The Estate at Moraine Farm, located on the North Shore in Beverly, Massachusetts, is set on 175 acres overlooking beautiful Wenham Lake. Only 25 minutes north of Boston, this unique venue is conveniently situated off Route 128, yet feels a world away from the city. The spectacular grounds and estate were designed by renowned landscape architect Frederick Law Olmsted, who also designed Central Park in New York and the Emerald Necklace in Boston. The historic estate house has sweeping views of the lake from its curved brick terrace. Next to the house and terrace, the Great Lawn is the perfect setting for ceremonies and lawn games. The Tea House provides a charming backdrop for ceremonies and photos. Just beyond the Tea House, traditional European-style gardens are a magical setting for more photos. The Estate at Moraine Farm is truly a hidden gem, tucked away in a protected reserve of farmland and forest. The site is ideal for wedding ceremonies and receptions, corporate and private events, dinner parties and cocktail parties.

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**

- Wedding Coordinator
- Day-Of Event Manager
- Wedding Party Attendant

**Complimentary Group Tasting Event**
An evening of chef-selected hors d’oeuvres, dinner & sweets

**INCLUDED MENU ITEMS**

- Bridal Suite Cheese Platter
- Water Station
  - Still & lemon water
- Five Passed Hors d’oeuvres
  - Unique & made from scratch
- Salad Course
- Artisanal Bread, Corn Bread & Whipped Butter
- Selection of 2 Entrées
  - Package price determined by meal selection

- Coffee, Decaffeinated Coffee & Tea Station
  - Tableside coffee & tea service available for additional fee

- 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
- Round Dining Tables and Bar Tables
- Dance Floor

- Tidewater Tent (97’ x 58’)
  - Heaters and fans available for additional fee
We source the freshest ingredients possible from our own Gibbet Hill Farm in Groton to provide you with the very best in local, sustainable, and seasonal cuisine. 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.
During the warmer months, from May through October, the Estate at Moraine Farm can accommodate 75 to 250 people for tented, outdoor weddings or events. Depending on headcount, cocktail hour can be held inside the estate house or on the beautiful curving brick patio.

<table>
<thead>
<tr>
<th>Day</th>
<th>F&amp;B Minimum</th>
<th>Venue Rental Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Friday</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>after 5:00pm</td>
<td>$14,000</td>
<td>$3,500</td>
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<tr>
<td><strong>Saturday</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>after 5:00pm</td>
<td>$23,000</td>
<td>$7,000</td>
</tr>
<tr>
<td><strong>Sunday</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>after 5:00pm</td>
<td>$10,000</td>
<td>$2,000</td>
</tr>
<tr>
<td><strong>Sunday Holiday</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>after 5:00pm</td>
<td>$23,000</td>
<td>$7,000</td>
</tr>
</tbody>
</table>

*A supporting level membership to the Trustees of Reservations is required to book a private event at Moraine Farm $165

**Ceremony Fee: $750**
Includes two hours of wedding party pre-arrival, ½ hour early guest arrival and ½ hour ceremony. Ceremony fee also includes ceremony chairs and the set up and breakdown of chairs. Ceremony rehearsals are not permitted on the property prior to wedding day.

**What is included in the Venue Rental?**
- Private and exclusive use of the estate and surrounding lawns and gardens
- 5-hour rental period, with an option to extend time by 30 minutes for the ceremony
- 96'8" x 57'7" fully floored Tide Water tent with bistro lighting and clear siding as needed
- Upgrades such as heaters, fans and additional lighting are available
- Use of 2 elegant hospitality suites for the wedding party
- Ample on-site parking

**All events must conclude by 11:00 PM per town of Beverly**

Menu pricing and products are subject to change.
Fees: 12% gratuity and 6% administration fee will be applied to your bill.
Tax: 6.25% state tax and 0.75% local tax will be added to your bill, excluding gratuity.
Holidays: Venue rental fees and minimums will vary from above. See sales manager.
ARTISAN CHEESE BOARD
Clothbound Cheddar, Local Goat, Manchego Sheep, Danish Blue, Brie Dried Fruit, Preserves, Toasts, and Crackers $10.00 per person

CHARCUTERIE
Spicy Sopressata, Capicola, Hard Salami Pate de Campagne, Grafton Cheddar, Parmesan Cured Olives, Grainy Mustard, Cornichons Rustic Baguette and Herb Flatbread $12.00 per person

MEDITERRANEAN MEZZE
Caponata, Artichoke & Fennel Salad Marinated Olives, Capers, Cherry Tomatoes, Pepper Argo Dolce, Marinated Mushrooms Fresh Mozzarella, Feta, Hummus Crostini and Soft Pita $10.00 per person

