

THE BRADLEY ESTATE

A PROPERTY OF THE TRUSTEES OF RESERVATIONS



WEDDINGS AND EVENTS
2025-2026

FIRE SIDE
CATERING
EXCLUSIVE CATERER



THE BRADLEY ESTATE

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The Bradley Estate is a spectacular setting for weddings and private events. Located just minutes off I-95 in Canton, less than 20 miles from Boston, this historic estate is situated on 90 acres of conservation land amidst manicured lawns, a formal parterre garden, a pond, and scenic trails. The Bradley Estate is a property of The Trustees of Reservations, a non-profit land conservation organization, and is meticulously maintained to showcase the formal gardens and beauty of the early 1900s Georgian-style mansion.

The Bradley Estate mansion and grounds are available to rent for a limited number of private events per year. Tented events for up to 180 people are held on Fridays, Saturdays, and Sundays throughout the Spring, Summer, Fall.

Tented Weddings & Events

Weddings and events are held in an elegant sail cloth tent that is adjacent to the house on the North Lawn. Dinner and dancing takes place in the tent, and the terrace may be used for the cocktail hour. The entire first floor of the mansion is also available for socializing. A private changing room is available on the second floor for the wedding couple and attendants.

At Fireside Catering, we are committed to creating delicious, elegant food inspired by the seasons. We source the freshest ingredients possible from our own Gibbet Hill

Farm as well as several other local farms and food purveyors to provide you with the very best in local, sustainable, and seasonal cuisine.

INCLUDED SERVICES
EVENT PLANNING SERVICES
DAY-OF EVENT MANAGER
WEDDING PARTY ATTENDANT

INCLUDED MENU ITEMS ARE ADDED INTO ALL ENTRÉE PRICING – FINAL MENU SELECTIONS ARE SUBJECT TO PRICING CHANGES

FIVE PASSED HORS D'OEUVRES
Unique & made from scratch

SALAD COURSE

**ARTISANAL BREADS
& WHIPPED BUTTER**

SELECTION OF 2 ENTRÉES
Package price determined by meal selection

COFFEE, DECAFFEINATED COFFEE & TEA STATION

**FULLY STAFFED EVENT INCLUDING
SERVERS, BARTENDERS AND CHEF**

ELEGANT WHITE-RIM CHINA

GLASSWARE AND STEMWARE FOR TABLES AND BARS

EUROPEAN-SIZED FLATWARE

FULL-LENGTH WHITE LINENS

WHITE GARDEN CHAIRS SET FOR GARDEN CEREMONY

CHIAVARI CHAIRS SET FOR RECEPTION

ROUND DINING TABLES AND BAR TABLES



HARVEST CALENDAR

We are proud to include our produce in your menu whenever the opportunity arises.

While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.

MARCH – MAY

The first signs of our coming harvest season...

Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi and radicchio.

JUNE - JULY

Berry season on Gibbet Hill is in full swing...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs and edible flowers.

AUGUST

Those tomatoes we wait all year to sink our teeth into...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs and edible flowers.

SEPTEMBER - OCTOBER

Let the bountiful fall harvest begin...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley and edible flowers.

NOVEMBER - FEBRUARY

Winter is coming...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach and kale

BRADLEY ESTATE VENUE FEES AND MINIMUMS

5-hour rental period from 5pm to 10pm. All events have the option of beginning 1.2 hour earlier, but must conclude by 10pm.

Use of mansion for cocktail hour and throughout the evening.

Use of the Event Tent for dinner and dancing, 44'x83' white sail cloth tent accommodates 180 guests.

Tent heaters, fan, lighting upgrades are available at an additional cost.

Exclusive use of the surrounding grounds, the terrace, and formal gardens

Parking for up to 80 cars

TRUSTEE OF RESERVATION \$140.00
CONTRIBUTING- LEVEL MEMBERSHIP
***REQUIRED AT THE TIME OF BOOKING**

FRIDAY	FOOD MINIMUM	\$11,500
	VENUE RENTAL FEE	\$4,000
	TENT FEE	\$3,000
SATURDAY	FOOD MINIMUM	\$17,000
	VENUE RENTAL FEE	\$6,000
	TENT FEE	\$3,000
SUNDAY (HOLIDAY SUNDAY SATURDAY RATES)	FOOD MINIMUM	\$11,500
	VENUE RENTAL FEE	\$3,400
	TENT FEE	\$3,000

Menu package minimums include food only and do not include rental fees, ceremony fees, tent fees, taxes, gratuities or alcohol. Minimums are based on the menu selections, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional charges will apply. Minimums exclude tax, administrative fee, and gratuity.

18% administrative fee will be added to all food and beverage charges. The administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Tax of 7% will be added to your total bill (excluding gratuity).

½ Hour is available to at the beginning of your event for **\$750.00**

Ceremony Fee: \$750

The ceremony setup fee includes Guests invited to arrive 30 minutes prior to your ceremony start time

The use of the bridal suite two hours prior to guest-arrival

The use of our folding white garden chairs

Ceremony rehearsals are not included or permitted on site prior to the day of the event.

