

ROSEMONT

THE PACKAGE INCLUDES

Personal Event Producer Throughout the Planning Process
Professional Event Manager for Your Event
Personal Attendant for You and Your Wedding Party
Bartenders (based on your guest count)
Parking Attendants
Magnificently Landscaped Grounds
Endless Photo Opportunities
Wedding Suite Balcony
Crisp White Napkins and Floor-Length Linens
Elegantly Framed Table Numbers
Complimentary Food Tasting for the Couple
Complimentary Bottle of Champagne in Each Wedding Suite
Mini Stationary Display from Your Menu for Your Wedding Party in Each Wedding Suite

FOR THE RECEPTION

Five Passed Hors D'oeuvres for Cocktail Hour
One Stationary Display for Cocktail Hour
Champagne Toast for All Guests
Choice of Salad
Freshly Baked French Rolls with Butter
Entrée Selection
Your Wedding Cake Served with No Cutting Fee
Freshly Brewed Coffee and Herbal Tea

PASSED HORS D'OEUVRES

INDICATES UPGRADED SELECTION: ♦ PLUS \$2 OR ♦♦ PLUS \$3
DF DAIRY FREE | GF GLUTEN FREE

MEAT

- GF Braised Beef Short Rib over Creamy Polenta
- Mini Meatloaf Cupcake with Spicy Tomato Glaze
- DF Chicken Tempura Lollipop with Vanilla Dijon Drizzle
- Philly Cheesesteak Roulade with Roasted Garlic Aioli
- Southern Fried Chicken and Waffle with Hot Honey
- Smoked Buffalo Chicken Purse with Creamy Bleu Cheese Drizzle
- Grilled Naan Bread with Fig Jam, Prosciutto, Goat Cheese and Fresh Basil ♦
- DF/GF Herb Crusted Lamb Lollipop with Rosemary Gastrique ♦♦
- GF Medjool Date stuffed with Goat Cheese and wrapped in Smoked Bacon ♦♦

VEGETARIAN

- DF Pan-Seared Edamame Dumpling
- Summer Vegetable Risotto Bite with Basil Cream
- Deconstructed Brie Phyllo with Roasted Pear and Fig
- GF Chilled Roasted Baby New Potato with Chive Crème Fraîche
- Mini Grilled Peach Caprese with Basil and Balsamic Glaze
- DF Sea Salt and Basil Whipped Edamame on a Garlic Crostini
- Grilled Pizzette with Roasted Garlic and Tomato Bruschetta
- GF Mini Portobello stuffed with Roasted Parmesan Vegetables
- DF Fresh Tomato Basil Concassé on Toasted Garlic French Baguette
- Tomato and Mozzarella Brochette with Fresh Basil and Balsamic Drizzle
- Herb Whipped Boursin Crostini with Julienne of Roasted Red Pepper
- Balsamic Drizzled Burrata on Toasted Brioche ♦

SEAFOOD

- Crispy Calamari Rings with Chipotle Aioli Dip
- Crispy Rangoon filled with Maine Lobster Meat and Cream Cheese
- DF/GF Sea Scallop wrapped in Applewood Smoked Bacon ♦
- Mini Crab Cake with Smoked Chile Infused Remoulade ♦
- Buttered Maine Lobster on a Griddled Brioche Round ♦♦
- Freshly Baked Profiterole with Creamy Lobster Salad ♦♦
- DF Sesame Seared Tuna with Julienne Vegetables ♦♦
- DF Seared Sea Scallop with Sesame Cracker ♦♦

SOUP SIPS

- GF Spicy Butternut Squash Bisque
- GF Wild Mushroom Cappuccino
- GF Traditional New England Clam Chowder
- Roasted Tomato Soup with Grilled Cheese Stick
- GF Traditional Lobster Bisque with Dry Sherry Drizzle ♦

Notice under state sanitary code, 105 cmr 590.000 (Oct. 2013) Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

STATIONARY DISPLAYS

Choose one of the following stationary displays, included in your package.

