



photo courtesy of Paul Robert Berman

THE ESTATE AT 
MORAINE  FARM



 WEDDINGWIRE
COUPLES' CHOICE
AWARDS®
★★★★★

2020



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

*Tablesides 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



HARVEST CALENDAR

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.

MORAIN FARM VENUE FEES + MINIMUMS

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.

Friday after 5:00pm	F&B Minimum Venue Rental Fee	\$14,000 \$3,500
Saturday after 5:00pm	F&B Minimum Venue Rental Fee	\$23,000 \$7,000
Sunday after 5:00pm	F&B Minimum Venue Rental Fee	\$10,000 \$2,000
Sunday Holiday after 5:00pm	F&B Minimum Venue Rental Fee	\$23,000 \$7,000
Trustees of Reservations Membership*	<i>*A supporting level membership to the Trustees of Reservations is required to book a private event at Moraine Farm</i>	\$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.

FOOD ALLERGY GUIDE

MCN

May Contain Nuts

GF

Gluten Free

DF

Dairy Free

V

Vegan

STATIONARY HORS D'OEUVRES

Stationary displays may be added to enhance your cocktail hour.

Artisan Cheese Board

Clothbound Cheddar, Local Goat, Manchego
Sheep, Danish Blue, Brie
Dried Fruit, Preserves, Toasts, and Crackers
\$10.00 per person

MCN

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

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

Antipasto

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

Gibbet Hill Farms Vegetable Crudité

Seasonal selections such as: Baby Carrots,
Romanesco, Peppers, Asparagus, Radish
Sugar Snap Peas, & Sweet 100 Tomatoes
Roasted Garlic Hummus
\$7.50 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

Bruschetta 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

GF, DF

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

PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included. Additional pieces available with incurred upcharge.

BEEF, PORK + LAMB

Red Wine Braised Beef Short Rib GF

Parsnip Purée, Crispy Garlic, Pickled Onion

Grilled Thai Beef Salad GF, DF +1

Chili, Cilantro, Mint

Peppered Beef Tenderloin & Bleu Cheese Fondue

GF +1

Great Hill Blue Cheese Fondue

Short Rib & Maple-Smoked Cheddar Grilled Cheese

MCN +1

Caramelized Onion Jam

Seared Beef Sirloin +1

Yorkshire Pudding, Horseradish, Pickled Onion

Black Angus Beef Mini Burger

Aged Cheddar, Pickle, Little Mac Sauce

Mini Steak Bomb MCN

Peppers, Onions, Salami, American

Barbecue Pulled Pork Slider

Coleslaw, Brioche Bun

Thai Pork Meatball DF

Ginger & Garlic Soy

Crispy Prosciutto & Fresh Mozzarella Crostini MCN

Honey Gastrique

Bacon Wrapped Dates GF + .50

Toasted Almond, Blue Cheese Cream

Kurobuta Pork Belly Slider +1

Kimchi Slaw, Sriracha Mayo

Mini Cuban Sandwich + .50

Roast Pork, Ham, Mustard, Pickles, Swiss,
King Hawaiian Rolls

Seared Lamb Chop GF, DF +1

Black Garlic, Rosemary Mustard Seed,
Pickled Onion Ring

POULTRY

Pulled Chicken Taco GF

Spiced Pulled Chicken, Cheddar, Avocado Cream

Chicken Pot Pie MCN

Roasted Free Range Chicken, Farm Vegetables

Fried Chicken Slider

Dill Pickle, Garlic Ailoli

Cranberry Almond Chicken Salad

Black Pepper Gougère

Tandoori Chicken Skewer GF

Tamarind Reduction

Fried Chicken & Waffles MCN

Sweet Cream Butter

Buffalo Chicken Mac + Cheese Cup +.50

Crumbled Blue Cheese

Buffalo Chicken Slider

Buffalo-Blue Cheese Dressing, Carrot & Celery Slaw

Smoked Duck & Cherry Quesadilla MCN +1

Cumin, Lime, Spicy Smoked Pepper Crema

PASSED HORS D'OEUVRES

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

Fennel-Coriander Dusted Scallop
Crisp Prosciutto, Pickled Fennel, Potato Purée
+9.00 | \$14.00 per person

Wild Mushroom Tortelloni
English Peas, Shiitake Mushroom,
Crisp Prosciutto, Madeira Cream
+5.00 | \$10.00 per person

Spiced Shrimp & Grits GF
Stone-Ground Grits, White Cheddar,
Smoky Tasso Ham
+ 7.00 | \$12.00 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

Spicy Chicken Sausage Gemelli
Chili-Garlic Broccoli Rabe, Caramelized Onions,
Parmesan Cream
+4.00 | \$9.00 per person