STATIONARY HORS D'OEUVRE DISPLAYS

Stationary displays may be added to enhance your cocktail hour.

MEDITERRANEAN ANTIPASTO \$12

Salami, Capicola, Marinated Mushrooms,
Mixed Olives, Pepperoncini
Heirloom Tomato, Pepper Drops
Artichoke & Fennel Salad
Aged Provolone, Marinated Mozzarella
Caponata, Hummus, Crostini, Soft Pita and
Focaccia

SPRING & SUMMER BURRATA BAR \$12

Pepperonata, Heirloom Tomato, Native
Corn, Mixed Olive, Pickled Onion,
Apricot, Poached Peach, Fresh Strawberry,
Sliced Almond, Basil, Mint
White Balsamic Vinaigrette, Pesto
Extra Virgin Olive Oil, Lemon Juice,
Baguette

FALL & WINTER BURRATA BAR \$12

Caponata, Spiced Butternut, Cider Braised
Pumpkin
Pickled Red Onion, Dried Cranberry
Smoked Bacon, Candied Pecan, Fresh
Basil, White Balsamic Vinaigrette, Pesto,
Extra Virgin Olive Oil, Lemon Juice,
Baguette

ARTISAN CHEESE BOARD \$10

Clothbound Cheddar, Local Goat
Manchego Sheep, Aged Gouda, Brie,
Dried Fruit, Preserves
Toasts, Crackers

Gibbet Hill Farms Vegetable

Crudite gf v \$7.50
Roasted Garlic Hummus

CHARCUTERIE TABLE DF \$14

Spicy Sopressata, Capicola, Hard
Salami, Jambon de Paris, Saucisson Sec,
Pate de Campagne, Cured Olive,
Grainy Mustard, Cornichon, Rustic
Baguette, Herb Flatbread

LOCAL RAW BAR DF GF \$15

Oysters on Half Shell, Jumbo Shrimp
Lemon, Cocktail Sauce, Mignonette,
Horseradish

A la carte Local Oysters \$4

A la carte Shrimp \$4

A la carte Count Neck Clams \$3

A la carte Jonah Crab Claws \$4

SEASONAL AVAILABILITY

BRUSCHETTA BAR \$11

Kalamata Olive Tapenade, White Bean
Dip, Pepper Argodolce
Crumbled Goat Cheese, Fresh
Mozzarella, Spiced Feta
Crumbled Bacon, Toasted Almonds,
Golden Raisins
Heirloom Tomato & Basil
Ciabatta, Baguette and Onion Focaccia

Tapas Station \$17

Tortilla Espanola, Papas Bravas &
Smoked Pepper Aioli,
Albondigas, Cured Ham, Manchego,
Grilled Asparagus & Saffron Aioli,
Mixed Olives,
White Anchovy, Romesco, Rustic
Breads

MIDDLE EASTERN MEZZE TABLE \$11

Chickpea Salad, Baba Ghanoush
Tabbouleh, Falafel, Whipped Goat
Cheese, Spiced Feta
Hummus, Sriracha, Tzatziki, Naan,
Crispy Pita

SPREADS & BREADS \$12

Crazy Feta, Beet Hummus, Harissa
Tahini, Tzatziki, Pimento Cheese,
Roasted Scallion Labneh, Green
Goddess, Pita Chips, Crackers,
Baguette, Focaccia, Crostini, Seeded
Bread Stick

CHIPS & SALSAS GF \$13

Grilled Tomato Salsa, Salsa Verde,
Queso Blanco, Chili Queso
Corn & Black Bean Salsa, Pineapple
Salsa, Guacamole, Tortilla Chips, Blue
Corn Tortilla Chips
Plantain Chips, Chipotle Potato Chips

Grazing Station Upgrade

Star Fruit, Pomegranate, Red, Green,
Champagne Grapes, Apples, Pears,
Dragon Fruit,
Husk Cherries, Figs, Cherries,
Kumquats, Whole Artichokes,
Strawberries, Blackberries, Blueberries,
Raspberries
Whole Breads, Rosemary, Thyme,
Sage, Parsley
\$600.00

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

PASSED HORS D'OEUVRES

Select five.

Some hors d'oeuvres carry an up charge. Cost of upcharge per person is noted next to the item below. Additional pieces available with incurred upcharge. Most hors d'oeuvres may also be served as late night snacks.