MIDDLE EASTERN MEZZE
Israeli Salad, Chickpea Salad, Baba Ganoush, Tabbouleh, Falafel Whipped Goat Cheese, Spicy Feta Hummus, Sriracha, Tzatziki Naan and Crispy Pita $10.00 per person

ANTIPOSTO
Salami, Capicola, Marinated Mushrooms, Mixed Olives, Roasted Eggplant, Pepperoncini, Heirloom Tomato, Pepper Drops, Artichoke & Fennel Salad, Aged Provolone, Marinated Mozzarella, White Bean Dip, Crostini and Grissini $11.00 per person

BRUCHETTA BAR
Kalamata Olive Tapenade, White Bean Dip Garlic & Herb Ricotta, Crumbled Goat Cheese, Fresh Mozzarella, Heirloom Tomato, Basil, Arugula, Grilled Artichoke, Shaved Fennel, Genoa Salami, Crumbled Bacon, Toasted Almonds, Golden Raisins, Pine Nuts, Garlic Rubbed Ciabatta and Focaccia $11.00 per person

BURRATA BAR
Pepperonata, Heirloom Tomato, Native Corn, Mixed Olives, Pickled Onion, Marinated Apricots, Roasted Peaches, Fresh Strawberries, Pistachios, Pecans, Basil, Mint, White Balsamic Vinaigrette, Extra Virgin Olive Oil, Lemon Juice, Pesto Baguette $12.00 per person

LOCAL RAW BAR
Oysters on the Half Shell & Jumbo Shrimp Mignonette, Cocktail Sauce, Lemon, Horseradish $15.00 per person

RAW BAR ADD-ONS:
Additional Local Oysters $4 each Additional Shrimp Cocktail $4 each Count Neck Clams $3 each Jonah Crab Claws $4 each

Jonah Crab Claws have a short season of availability. Substitutions may be necessary; please discuss with your sales manager.
Your choice of five hors d’oeuvres included. Additional pieces available with incurred upcharge.

**BEEF, PORK + LAMB**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Wine Braised Beef Short Rib <strong>GF</strong></td>
<td>Parsnip Purée, Crispy Garlic, Pickled Onion</td>
</tr>
<tr>
<td>Peppered Beef Tenderloin &amp; Bleu Cheese Fondue <strong>GF +1</strong></td>
<td>Great Hill Blue Cheese Fondue</td>
</tr>
<tr>
<td>Seared Beef Sirloin <strong>+1</strong></td>
<td>Yorkshire Pudding, Horseradish, Pickled Onion</td>
</tr>
<tr>
<td>Mini Steak Bomb <strong>MCN</strong></td>
<td>Peppers, Onions, Salami, American</td>
</tr>
<tr>
<td>Thai Pork Meatball <strong>DF</strong></td>
<td>Ginger &amp; Garlic Soy</td>
</tr>
<tr>
<td>Bacon Wrapped Dates <strong>GF + .50</strong></td>
<td>Toasted Almond, Blue Cheese Cream</td>
</tr>
<tr>
<td>Mini Cuban Sandwich <strong>+ .50</strong></td>
<td>Roast Pork, Ham, Mustard, Pickles, Swiss, King Hawaiian Rolls</td>
</tr>
<tr>
<td>Grilled Thai Beef Salad <strong>GF, DF +1</strong></td>
<td>Chili, Cilantro, Mint</td>
</tr>
<tr>
<td>Short Rib &amp; Maple-Smoked Cheddar Grilled Cheese <strong>MCN +1</strong></td>
<td>Caramelized Onion Jam</td>
</tr>
<tr>
<td>Black Angus Beef Mini Burger</td>
<td>Aged Cheddar, Pickle, Little Mac Sauce</td>
</tr>
<tr>
<td>Barbecue Pulled Pork Slider</td>
<td>Coleslaw, Brioche Bun</td>
</tr>
<tr>
<td>Crispy Prosciutto &amp; Fresh Mozzarella Crostini <strong>MCN</strong></td>
<td>Honey Gastrique</td>
</tr>
<tr>
<td>Kurobuta Pork Belly Slider +1</td>
<td>Kimchi Slaw, Sriracha Mayo</td>
</tr>
<tr>
<td>Seared Lamb Chop <strong>GF, DF +1</strong></td>
<td>Black Garlic, Rosemary Mustard Seed, Pickled Onion Ring</td>
</tr>
</tbody>
</table>