Pumpkin & Ricotta Ravioli
Roasted Root Vegetables, Pepitas, Fried Sage,
Brown Butter – Parmesan Cream
+4.00 | \$9.00 per person

Red Wine & Apricot Braised Short Rib GF
Gremolata, Parsnip & Potato Puree
+10.00 | \$15.00 per person

Crispy Pork Belly DF, MCN
Grilled Bread, Spicy Rouille, Pickled Vegetables
+7.00 | \$12.00 per person

Rigatoni
Brussels Sprouts, Asparagus, Sweet Peas, Caramelized
Cipollinis, Melted Leek Cream
+3.00 | \$8.00 per person

Seared Free Range Chicken Statler GF
Mushroom & Parmesan Risotto,
Roasted Garlic Jus
+7.00 | \$12.00 per person

SOUP

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

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

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

SIGNATURE FIRESIDE 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

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

Herb Roasted Free-Range Statler Chicken GF

Celery Root Purée, Shaved Fennel Salad, Lemon Jus
\$97

Free-Range Statler Chicken GF

Parsnip Purée, Apple-Sage Chutney
\$98

Roasted Duck Breast GF

Red Cabbage Purée, Black Berry Brandy Jus
Medium-Rare
\$101

Herb Roasted Rack of Lamb

Caramelized Shallot & Red Wine Lamb Jus
\$113

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*

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 entree. 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

Brûléed Onion, Roasted Baby
Carrots, Pickled Pearl Onions
\$100

Beluga Lentils GF, V

Spiced Squash, Rainbow Chard,
Pomegranate Molasses
\$100

BEEF

Red Wine Braised Short Rib

\$107

GF, DF

Grilled NY Sirloin

\$110

GF

Grilled Beef Tenderloin Filet

\$112

GF

Grilled Petit Beef Tenderloin Filet

\$108

GF

BEEF SAUCES

Select one for filet and sirloin offerings

Bourbon Peppercorn Au Poivre

GF, DF

Foraged Mushroom Demi-Glace

GF, DF

Caramelized Shallot &
Red Wine Demi-Glace **GF, DF**

Bacon & Blue Cheese Butter **GF**

Thyme Shallot Compound Butter **GF**

Red Onion Jam **GF, DF**

Smoked Paprika & Caramelized
Shallot Compound Butter **GF**

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

Sautéed Foraged Mushrooms
GF, DF + \$4.00

Agrodolce Cipollini Onions
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.

Mini Country Pies

Apple Crumb, Pumpkin, Mixed Berry
Whipped Cream
\$10.00 per person

Lemon Blueberry Shortcake Station

Lemon Lavender Biscuit, Fruit Compote, Lemon
Whipped Cream
**Build your own*
**Available May - August*
\$9.00 per person

Ice Cream Sundae Bar

Vanilla, Coffee, Chocolate Chip Ice Cream
Brownie Bits, Toffee, Toasted Almonds, Fresh
Strawberries, Cherries, Hot Fudge, Caramel Sauce,
Whipped Cream, Sprinkles
\$10.00 per person

Individual Apple Crisp

Maple Crème Anglaise
\$7.00 per person

Gelato Station

Lemon, Vanilla & Chocolate Gelato
Sugared Cherries, Pistachios,
Waffle Cookie, Ganache
\$12.00 per person

Union Square Donuts Table

\$6.00 per person
MCN

Cookies & Brownies

Select 3:
Double Chocolate Chip Brownie, Blondie, Gluten
Free Coconut Caramel Bars, Sea Salt Brownie
Cookie, Chocolate Chip, Oatmeal Butterscotch
Cranberry White Chocolate Chip
\$6.00 per person

Caramel Apple Shortcake Station

Maple Cinnamon Biscuit, Caramelized Apples,
Maple Whipped Cream
**Build your own*
**Available August - October*
\$9.00 per person

Milk & Cookies

Chocolate Chip, Oatmeal Butterscotch,
Cranberry White Chocolate Chip,
Sea Salt Brownie Cookie
Ice Cold Milk
\$8.00 per person

Individual Mixed Berry Crisp

White Chocolate Anglaise
\$8.00 per person

Cider Donuts

Cinnamon Sugar
Presented in paper bag
\$4.00 per person
MCN

Vanilla Bean Bread Pudding

White Chocolate Anglaise,
Chantilly Cream, Fresh Berries
\$7.00 per person

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.