BEEF, PORK & LAMB

Red Wine Braised Beef Short Rib ***GF**
Parsnip Puree, Crispy Garlic, Pickled Onion

†**YORKSHIRE BEEF TENDERLOIN +1**
Yorkshire Pudding, Horseradish, Pickled
Onion

Short Rib & Smoked Cheddar Grilled Cheese
Caramelized Onion Jam +1

†**GRILLED THAI BEEF SKEWER GF,DF +1**
Chili, Cilantro, Mint

† Seared Beef Tenderloin
Yorkshire Pudding, Horseradish Aioli,
Pickled Onion

†**BLACK ANGUS BEEF MINI BURGER**
Aged Cheddar, Little Mac Sauce

Jalapeño Popper Grilled Cheese +1
Roasted Jalapeño Cream Cheese, Pepperjack
Bacon, Lime Ranch, Sourdough

†Thai Pork Meatball DF
Ginger & Garlic Soy

Barbecue Pulled Pork Slider
Coleslaw, Dill Pickle, Brioche Bun

MINI STEAK BOMB
Peppers, Onions, Salami, American

MINI CUBAN SANDWICH +.50
Roasted Pork, Ham, Mustard, Pickles,
Swiss, King Hawaiian

†**SEARED LAMB CHOP GF, DF +1**
Black Garlic, Pickled Onion Ring

BACON WRAPPED DATES GF +.50
Toasted Almond, Blue Cheese Cream

†**KUROBUTA PORK BELLY SLIDER +1**
Kimchi Slaw, Sriracha Mayo

Spicy BLT Lettuce Cup **DF +1**
Applewood Smoked Bacon, Heirloom
Cherry Tomato
Gem Lettuce, Garlic Sriracha Aioli, Shaved
Sourdough Crisp

POULTRY

PULLED CHICKEN TACO GF
Spiced Pulled Chicken, Cheddar, Avocado
Cream

CHICKEN POT PIE
Roasted Free Range Chicken Farm
Vegetables

**BUFFALO CHICKEN
MAC & CHEESE CUP +.50**
Crumbled Blue Cheese

CRANBERRY ALMOND CHICKEN SALAD
Black Pepper Gougere

TANDOORI CHICKEN SKEWER GF
Tamarind Reduction

FRIED CHICKEN & WAFFLES
Vermont Maple Syrup

Cherry-Duck Quesadilla
Cumin, Lime, Spicy Smoked Pepper Crema

BUFFALO CHICKEN & BLUE SLIDER
Buffalo-Blue Cheese Dressing, Carrot &
Celery Slaw

FRIED CHICKEN SLIDER
Dill Pickle Garlic Aioli

Smoked Chicken Croquette
Bell Pepper, Cheddar, Chipotle-Garlic Aioli
+.50

Smoked Duck Biscuit
Apricot Marmalade, Crème de Brie,
Parsnip Biscuit +1

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

SEAFOOD

Thai Curry Mussel **GF DF**
Red Curry, Coconut Milk, Thai Basil, Mint,
Cilantro

CHILLED JUMBO SHRIMP **GF,DF**
Cocktail Sauce

†SPICY TUNA **DF** +1
Scallion Pancake, Sweet Soy, Pickled Ginger

†LOCAL OYSTER
ON THE HALF SHELL **GF,DF**
Classic Mignonette

Shrimp & Grits
Cheddar Grits, Tomato Salsa Verde +!

NEW ENGLAND LOBSTER ROLL +1
Chilled Lobster Salad, Griddled Bun

ALASKAN KING CRAB +4
Chive Beurre Blanc

APPLEWOOD BACON
Wrapped Scallops

Soy Ginger Tuna Tartar+! **DF**
Prawn Cracker, Wasabi Aioli, Pickled
Ginger

FENNEL CORIANDER **DF, GF**
SEARED SCALLOP
Bacon Jam, Mango Hot Sauce
SMOKED SALMON +.50
Everything Bagel Crisp, Caper Cream
Cheese

Scallop Ceviche +2 **GF DF**
Tortilla, Lime, Cucumber, Tomato,
Scallion, Cilantro

CHIMICHURRI SHRIMP SKEWER **GF,DF**
Garlic Lime Aioli

†AHI TUNA CONE **DF** +1
Basil, Lemon, Black & White Garlic,
Sesame Almond Cone

NEW ENGLAND CLAM CHOWDER +1
Oyster Cracker

MINIATURE CRAB CAKE
Sriracha Remoulade

FRIED LOCAL
WHOLE-BELLY CLAMS +.50
Spicy Tartar

LOBSTER BISQUE

MAINE LOBSTER BLT +1.50
Crisp Bacon, Arugula, Tomato, Brioche

MAINE CRAB CONE +1
Crème Fraiche, Lemon Chive

MAINE LOBSTER MAC & CHEESE CUP +2

VEGETARIAN | VEGAN

FORAGED MUSHROOM &
GRUYERE FLATBREAD
Pickled Onion & Mustard Seed

Garlic and Chili Szechuan Cauliflower **V**

Fall Winter Bruschetta +1
Pumpkin Spiced Pumpkin, Mozzarella, Cider
Gastrique

SPICY SAMOSA **V**
Tamarind Reduction

Greek Salad Bite *GF
Cucumber, Tomato, Olive, Feta *min 50
piece order

TOMATO SOUP &
AGED CHEDDAR
GRILLED CHEESE

GIBBET HILL FARM FLATBREAD

Parmesan-Truffled Tots *GF
Chives

BLACK BEAN
& POBLANO TACO **GF,V**
Salsa Verde, Pickled Onion

SPRING PEA BISQUE **GF**
Parmesan Crisp

Green Gazpacho Shooter **GF V**
Cucumber, Yellow Tomato, Sugar Snap Pea

BUTTERNUT SQUASH &
APPLE BISQUE
Spiced Pepitas **GF**

MAC & CHEESE CUP
Herb Bread Crumb

MINI CHEESE BOARD
Crème de Brie, Fig, Pistachio

PLATED DINNER

*BUFFET, STATIONS AND FAMILY STYLE DINNERS ARE AVAILABLE. PLEASE CONTACT YOUR SALES MANAGER FOR A COST ESTIMATE.