ARTISAN CHEESE TABLE

Great Hill Bleu Cheese Wedge, Brie Wedge, Sliced Sharp Cheddar, Gouda, Creamy Havarti, Fig and Honey Spread, Infused Honey, Dried Apricots, Banana Chips, Fresh Grapes and Strawberries with Assortment of Crackers

Add Garlic Breadsticks with Dipping Oil

Add Baked Brie En Croûte with Brandied Fig Spread

Add Warm Spinach and Artichoke Fondue

CROSTINI STATION

Traditional Tomato and Basil Concassé,

Chilled Olive Puttanesca, Roasted Garlic and Basil Ricotta, Whipped Feta, Whipped Chèvre, Eggplant Caponata, Spinach and Artichoke Spread, Fig Jam and an Assortment of Toasted Pita, Baguettes and Focaccia Crostini

Add Burrata

POMME FRITES

Yukon Gold and Sweet Potato Fries served with Truffle Salt, Smoked Salt, Spicy Ketchup, Irish Honey Mustard, Roasted Garlic Parsley Aioli and Fried Pickle Dip

GF MASHED POTATO BAR

Cheddar Cheese, Bleu Cheese, Caramelized Onions, Truffle Oil, Bacon Bits, Sautéed Mushrooms, Chives and Sour Cream

ARTISAN PIZZETTE TABLE

Classic Margherita

Shaved Sirloin and Arugula

Crispy Prosciutto with Chèvre and Fig

Red Grape and Gorgonzola with Balsamic Drizzle

UPGRADED STATIONARY DISPLAYS

ARTISANAL GRILLED CHEESE

Fontina and Gouda on Brioche
Served with French Fries and Roasted Tomato Soup Sip
Add Hot Honey or Vine Ripened Tomato
Add Applewood Smoked Bacon

PUB-STYLE PIZZA BAR

Ten-Inch Pub Style Pizzas with choice of toppings
(Up to Four Varieties)

CHICKEN AND WAFFLES

Freshly Breaded Chicken Tenders on a Warm Belgian Waffle
with Assorted Dipping Sauces

DELUXE CHARCUTERIE TABLE

Sweet Sopressata, Prosciutto Di Parma, Saucisson, Brie,
Smoked Gruyère, Great Hill Bleu Cheese, Burrata,
Kilchurn Estate Sharp Cheddar, Whipped Feta,
Whipped Chèvre, Rosemary and Thyme Marinated Olives,
Fire Roasted Peppers, Grilled Artichokes, Herb Shallot Dijon,
Glace Figs, Infused Honey, Pomegranate Honey,
Dried Apricots and Pears, Spiced Walnuts, Candied Pecans,
Carr's Table Water Crackers, Toasted Crostini
and Fresh Baguettes

SUSHI BAR

Shrimp, Salmon, Eel and Tuna in Traditional Nigiri,
Maki Rolls, California Rolls and Vegetarian Rolls
with Soy Sauce, Wasabi and Pickled Ginger

NEW ENGLAND SEAFOOD BAR

Fresh Maine Lobster Rolls, Fried Whole-Belly Clams
with House Cut French Fries, Fish and Chips
and Traditional New England Chowder
Served with Assorted Accompaniments

BAVARIAN PRETZEL BAR

Pretzel Twists, Bites and Braids in your choice of Three Flavors:
Salted, Everything, Maple Sugar, Cinnamon Sugar and more with
assorted dipping sauces
\$100 attendant fee

BREAKFAST BAR

Breakfast Sandwiches, Waffles, French Toast Sticks and Tater Tots
Served with Maple Syrup, Warm Nutella
and Whipped Cream

SLIDER SHACK

Cheeseburger, Fried Chicken, Philly Cheesesteak
and Meatball with Mozzarella Sliders
Served with Yukon Gold and Sweet Potato Fries
Add Hot Honey

CANTONESE WOK

Beef and Chicken Satay,
Chicken and Vegetable Dumplings
Vegetarian Spring Rolls and Crispy Rangoons
with Vegetable Lo Mein, Fried Rice
and Assorted Dipping Sauces

CARVING STATION

Slow Roasted Beef Tenderloin and Turkey Breast
with Horseradish Crème, Herb Dijon, Cranberry Relish
and Fresh Parker House Rolls

DF/GF CUSTOM RAW BAR

Black Tiger Shrimp
Duxbury Oysters
Little Neck Clams
Crab Claws
Lobster Tails
Full Raw Bar
Over Seaweed with House Cocktail Sauce & Lemon
\$450 Ice Sculpture and Setup

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FIRST COURSE

Includes choice of salad.