**POULTRY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Chicken Taco <strong>GF</strong></td>
<td>Spiced Pulled Chicken, Cheddar, Avocado Cream</td>
</tr>
<tr>
<td>Fried Chicken Slider</td>
<td>Dill Pickle, Garlic Ailoli</td>
</tr>
<tr>
<td>Tandoori Chicken Skewer <strong>GF</strong></td>
<td>Tamarind Reduction</td>
</tr>
<tr>
<td>Buffalo Chicken Mac + Cheese Cup <strong>+ .50</strong></td>
<td>Crumbled Blue Cheese</td>
</tr>
<tr>
<td>Chicken Pot Pie <strong>MCN</strong></td>
<td>Roasted Free Range Chicken, Farm Vegetables</td>
</tr>
<tr>
<td>Cranberry Almond Chicken Salad</td>
<td>Black Pepper Gougère</td>
</tr>
<tr>
<td>Fried Chicken &amp; Waffles <strong>MCN</strong></td>
<td>Sweet Cream Butter</td>
</tr>
<tr>
<td>Buffalo Chicken Slider</td>
<td>Buffalo-Blue Cheese Dressing, Carrot &amp; Celery Slaw</td>
</tr>
<tr>
<td>Smoked Duck &amp; Cherry Quesadilla <strong>MCN +1</strong></td>
<td>Cumin, Lime, Spicy Smoked Pepper Crema</td>
</tr>
</tbody>
</table>
Your choice of five hors d’oeuvres included. Additional pieces available with incurred upcharge.

**SEAFOOD**

- **Chilled Jumbo Shrimp** _GF, DF_
  Cocktail Sauce

- **Lobster Bisque**

- **Local Oyster on the Half Shell** _GF, DF_
  Classic Mignonette

- **Maine Crab Cones** _MCN +1_
  Creme Fraiche, Lemon, Chive

- **Miniature Crab Cake** _MCN_
  Sriracha Remoulade

- **Lobster Mac & Cheese Cup** _+2_
  Maine Lobster

- **Chimichurri Shrimp Skewer** _GF, DF_
  Garlic-Lime Aioli

- **New England Lobster Roll** _+1_
  Chilled Lobster Salad, Griddled Bun

- **Spicy Tuna** _DF +1_
  Scallion Pancake, Sweet Soy, Pickled Ginger

- **Applewood Bacon Wrapped Scallops** _MCN_

- **Fried Local Whole-Belly Clams** _MCN + .50_
  Sriracha Mayo

- **Ahi Tuna Cone** _DF, MCN +1_
  Basil, Lemon, Black & White Garlic

- **Fennel Coriander Seared Scallop**
  Corn Puree, Crispy Shallot

- **Maine Lobster BLT** _+1.50_
  Crispy Bacon, Arugula, Tomato, Brioche

- **Smoked Salmon** _MCN + .50_
  Everything Bagel Crisp, Caper Cream Cheese

- **Alaskan King Crab** _GF +4_
  Chive Beurre Blanc

**VEGETARIAN**

- **Foraged Mushroom & Gruyere Pastry** _MCN_
  Pickled Onion & Mustard Seed Relish

- **Artichoke & Charred Leek Fonduta** _MCN_

- **Mini Mac & Cheese Cup**
  Herb Breadcrumb

- **Garlic & Chili Szechuan Cauliflower** _v_

- **Parmesan-Truffled Pommes Frites** _GF_
  Chives

- **Black Bean & Poblano Taco** _GF, v_
  Salsa Verde, Pickled Onion

- **Spring Pea Bisque** _GF_
  Parmesan Crisp

- **Caprese Baguette** _MCN_
  Tomato, Mozzarella, Basil, Balsamic

- **Tomato Soup & Aged Cheddar Grilled Cheese** _MCN_

- **Butternut Squash & Apple Bisque** _GF_
  Spiced Pepitas

- **Gibbet Hill Farm Flatbread**

- **Spicy Samosa** _v_
  Tamarind Reduction

- **Mini Cheese Board**
  Creme de Brie, Fig, Pistachio

- **Greek Salad Bite** _GF_
  Cucumber, Tomato, Olive, Feta
PLATED DINNER

BREAD BASKETS
Select one. Includes whipped butter.

- Rosemary Garlic Sourdough, Cornbread, Baguette
  Included in package
- Parker House Rolls, Zucchini Bread & Rosemary Focaccia
  +1.50 per person
- Gluten Free
  +1.00 per person

SMALL PLATES
Optional course. Select one.
(Replace Salad Price | Additional Course Price)