FIRST COURSE BREAD BASKETS

Select one.

Cornbread, Brioche, French Roll
Whipped Butter

Cornbread, Parsnip Biscuit, Cranberry-Pecan Roll
Whipped Butter
+1.50 per person

GLUTEN FREE +1.00/serving

APPETIZER

Optional Additional Course
Select one.

SEARED CRAB CAKE
Grainy Mustard Slaw, Spicy Remoulade
\$12.00 per person

FENNEL-CORIANDER DUSTED SCALLOP **GF**
Crisp Prosciutto, Pickled Fennel, Potato Purée
\$14.00 per person

WILD MUSHROOM TORTELLONI
English Peas, Shiitake Mushroom,
Crisp Prosciutto, Madeira Cream
\$10.00 per person

SPICED SHRIMP & GRITS **GF**
Stone-Ground Grits, White Cheddar,
Smoky Tasso Ham
\$12.00 per person

RIGATONI
Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollinis,
Melted Leek Cream
\$8.00 per person

SEARED FREE RANGE CHICKEN STATLER **GF**
Mushroom & Parmesan Risotto,
Roasted Garlic Jus
\$12.00 per person

SPICY CHICKEN SAUSAGE GEMELLI
Chili-Garlic Broccoli Rabe, Caramelized Onions, Parmesan
Cream
\$12.00 per person

PUMPKIN & RICOTTA RAVIOLI
Roasted Root Vegetables, Pepitas, Sage,
Brown Butter – Parmesan Cream
\$10.00 per person

RED WINE BRAISED SHORT RIB **GF**
Gremolata, Parsnip & Potato Puree
\$15.00 per person

SEARED PORK BELLY
Grilled Bread, Spicy Rouille, Pickled Vegetables
\$12.00 per person

Penne Pancetta
Sweet Peas, Roasted Garlic-Romano Cream
\$10.00 per person

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

Soup

Optional Additional Course
Select one.

NEW ENGLAND CLAM CHOWDER
Oyster Crackers
\$8.00 per person

ROASTED CAULIFLOWER SOUP
Asiago Frico **GF**
\$6.00 per person

BUTTERNUT SQUASH & APPLE CIDER BISQUE
Spiced Pepitas & Cider Reduction **GF**
\$6.00 per person

ROASTED TOMATO SOUP
Cabot Cheddar Croutons
\$6.00 per person

LOBSTER & CORN CHOWDER **GF**
\$12.00 per person

SALAD COURSE

Included in package. Select one.

BABY GREENS & BLUEBERRIES **GF**
Vermont Creamery Goat Cheese, Pistachio,
Golden Raisins, Champagne Vinaigrette

GIBBET HILL FARM SALAD **GF**
Vermont Creamery Goat Cheese,
Herb Vinaigrette

BABY SPINACH & STRAWBERRIES **GF**
Feta, Red Onion, Pecan,
Balsamic Vinaigrette

CHOPPED ROMAINE & APPLEWOOD SMOKED BACON
Tomatoes, Blue Cheese Crumble
Buttermilk Ranch

Field Greens & Pomegranate Poached Apples **GF**
Vermont Creamery Goat Cheese, Dried Cranberry, Spiced Pecan,
White Balsamic Vinaigrette

MEDITERRANEAN SALAD +1
Heirloom Tomato, Cucumber, Onion,
Kalamata Olive, Feta, Lemon Vinaigrette
+1 per person

CAPRESE
Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction
+1 per person

SIGNATURE BURRATA SALAD

SPRING
AVAILABLE APRIL – JUNE
English Pea Purée, Green & White Asparagus,
Olive Crumble, Champagne Vinaigrette
+3 per person

SUMMER
AVAILABLE JULY – MID-SEPTEMBER
Heirloom Tomato, Native Corn, Basil & Mint,
White Balsamic Vinaigrette
+3 per person

FALL AND WINTER
AVAILABLE MID-SEPTEMBER - MARCH
Butternut Purée, Pumpkin Spiced Butternut, Cider Braised Delicata,
Pickled Pearl Onion, Pepitas, Cider Vinaigrette
+3 per person

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

MAIN ENTRÉE

Select two options to serve. Package pricing based on 5 passed hors d'oeuvres, salad, breadbaskets, entrée, coffee + tea station and accoutrements.