Vanilla & Honey Crème Brûlée

Fresh Berry
\$5.00 per piece
GF

Salted Caramel Coconut Torte Bars

Coconut Shortbread Crust, Caramel
Filling, Salted Chocolate
GF, MCN

Espresso Pots de Creme

Chocolate Espresso Bean
\$5.00 per piece
GF

Classic Chocolate & Vanilla Whoopie Pie

Chocolate Peanut Butter Whoopie Pie

Peanut Butter Buttercream

Pumpkin Whoopie Pie

Cinnamon Cream Cheese

Vanilla Bean Tartlet

Fresh Berries
MCN

Chocolate Ganache & Caramel Tartlet

Sea Salt Sprinkle
MCN

Hibiscus & Strawberry Curd Tartlet

Fresh Strawberry
MCN

Miniature Red Velvet Cupcake

Cream Cheese Frosting

Miniature Chocolate Cupcake

Chocolate Buttercream

Mini Funfetti Cupcake

Vanilla Buttercream,
Confetti Sprinkles

Classic Cannoli

Double Chocolate Chip Cannoli

Lemon Pistachio Cannoli

S'mores Dessert Jar

Graham Cracker, Chocolate
Ganache, Toasted Marshmallow
\$6.00 per piece

Strawberry Cheesecake Dessert Jar

Graham Cracker, Fresh Berries
\$6.00 per piece

Peanut Butter Dessert Jar

Oreo Crumb, Peanut Butter
Mousse, Reese's Peanut Butter Cup
\$6.00 per piece

Vanilla Bean Cheesecake Bite

Graham Cracker Crust,
Mixed Berry Compote

Pumpkin Cheesecake Bite

Gingersnap Crust,
Spiced Chantilly Cream

Chocolate Dipped Strawberry

GF

Chocolate Torte Bite

Ganache Glaze, Boozy Cherries

Lemon Meringue Tartlet

Lemon Curd, Blueberry,
Torched Meringue
MCN

Carrot Cake Bite

Cream Cheese Frosting,
Cinnamon Dust

INDIVIDUAL PLATED DESSERTS

Seasonal Sorbet

\$6.00
GF, DF, V

Chocolate Torte

Ganache Glaze, Boozy Cherries
\$8.00

Lemon Meringue Torte

Vanilla Crust, Lemon Curd, Torched Meringue
\$8.00

Vanilla Bean Bread Pudding

White Chocolate Anglaise, Chantilly Cream, Berries
\$8.00

Blueberry Shortcake

Lemon Lavender Biscuit,
Blueberry Compote, Lemon Cream
\$8.00
Available May-August

Caramel Apple Shortcake

Maple Cinnamon Biscuit, Caramelized Apples,
Maple Whipped Cream
\$8.00
Available September-November

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.

Fresh Berries

Presented in Bamboo Cones
\$4.00/person
GF, DF

Bacon Bourbon Chex Mix

Presented in Individual Glass Jars
\$4.50/person

Sea Salt + Rosemary Potato Chips

Presented in Paper Bags
\$3.00/person
GF, DF

Miniature Soft Pretzel

Honey Mustard
\$3.50/person

Spicy Caramel Popcorn

Aleppo Pepper Caramel
\$4.00/person

Sesame Lo Mein

Julienne Vegetables
\$6.00/person

Soy Ginger Rice Noodles

Shredded Carrot,
Bean Sprouts, Scallions
\$6.00/person

Spicy Dragon Udon

Shiitake Mushroom, Red Pepper, Napa Cabbage
\$6.00/person

Honey Roasted Nuts

Presented in Individual Glass Jars
\$6.50/person
GF, DF

Maple & Cayenne Candied Bacon

\$4.00/person
GF, DF

Homemade Trail Mix

Sweet, Spicy, Salty,
Crunchy & Chewy
Presented in Paper Bags
\$5.00/person

D.I.Y. Trail Mix

Sweet, Spicy, Salty,
Crunchy & Chewy
Presented with Paper Bags
\$6.50/person

BEVERAGE STATIONS

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

Basil-Infused Lemonade

Fresh lemon
\$3.00 per glass

Lemon, Cucumber & Mint Water

\$2.00 per glass

Hibiscus Orange Water

\$2.00 per glass

Old Fashioned Lemonade + Iced Tea

Fresh lemon
\$4.50 per glass

Apple Cider Station

\$4.50 per glass

Hot Chocolate Station

Whipped Cream, Miniature Marshmallows,
Shaved Chocolate, Peppermint Sticks
\$4.50 per glass

Tablesides Coffee & Tea Service

\$6.00 per person
(Coffee and Tea Station is included in your package)

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.

FULL OPEN BAR

\$39.00/person

OPEN BAR – BEER + WINE ONLY

\$32.00/person

**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

Mint Julep Sour

Bourbon, Mint, Sugar, Lemon

Revel Reviver

Vodka, Pineapple, Strawberry Liqueur, Bubbles

Blood Orange Sangria

White wine, Brandy, Blood Orange, Apricot

10 Year Punch

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

Respect Your Elders

Gin, Elderflower, Rosemary, Lime

Mass Mule

Vodka, Ginger Beer, Cranberry Lime

Fall Spiced Sangria

Red Wine, Clove, Cinnamon, Brandy, Citrus



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