- **Seared Crab Cake** mcn
  Grainy Mustard Slaw, Spicy Remoulade
  +7.00 | $12.00 per person
- **Wild Mushroom Tortelloni**
  English Peas, Shiitake Mushroom, Crisp Prosciutto, Madeira Cream
  +5.00 | $10.00 per person
- **Fennel-Coriander Dusted Scallop** gf
  Crisp Prosciutto, Pickled fennel, Potato Purée
  +9.00 | $14.00 per person
- **Spiced Shrimp & Grits** gf
  Stone-Ground Grits, White Cheddar, Smoky Tasso Ham
  + 7.00 | $12.00 per person
- **Wild Mushroom Tortelloni**
  English Peas, Shiitake Mushroom, Crisp Prosciutto, Madeira Cream
  +5.00 | $10.00 per person
- **Fennel-Coriander Dusted Scallop** gf
  Crisp Prosciutto, Pickled fennel, Potato Purée
  +9.00 | $14.00 per person
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  + 7.00 | $12.00 per person
- **Wild Mushroom Tortelloni**
  English Peas, Shiitake Mushroom, Crisp Prosciutto, Madeira Cream
  +5.00 | $10.00 per person
- **Fennel-Coriander Dusted Scallop** gf
  Crisp Prosciutto, Pickled fennel, Potato Purée
  +9.00 | $14.00 per person
- **Penne Carbonara**
  Sweet Peas, Pancetta, Roasted Garlic-Roman Cream
  +4.00 | $9.00 per person
- **Butternut Squash & Apple Cider Bisque** gf
  Spiced Pepitas & Cider Reduction
  +1.00 | $6.00 per person
- **Roasted Cauliflower Soup** gf
  Asiago Frico
  +1.00 | $6.00 per person
- **New England Clam Chowder**
  Oyster Crackers
  +3.00 | $8.00 per person
- **Lobster & Corn Chowder** gf
  +3.00 | $8.00 per person
- **Roasted Tomato Soup**
  Cabot Cheddar Croutons
  +1.00 | $6.00 per person

Optional course. Select one.
(Replace Salad Price | Additional Course Price)
### SALAD COURSE

Included in package. Select one. All salads are Gluten Free.

- **Field Greens, Brie & Strawberries**
  - Spiced Walnuts, White Balsamic Vinaigrette

- **Gibbet Hill Farm Salad**
  - Farm Veg, Goat Cheese, Herb Vinaigrette
  - *available June-October*

- **Baby Greens & Blueberries**
  - Pistachio, Golden Raisins, Goat Cheese, Champagne Vinaigrette

- **Baby Spinach & Strawberries**
  - Pecan, Red Onion, Feta, Balsamic Vinaigrette

- **Field Greens & Local Apples**
  - Westfield Farms Goat Cheese, Dried Cranberries, Spiced Pecan, White Balsamic Vinaigrette

- **Mediterranean Salad**
  - Heirloom Tomato, Cucumber, Onion, Kalamata Olive, Feta, Lemon Vinaigrette
  - +1 per person

- **Caprese**
  - Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction
  - +1 per person

- **Chopped Romaine & Applewood Smoked Bacon**
  - Tomatoes, Blue Cheese Crumble, Buttermilk Ranch

- **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

### SIGNATURE FIRESIDE BURRATA SALAD

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

### MAIN ENTRÉE

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

### POULTRY, PORK + LAMB

- **Herb Roasted Free-Range Statler Chicken GF**
  - Carrot Purée, Foraged Mushroom, Roast Chicken Jus
  - $98

- **Free-Range Statler Chicken GF**
  - Parsnip Purée, Apple-Sage Chutney
  - $98

- **Herb Roasted Rack of Lamb**
  - Caramelized Shallot & Red Wine Lamb Jus
  - $113

- **Roasted Duck Breast GF**
  - Red Cabbage Purée, Black Berry Brandy Jus
  - Medium-Rare
  - $101

- **Black Garlic Dijon Crusted Lamb Loin**
  - Rosemary Lamb Jus
  - $108

- **Honey & Garlic Glazed Bone-In Pork Chop GF**
  - Apple & Vidalia Onion Purée
  - $103
**SEAFOOD**

**Seared Faroe Island Salmon** gf
Caramelized Fennel, Lemon Chive Beurre Blanc
$101

**Horseradish Crusted Faroe Island Salmon**
Red Beet Purée, Cranberry & Golden Beet Hash
$102

**Seared Atlantic Halibut**  gf
Fennel Cream
$108

**Miso Roasted Native Cod**  gf
Sweet Sesame Corn Purée
$103

**Tandoori Roasted Native Cod**  gf
Braised Apricots, Tamarind Beurre Blanc
$103

**Cilantro Lime Striped Bass**  gf
Native Corn Salsa, Garlic & Citrus Beurre Blanc
$107

Please note: Striped Bass is a locally caught fish and availability may vary on short notice based on the commercial fishing season window. If Striped Bass is not available, Halibut will be substituted.