BEEF

RED WINE BRAISED SHORT RIB **GF, DG**
\$122

†GRILLED BEEF TENDERLOIN FILET **GF**
\$127

BEEF SAUCES/ COMPOUND BUTTER

Select one for filet and sirloin offerings

RED ONION JAM **GF**

BOURBON PEPPERCORN AU POIVRE **GF**

FORAGED MUSHROOM DEMI-GLACE **GF, DF**

CARAMELIZED SHALLOT & RED WINE DEMI-GLACE **GF, DF**

CHIMICHURRI: PARSLEY, OREGANO,
CHILI FLAKES, SALT & PEPPER **GF, DF SERVED ON STEAK**
ADDITIONAL \$2 PP FOR ON THE SIDE

HORSERADISH CREAM **GF SERVED ON STEAK ADDITIONAL \$2 PP**
FOR ON THE SIDE

SMOKED PAPRIKA &
CARAMELIZED SHALLOT COMPOUND BUTTER **GF**

THYME SHALLOT COMPOUND BUTTER **GF**

BACON & BLUE CHEESE BUTTER **GF**

POULTRY, PORK & LAMB

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**
Carrot Puree, Foraged Mushroom Ragu
\$113

FREE-RANGE STATLER CHICKEN **GF**
Parsnip Puree, Apple-Sage Chutney
\$113

HERB ROASTED RACK OF LAMB
Caramelized Shallot & Red Wine Lamb Jus
\$128

HONEY & GARLIC GLAZED BONE-IN PORK CHOP
Apple & Vidalia Onion Puree \$118

†BLACK ANGUS GRILLED NY SIRLOIN **GF**
\$125

†GRILLED PETIT BEEF TENDERLOIN FILET **GF**
\$123

FILET & SIRLOIN ADD-ONS

BUTTERMILK FRIED ONION STRINGS +\$4.00

GARLIC & HERB BUTTER SHRIMP SKEWER **GF**
+ \$7.00

FENNEL-CORIANDER DUSTED SEARED DIVER SCALLOPS **GF, DF** +
\$7.00

SAUTÉED FORAGED MUSHROOMS **GF, DF**
+ \$4.00

AGRODOLCE CIPOLLINI ONIONS **GF, DF**
+ \$4.00

BLISTERED SHISHITO PEPPERS **GF, DF**
+ \$4.00

HERB ROASTED FREE-RANGE STATLER CHICKEN **GF**
Celeriac Purée, Shaved Fennel Salad, Lemon Jus
\$112

ROASTED DUCK BREAST **GF**
Red Cabbage Purée, Black Berry Brandy Jus
Medium-Rare
\$116

BLACK GARLIC DIJON CRUSTED LAMB LOIN
Rosemary Lamb Jus
\$124

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

SEAFOOD

SEARED FAROE ISLAND SALMON **GF**
Caramelized Fennel & Onion, Preserved Lemon
Chive Beurre Blanc
\$116

HORSERADISH CRUSTED FAROE ISLAND SALMON
Red Beet Purée, Cranberry & Golden Beet Hash
\$117

SEARED ATLANTIC HALIBUT **GF**
Fennel Cream \$123

MISO ROASTED NATIVE COD **GF**
Corn & Red Pepper Puree \$118

HERB MARINATED GRILLED SWORDFISH **GF**
Pepperonata
\$121

CILANTRO LIME STRIPED BASS **GF**
Native Corn Salsa, Garlic & Citrus Beurre Blanc
\$114

TANDOORI NATIVE COD **GF**
Braised Apricots, Tamarind Beurre Blanc
\$118

PASTA

SPICY CHICKEN SAUSAGE GEMELLI
Chili-Garlic Broccoli Rabe, Caramelized Onions, Parmesan
Cream
\$112

PUMPKIN & RICOTTA RAVIOLI
ROASTED ROOT VEGETABLES, PEPITAS,
SAGE-BROWN BUTTER-PARMESAN CREAM
\$112

PENNE PANCETTA
SWEET PEAS, ROASTED GARLIC-ROMANO CREAM
\$112

RIGATONI
Brussels Sprouts, Asparagus, Sweet Peas,
Caramelized Cipollinis, Melted Leek Cream
\$112

VEGETARIAN | VEGAN

A Chef's Choice vegetarian or vegan entrée is included in your food package and will be available to guests who request in advance. Below are additional options. Please note: the options below may be 1 of your 2 choices of entree. Choosing your vegetarian meal in addition to the 2 options included in your package will result in a 3rd entrée fee of \$7 per every guest.

POTATO & LEEK PAVE
Morel Mushrooms, Braised Carrots, Asparagus, Haricot Vert,
English Pea, Cipollini Onion
\$107

BELUGA LENTILS
Spiced Squash, Rainbow Chard, Pomegranate Molasses
\$107

CHIVE SPAETZLE
Brûléed Onion, Roasted Baby Carrots
Pickled Pearl Onions
\$107

GARLIC HERB PANISSE **GF V**
Roasted Cauliflower, Tomato, Chimichurri
\$104

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

SIDE DISHES

Select one vegetable and one starch.
Sides will be the same for each entrée.

