Payment is made at time of invoice except for "Set Time Option". For Set Time Option a tab is opened at the bar until time is reached and 20% is added to the total upon closing it. Set Amount: Any overpayment will be sent to the contract address within five business days following the function.