**Herb Marinated Grilled Swordfish**  gf
Pepperonata & Caramelized Shallot Butter
$106

**PASTA**

**Spicy Chicken Sausage Gemelli**
Chili-Garlic Broccoli Rabe, Caramelized Onions, Parmesan Cream
$97

**Pumpkin & Ricotta Ravioli**
Roasted Root Vegetables, Pepitas, Fried Sage, Brown Butter-Parmesan Cream
$97

**Penne Carbonara**
Sweet Peas, Pancetta, Roasted Garlic-Romano Cream
$97

**Rigatoni**
Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollinis, Melted Leek Cream
$97

**Vegan & Gluten Free Pasta**  gf, v
Fat Moon Farm Mushrooms, Roasted Tomatoes, Arugula Pesto
$97

*Pasta entrees are composed dishes and not served with sides

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**VEGETARIAN**

A seasonal Gibbet Hill Farm Galette (vegan) entrée is included in your food package and will be available to guests who request in advance. Listed below are additional options available for upgrade.

*Vegetarian entrees are composed dishes and not served with sides

Please note: the options below may be 1 of your 2 choices of entrée. Choosing your vegetarian meal in addition to the 2 options included in your package will result in a 3rd entrée fee of $4.00 per every guest.

**Potato & Leek Pavé**  gf
Morel Mushrooms, Braised Carrots, Asparagus, Haricot Vert, English Pea, Cipollini Onion
$100

**Chive Spaetzle**
Bruléed Onion, Roasted Baby Carrots, Pickled Pearl Onions
$100

**Beluga Lentils**  gf, v
Spiced Squash, Rainbow Chard, Pomegranate Molasses
$100
### BEEF

<table>
<thead>
<tr>
<th>Red Wine Braised Short Rib</th>
<th>Grilled NY Sirloin</th>
<th>Grilled Beef Tenderloin Filet</th>
<th>Grilled Petit Beef Tenderloin Filet</th>
</tr>
</thead>
<tbody>
<tr>
<td>$107 GF, DF</td>
<td>$110 GF</td>
<td>$112 GF</td>
<td>$108 GF</td>
</tr>
</tbody>
</table>

**BEEF SAUCES**

Select one for filet and sirloin offerings

- Bourbon Peppercorn Au Poivre GF, DF
- Bacon & Blue Cheese Butter GF
- Smoked Paprika & Caramelized Shallot Compound Butter GF
- Foraged Mushroom Demi-Glace GF, DF
- Thyme Shallot Compound Butter GF
- Caramelized Shallot & Red Wine Demi-Glace GF, DF
- Red Onion Jam GF, DF
- Horseradish Cream GF, DF
- Chimichurri: Parsley, Oregano, Chili Flakes, Salt & Pepper GF, DF

### FILET + SIRLOIN ADD-ONS

Additional upcharge

- Buttermilk Fried Onion Strings +$4.00
- Garlic & Herb Butter Shrimp Skewer GF + $7.00
- Agrodolce Cipollini Onions GF, DF + $4.00
- Sautéed Foraged Mushrooms GF, DF + $4.00
- Fennel-Coriander Dusted Seared Diver Scallops GF, DF + $7.00
- Blistered Shishito Peppers GF, DF + $4.00

### SIDE DISHES

Select one vegetable and one starch.

#### VEGETABLE

- Asparagus, Snap Beans, Haricot Vert, Sweet Pea GF
- Herb Butter Green Beans, Baby Carrots, Red Pearl Onions GF
- Garlic & Herb Roasted Baby Carrots & Cipollini Onions GF, V
- Baby Zucchini, Sunburst Squash, Baby Carrot, Cipollini GF
- 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/PP
- 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 & Caramelized Onion GF, V
- Wild Mushroom Farro + 2.00/PP
- Parmesan Barley Risotto + 2.00/PP
- White Cheddar Polenta GF + 2.00/PP
- Oven Roasted Garlic & Herb Fingerling Potatoes GF, V
- Yukon Gold Mashed Potatoes GF
- Roasted Parsnip & Sweet Potato, Dried Cranberries GF, V
- Roasted Root Vegetables, Celeriac, Sweet Potatoes, Baby Carrots, Parsnips GF, V
DESSERT STATIONS

We offer a variety of house-made sweet bites and stations.

Choose to pair them with our 10" Ceremonial Cutting Cake for $80 in the following flavors:

**Chocolate Cake or Vanilla Cake**
Served with Vanilla Buttercream

You may arrange for a full-size traditional wedding cake through an outside bakery.