VEGETABLE

ASPARAGUS, SNAP BEAN, HARICOT VERT, SWEET PEA, HERB BUTTER **GF**

HERB BUTTER, GREEN BEANS, BABY CARROTS
PICKLED RED ONION **GF**

GARLIC – HERB ROASTED BABY CARROTS &
CIPOLLINI ONIONS **GF, V**

BABY ZUCCHINI, SUNBURST SQUASH
BABY CARROT, COMPOUND BUTTER **GF** *50 person minimum

SNAP BEANS, PEAS, BROCCOLINI, GARLIC & CHILI **GF, V**

ROASTED NIGHT SHADES, EGGPLANT, TOMATO,
FENNEL, PEPPER **GF, V**

CORN, CIPOLLINI, SPRING PARSNIP **GF, V** + \$1.50

ROASTED BRUSSELS SPROUTS & CIDER GASTRIQUE **GF, V**

SPICED BUTTERNUT, DRIED CRANBERRIES, PEPITAS **GF, V**

STARCH

CELERY ROOT & POTATO MASH **GF**

SEA SALTED RED SKIN POTATOES &
CAMELIZED ONION **GF, V**

WILD MUSHROOM FARRO + \$2

PARMESAN BARLEY RISOTTO + \$2

WHITE CHEDDAR POLENTA **GF** + \$2

OVEN ROASTED GARLIC & HERB
FINGERLING POTATOES **GF, V**

YUKON GOLD MASHED POTATOES **GF**

ROASTED PARSNIP & SWEET POTATO,
DRIED CRANBERRIES **GF, V**

PARSNIP & POTATO MASH **GF**

ROASTED ROOT VEGETABLES, CELERIAC,
SWEET POTATOES, BABY CARROTS, PARSNIPS **GF, V**

***BEFORE CHOOSING YOUR MENU, PLEASE INFORM YOUR SALES MANAGER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

†CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FIRESIDE CATERING IS NOT A NUT FREE FACILITY. NUTS ARE DISCLOSED IN MENU ITEMS WHERE APPLICABLE. NUTS CAN BE REMOVED FROM A MENU ITEM UPON REQUEST.

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

DESSERT

Fireside offers a variety of house-made sweet bites and stations.
 Choose to pair them with our 10" Ceremonial Cutting Cake for \$80:
 Chocolate or Vanilla Cake & Vanilla Buttercream Frosting
 You may arrange for a full-size traditional wedding cake through an outside bakery.

STATIONS

MINI COUNTRY PIES \$10
 Apple Crumble, Lemon Meringue, Mixed Berry

LEMON BLUEBERRY SHORTCAKE STATION
 MAKE YOUR OWN
 AVAILABLE MAY - JULY
 Lemon Lavender Biscuit
 Fruit Compote, Lemon Whipped Cream
 \$9

INDIVIDUAL APPLE CRISP
 Maple Crème Anglaise
 \$7

GELATO STATION
 Salted Caramel, Vanilla, Chocolate Gelato
 Boozy Cherries, Pistachios,
 Biscoff Crumble, Ganache
 \$12

MAPLE BREAD PUDDING
 Streusel Topping
 \$7

CARAMEL APPLE SHORTCAKE STATION
 MAKE YOUR OWN
 AVAILABLE AUGUST - OCTOBER
 Cinnamon Biscuit
 Caramelized Apples, Maple Whipped Cream
 \$9

INDIVIDUAL MIXED BERRY CRISP
 White Chocolate Anglaise
 \$8

CIDER DONUTS
 Cinnamon Sugar
 Presented in Paper Bag
 \$4

UNION SQUARE DONUT TABLE AVAILABLE FLAVORS:

BOSTON CREAM, RASPBERRY JAM, BELGIAN DARK CHOCOLATE, BROWN BUTTER HAZELNUT CRUNCH, SEA SALT WHISKEY CARAMEL, HONEY
 GLAZED, MAPLE BACON, SUGAR RAISED, SPRINKLES, VIETNAMESE COFFEE, VEGAN SUGAR
 \$6

CHOCOLATE PEANUT BUTTER WHOOPIE PIE
 Peanut Butter Buttercream

PUMPKIN WHOOPIE PIE
 Cinnamon Cream Cheese

CLASSIC CHOCOLATE
 & VANILLA WHOOPIE PIE

CLASSIC CANNOLI

DOUBLE CHOCOLATE CHIP
 CANNOLI

LEMON PISTACHIO CANNOLI

PUMPKIN PIE CANNOLI
 SPICED PEPITAS

Mini Carrot Cake Cupcake
 CREAM CHEESE FROSTING, CINNAMON
 DUST

MINI CHOCOLATE CUPCAKE
 Chocolate

MINI RED VELVET CUPCAKE
 Cream Cheese Frosting Butter Cream

Passion Fruit Panna Cotta *V *GF
 Toasted Coconut \$5

CHOCOLATE PEPPERMINT CANNOLI
 CRUSHED PEPPERMINT

COFFEE CAKE FOR TWO \$15

LEMON MERINGUE TARTLET
 Lemon Curd, Blueberry, Torched Meringue

HIBISCUS & STRAWBERRY
 CURD TARTLET
 MERINGUE

VANILLA BEAN TARTLET
 Fresh Berries

PISTACHIO TARTLET
 GRAHAM SHELL, TOASTED PISTACHIO

PEANUT BUTTER MOUSSE TARTLET
 CHOCOLATE SHELL, PEANUT BUTTER MOUSSE,
 REESE'S

CHOCOLATE TORTE BITE
 Ganache Glaze, Boozy Cherries

SALTED CARAMEL PANNA COTTA **GF**
 SEA SALT, CARAMEL CRISP
 \$5

Blueberry Oreo Cheesecake Jar *V *GF
 Blueberry Compote \$6

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

INDIVIDUAL PLATED DESSERTS

All \$8.00 per guest unless noted otherwise

SEASONAL SORBET
\$6.00

LEMON MERINGUE TORTE
VANILLA CRUST, LEMON CURD, TORCHES MERINGUE

LEMON BLUEBERRY SHORTCAKE
LEMON LAVENDER BISCUIT, BLUEBERRY COMPOTE
LEMON CREAM

MAPLE BREAD PUDDING
STREUSEL TOPPING

VANILLA BEAN BREAD PUDDING
WHITE CHOCOLATE ANGLAISE, CHANTILLY CREAM, BERRIES

CHOCOLATE TORTE
GANACHE GLAZE, BOOZY CHERRIES

CARAMEL APPLE SHORTCAKE
MAPLE CINNAMON BISCUIT, CARAMELIZED APPLES,
MAPLE CREAM

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

PASSED SNACKS

Snacks are a great way to enhance early guest arrival. Snacks may also be served as late-night bites, a favor, and to-go snacks. Most passed hors d'oeuvres are also available as late-night snacks.

TRAIL MIX \$5
SWEET, SPICY, SALTY, CRUNCHY, CHEWY

SPICY CARAMEL POPCORN **GF** \$5
ALEPPO PEPPER CARAMEL

CANDIED BACON **GF DF** \$4
MAPLE & CAYENNE

MINI SOFT PRETZEL BITES \$4
HONEY MUSTARD

SESAME LO MEIN **DF** \$6
JULIENNE VEGETABLE

SOY GINGER SOBA NOODLES **GF V** \$6
SHREDDED CARROT, BEAN SPROUT, SCALLION

SPICY DRAGON UDON **DF** \$6
SHIITAKE MUSHROOM, RED PEPPER NAPA CABBAGE

BACON BOURBON CHEX MIX \$4.50
PRESENTED IN PAPER BAGS

MINI STEAK BOMB \$9
PEPPER, ONION, SALAMI, AMERICAN

MINI CUBAN SANDWICH \$9
ROAST PORK, HAM, MUSTARD
PICKLE, SWISS, KING HAWAIIAN

BARBEQUE PULLED PORK SLIDER \$9
COLESLAW, BRIOCHE BUN

BLACK ANGUS BEEF SLIDER \$9
AGED CHEDDAR, PICKLE, LITTLE MAC SAUCE

FRIED CHICKEN SLIDER \$9
DILL PICKLE, GARLIC AIOLI, POTATO ROLL

BUFFALO CHICKEN SLIDER \$9
CARROT & CELERY SLAW

SEA SALT ROSEMARY POTATO CHIPS \$3 **DF**
PRESENTED IN INDIVIDUAL PAPER BAGS

GF – GLUTEN FREE | DF – DAIRY FREE | V- VEGAN

LATE NIGHT STATIONS

TACOS \$27
CHOOSE THREE
BARBACOA, CARNITAS, GRILLED
CHICKEN,
ROASTED SHRIMP, GRILLED VEGETABLES

TOPPINGS
CHEDDAR, COTIJA, LETTUCE, TOMATO
ROASTED PEPPERS & ONIONS, PICKLED
ONION, CHIPOTLE CREA, AVOCADO
CREAM, SOUR CREAM
HOT SAUCES
FLOUR TORTILLA, CORN TORTILLA

PRETZELS \$17
VARIETY OF SOFT & HARD PRETZELS
CHOCOLATE COVERED, YOGURT
COVERED
WARM BEER CHEESE, SPICY QUESO,
PUB CHEESE, HONEY MUSTARD, GRAIN
MUSTARD, YELLOW MUSTARD

BUILD YOUR OWN TRAIL MIX \$7
GRANOLA, CORN CHEX, NUTS
SPICY TOGARASHI POPCORN
RAISINS, DRIED FRUIT
M&M, CHOCOLATE CHIPS CHOCOLATE
COVERED PRETZELS

BUILD YOUR OWN SLIDER \$22
CHOOSE THREE
ANGUS BEEF, BARBECUE PULLED PORK
BLACK BEAN POBLANO VEGGIE BURGER
FRIED CHICKEN, MEAT LOAF
MINI HOT DOG