<table>
<thead>
<tr>
<th>Mini Country Pies</th>
<th>Cookies &amp; Brownies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Crumb, Pumpkin, Mixed Berry</td>
<td>Select 3: Double Chocolate Chip Brownie, Blondie, Gluten Free Coconut Caramel Bars, Sea Salt Brownie Cookie, Chocolate Chip, Oatmeal Butterscotch Cranberry White Chocolate Chip</td>
</tr>
<tr>
<td>Whipped Cream</td>
<td>$6.00 per person</td>
</tr>
<tr>
<td>$10.00 per person</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lemon Blueberry Shortcake Station</th>
<th>Caramel Apple Shortcake Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Lavender Biscuit, Fruit Compote, Lemon</td>
<td>Maple Cinnamon Biscuit, Caramelized Apples, Maple Whipped Cream</td>
</tr>
<tr>
<td>Whipped Cream</td>
<td>*Build your own *</td>
</tr>
<tr>
<td>*Available May - August</td>
<td>*Available August - October</td>
</tr>
<tr>
<td>$9.00 per person</td>
<td>$9.00 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ice Cream Sundae Bar</th>
<th>Milk &amp; Cookies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla, Coffee, Chocolate Chip Ice Cream Brownie Bits, Toffee, Toasted Almonds, Fresh Strawberries, Cherries, Hot Fudge, Caramel Sauce, Whipped Cream, Sprinkles</td>
<td>Chocolate Chip, Oatmeal Butterscotch, Cranberry White Chocolate Chip, Sea Salt Brownie Cookie Ice Cold Milk</td>
</tr>
<tr>
<td>$10.00 per person</td>
<td>$8.00 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Individual Apple Crisp</th>
<th>Individual Mixed Berry Crisp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Crème Anglaise</td>
<td>White Chocolate Anglaise</td>
</tr>
<tr>
<td>$7.00 per person</td>
<td>$8.00 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gelato Station</th>
<th>Cider Donuts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon, Vanilla &amp; Chocolate Gelato Sugared Cherries, Pistachios, Waffle Cookie, Ganache</td>
<td>Cinnamon Sugar Presented in paper bag</td>
</tr>
<tr>
<td>$12.00 per person</td>
<td>$4.00 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Union Square Donuts Table</th>
<th>Vanilla Bean Bread Pudding</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.00 per person</td>
<td>White Chocolate Anglaise, Chantilly Cream, Fresh Berries</td>
</tr>
<tr>
<td>MCH</td>
<td>$7.00 per person</td>
</tr>
</tbody>
</table>
# DESSERT BITES

Available stationed, passed, and possibly as a take home favor.
Minimum of 50 pieces required per item/flavor. $4.00 per piece unless otherwise noted.

<table>
<thead>
<tr>
<th>Dessert Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla &amp; Honey Crème Brûlée</td>
<td>$5.00</td>
<td>Fresh Berry</td>
</tr>
<tr>
<td>Salted Caramel Coconut Torte Bars</td>
<td>$5.00</td>
<td>Coconut Shortbread Crust, Caramel Filling, Salted Chocolate</td>
</tr>
<tr>
<td>Espresso Pots de Creme</td>
<td>$5.00</td>
<td>Chocolate Espresso Bean</td>
</tr>
<tr>
<td>Classic Chocolate &amp; Vanilla Whoopie Pie</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate Peanut Butter Whoopie Pie</td>
<td></td>
<td>Peanut Butter Buttercream</td>
</tr>
<tr>
<td>Pumpkin Whoopie Pie</td>
<td></td>
<td>Cinnamon Cream Cheese</td>
</tr>
<tr>
<td>Vanilla Bean Tartlet</td>
<td>$5.00</td>
<td>Fresh Berries</td>
</tr>
<tr>
<td>Chocolate Ganache &amp; Caramel Tartlet</td>
<td></td>
<td>Sea Salt Sprinkle</td>
</tr>
<tr>
<td>Hibiscus &amp; Strawberry Curd Tartlet</td>
<td></td>
<td>Fresh Strawberry</td>
</tr>
<tr>
<td>Miniature Red Velvet Cupcake</td>
<td></td>
<td>Cream Cheese Frosting</td>
</tr>
<tr>
<td>Miniature Chocolate Cupcake</td>
<td></td>
<td>Chocolate Buttercream</td>
</tr>
<tr>
<td>Mini Funfetti Cupcake</td>
<td></td>
<td>Vanilla Buttercream, Confetti Sprinkles</td>
</tr>
<tr>
<td>Classic Cannoli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>S’mores Dessert Jar</td>
<td>$6.00</td>
<td>Graham Cracker, Chocolate Ganache, Toasted Marshmallow</td>
</tr>
<tr>
<td>Strawberry Cheesecake Dessert Jar</td>
<td>$6.00</td>
<td>Graham Cracker, Fresh Berries</td>
</tr>
<tr>
<td>Peanut Pistachio Cannoli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vanilla Bean Cheesecake Bite</td>
<td></td>
<td>Graham Cracker Crust, Mixed Berry Compote</td>
</tr>
<tr>
<td>Pumpkin Cheesecake Bite</td>
<td></td>
<td>Gingersnap Crust, Spiced Chantilly Cream</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberry</td>
<td>$6.00</td>
<td></td>
</tr>
<tr>
<td>Chocolate Torte Bite</td>
<td>$8.00</td>
<td>Ganache Glaze, Boozy Cherries</td>
</tr>
<tr>
<td>Lemon Meringue Tartlet</td>
<td>$8.00</td>
<td>Lemon Curd, Blueberry, Torched Meringue</td>
</tr>
<tr>
<td>Carrot Cake Bite</td>
<td>$8.00</td>
<td>Cream Cheese Frosting, Cinnamon Dust</td>
</tr>
</tbody>
</table>