CHOOSE TWO
CURLY FRIES, SWEET POTATO FRIES
STRAIGHT CUT FRIES, TOTS
SHOESTRING FRIES

TOPPINGS
CHEDDAR, AMERICAN, BLUE CHEESE
LETTUCE, TOMATO, ONION, PICKLE
SAUTEED MUSHROOM, LITTLE MAC
KETCHUP, MUSTARD, MAYO, BBQ

MACARONI & CHEESE \$20
CHOOSE THREE
LARGE FORMAT FOR 100 OR MORE
GUESTS
CLASSIC MAC 'N' CHEESE
BACON, SCALLION, SOUR CREAM
BACON, JALAPEÑO POPPER
LOBSTER
SHORT RIB

GRILLED PIZZA \$17
CHOOSE THREE

CLASSIC CHEESE
MARGHERITA
WHITE CLAM
BARBECUE CHICKEN
BIANCO, STEAK & CHEESE
BIG MAC
FARM VEGETABLE
FIG, PROSCIUTTO, ARUGULA
PEPPERONI, MUSHROOM
SAUSAGE, PEPPER, ONION

Tapas Station \$17
Tortilla Espanola, Papas Bravas &
Smoked Pepper Aioli,
Albondigas, Cured Ham, Manchego,
Grilled Asparagus & Saffron Aioli,
Mixed Olives,
White Anchovy, Romesco, Rustic
Breads

BEVERAGE STATIONS

Enhance your pre-ceremony arrival or offer as a late-night refresher or to-go beverage.

BASIL-INFUSED LEMONADE
\$3.00 per glass

OLD FASHIONED LEMONADE + ICED TEA
\$4.50 per glass

LEMON CUCUMBER WATER
\$2.00 per glass

HOT OR CHILLED APPLE CIDER
\$4.50 per cup

HIBISCUS ORANGE WATER
\$2.00 per glass

HOT COCOA
Whipped Cream, Miniature Marshmallows, Shaved Chocolate,
Peppermint Sticks
\$4.50 per cup

BAR SERVICE

CONSUMPTION BAR

The host of the function is charged based on the total number of drinks consumed.

Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of \$35 per adult and \$4.00 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed any overage following the event. Beverage prices include setup, ice, bar garnish and glassware as well as liquor liability insurance.

***SPECIALTY DRINKS NOT AVAILABLE FOR CONSUMPTION BAR.**

OPEN BAR

The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count and drinks are unlimited for guests. Note that guests under 21 years of age will be given a reduced price of \$4.00 for unlimited consumption of soft drinks only. Open bar includes setup, ice, bar garnish and glassware as well as liquor liability insurance.

FULL BAR: \$40.00/PERSON

BEER & WINE ONLY: \$33.00/PERSON

*Open bar packages include beverages passed during cocktail hour, wine poured with dinner and a sparkling wine toast

PLEASE NOTE:

Bar service to end 30 minutes prior to the conclusion of any event. Soft drinks will be served through the remainder of the event. 18% Administration fee will be added onto all food and beverage charges. The Administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Tax of 7% will be added to your total bill (excluding gratuity).

FIRESIDE BAR MENU

LIQUOR

Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi Superior
Captain Morgan
Jack Daniels
Woodford Reserve Original
Woodford Reserve Rye
Glenmorangie 12
Olmeca Altos

BEER

Bud Light
Corona
Two Roads Lil Heaven IPA
Cisco Whales Tale Pale Ale
Assorted White Claw Seltzers

WINE (SELECT 4)

Barone Fini Pinot Grigio, Valdadige, Italy
Mer Soleil Reserve Chardonnay, Monterey County, California
Chateau Nicot Rosé, Bordeaux, France
Rickshaw Pinot Noir, California
Broadside Cabernet Sauvignon
Kono Sauvignon Blanc, from Marlborough, New Zealand

SPARKLING (SELECT 1)

Ruffino Prosecco, Trieste, Italy
Campo Viejo Cava

SPECIALTY COCKTAILS

Your choice of 2 specialty cocktails is included in the cost of the open full bar package only.
Specialty drinks not available on consumption basis or in the open beer and wine bar package

BLOOD ORANGE SANGRIA

White wine, Brandy, Blood Orange, Apricot

OLD CUBAN

Rum, Sugar, Lime, Bitters, Sparkling

HUB PUNCH

Rum, Batavia Arrack, Citrus, Bitters

RESPECT YOUR ELDERS

Gin, Elderflower, Rosemary, Lime

MINT JULEP SOUR

Bourbon, Mint, Sugar, Lemon

MASSACHUSETTS MULE

Vodka, Ginger Beer, Cranberry Lime

APEROL SPRITZ

Aperol, Prosecco, Soda

RED SANGRIA

Red Wine, Citrus, Ginger Ale

BLACKBERRY MARGARITA

Tequila Blanco, Blackberry, Orange Liqueur, Lime

ESPRESSO MARTINI

Vodka, Baileys, Kahlua, Cold Brew