---

# INDIVIDUAL PLATED DESSERTS

<table>
<thead>
<tr>
<th>Dessert Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sorbet</td>
<td>$6.00</td>
<td>GF, DF, V</td>
</tr>
<tr>
<td>Lemon Meringue Torte</td>
<td>$8.00</td>
<td>Vanilla Crust, Lemon Curd, Torched Meringue</td>
</tr>
<tr>
<td>Blueberry Shortcake</td>
<td>$8.00</td>
<td>Lemon Lavender Biscuit, Blueberry Compote, Lemon Cream</td>
</tr>
<tr>
<td>Chocolate Torte</td>
<td>$8.00</td>
<td>Ganache Glaze, Boozy Cherries</td>
</tr>
<tr>
<td>Vanilla Bean Bread Pudding</td>
<td>$8.00</td>
<td>White Chocolate Anglaise, Chantilly Cream, Berries</td>
</tr>
<tr>
<td>Caramel Apple Shortcake</td>
<td>$8.00</td>
<td>Maple Cinnamon Biscuit, Caramelized Apples, Maple Whipped Cream</td>
</tr>
<tr>
<td>Available May-August</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Available September-November</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**SNACKS**

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

<table>
<thead>
<tr>
<th>Fresh Berries</th>
<th>Fresh Berries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presented in Bamboo Cones</td>
<td>Presented in Bamboo Cones</td>
</tr>
<tr>
<td>$4.00/person</td>
<td>$4.00/person</td>
</tr>
<tr>
<td>GF, DF</td>
<td>GF, DF</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bacon Bourbon Chex Mix</th>
<th>Bacon Bourbon Chex Mix</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presented in Individual Glass Jars</td>
<td>Presented in Individual Glass Jars</td>
</tr>
<tr>
<td>$4.50/person</td>
<td>$4.50/person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sea Salt + Rosemary Potato Chips</th>
<th>Sea Salt + Rosemary Potato Chips</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presented in Paper Bags</td>
<td>Presented in Paper Bags</td>
</tr>
<tr>
<td>$3.00/person</td>
<td>$3.00/person</td>
</tr>
<tr>
<td>GF, DF</td>
<td>GF, DF</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Miniature Soft Pretzel</th>
<th>Miniature Soft Pretzel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Mustard</td>
<td>Honey Mustard</td>
</tr>
<tr>
<td>$3.50/person</td>
<td>$3.50/person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spicy Caramel Popcorn</th>
<th>Spicy Caramel Popcorn</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aleppo Pepper Caramel</td>
<td>Aleppo Pepper Caramel</td>
</tr>
<tr>
<td>$4.00/person</td>
<td>$4.00/person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sesame Lo Mein</th>
<th>Sesame Lo Mein</th>
</tr>
</thead>
<tbody>
<tr>
<td>Julienne Vegetables</td>
<td>Julienne Vegetables</td>
</tr>
<tr>
<td>$6.00/person</td>
<td>$6.00/person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soy Ginger Rice Noodles</th>
<th>Soy Ginger Rice Noodles</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded Carrot, Bean Sprouts, Scallions</td>
<td>Shredded Carrot, Bean Sprouts, Scallions</td>
</tr>
<tr>
<td>$6.00/person</td>
<td>$6.00/person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Honey Roasted Nuts</th>
<th>Honey Roasted Nuts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presented in Individual Glass Jars</td>
<td>Presented in Individual Glass Jars</td>
</tr>
<tr>
<td>$6.50/person</td>
<td>$6.50/person</td>
</tr>
<tr>
<td>GF, DF</td>
<td>GF, DF</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maple &amp; Cayenne Candied Bacon</th>
<th>Maple &amp; Cayenne Candied Bacon</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.00/person</td>
<td>$4.00/person</td>
</tr>
<tr>
<td>GF, DF</td>
<td>GF, DF</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Trail Mix</th>
<th>Homemade Trail Mix</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet, Spicy, Salty, Crunchy &amp; Chewy</td>
<td>Sweet, Spicy, Salty, Crunchy &amp; Chewy</td>
</tr>
<tr>
<td>Presented in Paper Bags</td>
<td>Presented in Paper Bags</td>
</tr>
<tr>
<td>$5.00/person</td>
<td>$5.00/person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D.I.Y. Trail Mix</th>
<th>D.I.Y. Trail Mix</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet, Spicy, Salty, Crunchy &amp; Chewy</td>
<td>Sweet, Spicy, Salty, Crunchy &amp; Chewy</td>
</tr>
<tr>
<td>Presented with Paper Bags</td>
<td>Presented with Paper Bags</td>
</tr>
<tr>
<td>$6.50/person</td>
<td>$6.50/person</td>
</tr>
</tbody>
</table>

**BEVERAGE STATIONS**

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

<table>
<thead>
<tr>
<th>Basil-Infused Lemonade</th>
<th>Basil-Infused Lemonade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh lemon</td>
<td>Fresh lemon</td>
</tr>
<tr>
<td>$3.00 per glass</td>
<td>$3.00 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lemon, Cucumber &amp; Mint Water</th>
<th>Lemon, Cucumber &amp; Mint Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh lemon</td>
<td>Fresh lemon</td>
</tr>
<tr>
<td>$2.00 per glass</td>
<td>$2.00 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hibiscus Orange Water</th>
<th>Hibiscus Orange Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh lemon</td>
<td>Fresh lemon</td>
</tr>
<tr>
<td>$2.00 per glass</td>
<td>$2.00 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Old Fashioned Lemonade + Iced Tea</th>
<th>Old Fashioned Lemonade + Iced Tea</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh lemon</td>
<td>Fresh lemon</td>
</tr>
<tr>
<td>$4.50 per glass</td>
<td>$4.50 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Apple Cider Station</th>
<th>Apple Cider Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh lemon</td>
<td>Fresh lemon</td>
</tr>
<tr>
<td>$4.50 per glass</td>
<td>$4.50 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hot Chocolate Station</th>
<th>Hot Chocolate Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks</td>
<td>Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks</td>
</tr>
<tr>
<td>$4.50 per glass</td>
<td>$4.50 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tableside Coffee &amp; Tea Service</th>
<th>Tableside Coffee &amp; Tea Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.00 per person</td>
<td>$6.00 per person</td>
</tr>
<tr>
<td>(Coffee and Tea Station is included in your package)</td>
<td>(Coffee and Tea Station is included in your package)</td>
</tr>
</tbody>
</table>
BEVERAGE + 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 $35.00 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. Guests under 21 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.

<table>
<thead>
<tr>
<th>FULL OPEN BAR</th>
<th>OPEN BAR – BEER + WINE ONLY</th>
</tr>
</thead>
<tbody>
<tr>
<td>$39.00/person</td>
<td>$32.00/person</td>
</tr>
</tbody>
</table>

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

Alcohol service to end 30 minutes prior to the conclusion of any event. Soft drinks will be served through the remainder of the event.

Gratuity of 12% with an 6% 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
- Balvenie 12yr.
- Bulleit Bourbon
- Bulleit Rye
- Olmeca Altos

**Beer**
- Bud Light
- Sam Adams Boston Lager
- Corona
- Ipswich Ale
- Newburyport Sessions IPA

**Sparkling | Choose 1**
- Kenwood Yulupa
- Sonoma Valley, California
- Ruffino Prosecco
- Trieste, Italy

**Wine | Choose 4**
- Barone Fini Pinot Grigio Valdadige, Italy
- Jacob’s Creek “Reserve” Chardonnay Adelaide Hill, Australia
- Chateau Nicot Rosé Bordeaux, France
- Rickshaw Pinot Noir California
- Broadside Cabernet Sauvignon Paso Robles, California
- Silver Palm Cabernet Sauvignon North Coast, California
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 + wine bar package.

Blackberry Margarita
Tequila Blanco, Blackberry, Orange Liqueur, Lime

10 Year Punch
Inspired by Fireside’s 10+ years of service
Rum, Batavia Arrack, Fruit Juices, Bitters

Mint Julep Sour
Bourbon, Mint, Sugar, Lemon

Respect Your Elders
Gin, Elderflower, Rosemary, Lime

Revel Reviver
Vodka, Pineapple, Strawberry Liqueur, Bubbles

Mass Mule
Vodka, Ginger Beer, Cranberry Lime

Blood Orange Sangria
White wine, Brandy, Blood Orange, Apricot

Fall Spiced Sangria
Red Wine, Clove, Cinnamon, Brandy, Citrus

The Estate at Moraine Farm
719 Cabot Street
Beverly, MA 01915

Moraine Farm / Fireside Catering Sales Director
Katie Ayers
katie.ayers@firesidecatering.com
781-267-9434