SALAD

GF Signature Salad with Little Leaf Lettuce wrapped in a Cucumber, Tomato and Parmesan with Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmesan

Baby Arugula with Freshly Shaved Parmesan, Crushed Toasted Croutons and House-Made Lemon Vinaigrette

GF Baby Mesclun, Crumbled Goat Cheese, Spiced Walnuts, Julienne Apple and Champagne Vinaigrette

GF Caprese Salad with Fresh Local Tomato, Mozzarella, Basil Chiffonade and Balsamic Reduction

SOUP

DF Portuguese Kale Soup

GF Spicy Butternut Squash Bisque

GF Traditional New England Clam Chowder

GF Maine Lobster Bisque with Sweet Sherry Drizzle

PASTA

Penne Alla Vodka

DF Gemelli Pasta Bolognese

Cheese Ravioli with Spicy Tomato Confit

Lobster Ravioli with Sherry Cream

INTERMEZZO

DF/GF Raspberry or Lemon Sorbet

Served in a Glass Bowl with a Fresh Mint Spring

- or -

Served atop Champagne

ENTRÉE SELECTIONS

Create your own signature entrée with your choice of starch and vegetable.

DF Dairy Free | GF Gluten Free

BEEF

- GF 12oz Slow Roasted Prime Rib
- GF 12oz New York Sirloin
- GF 12oz Delmonico Steak
- GF 8oz Barrel Cut Filet Mignon
- GF 8oz Petit Chateaubriand

CHOICE OF:

- Au Jus
- Béarnaise Sauce
- Briand Sauce
- Bordelaise Sauce
- Port Wine Demi-Glaze
- Truffle Demi-Glaze

SEAFOOD

- GF Roasted Cod
- GF Pan-Seared Salmon
- GF Pan-Seared Scallops
- GF Sesame Crusted Sea Bass

CHOICE OF:

- Basil Cream
- Ginger Teriyaki Glaze
- Triple Citrus Glaze
- Mango Pineapple Salsa
- Lemon Beurre Blanc
- Garlic Herb Crème Fraîche

POULTRY

Featuring Bell & Evans Chicken

- GF Pan-Seared Chicken
- Chicken Milanese

CHOICE OF:

- Heirloom Tomato & Basil Confit
- Lemon Butter Sauce
- Sundried Tomato & Basil Cream
- Lemon Parsley Sauce
- Wild Mushroom Wine Sauce
- Lemon Caper Cream Sauce

ACCOMPANIMENTS

- GF Wild Rice Pilaf
- GF Creamy Herb Polenta
- GF Dauphinoise Potatoes
- GF Seasonal Vegetable Risotto
- GF Roasted Garlic Mashed Potatoes
- GF Crispy Garlic Parmesan Potato Wedges
- DF/GF Roasted Garlic & Thyme Fingerling Potatoes
- GF Mascarpone & Chive Whipped Pommes Purée
- DF/GF Pan-Roasted Carrots
- DF/GF Sea Salt Roasted Broccolini
- GF Herb & Butter Roasted Mini Carrots
- DF/GF Lemon Garlic Roasted Asparagus
- DF/GF Sea Salt & Olive Oil Haricot Vert
- DF/GF Roasted Brussel Sprouts and Crispy Pancetta
- DF/GF Prosciutto Wrapped Haricot Vert Bundle

CHOICE OF ENTRÉE OR ACCOMPANIMENT

- Split Starch or Vegetable
- Choice of Two Entrées
- Choice of Three Entrées

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CHEF CURATED ENTRÉES

DF DAIRY FREE | GF GLUTEN FREE | V VEGAN

DF/GF BRAISED BEEF SHORT RIB

Demi-Glaze, Creamy Herb Polenta and Pan-Roasted Mini Carrots

GF ROASTED BELL & EVANS CHICKEN BREAST

Pomegranate Glaze, Garlic Yukon Mashed Potatoes and Buttered Mini Carrots

GF HERB-CRUSTED NEW ZEALAND RACK OF LAMB

Rosemary Demi-Glaze, Parmesan Roasted Potato Wedges and Buttered Medley of Rainbow Carrots

GF MARINATED SEA SCALLOP & LOBSTER TAIL SKEWER

Sweet Basil Butter Sauce, Asparagus Risotto and Prosciutto Wrapped Haricot Vert Bundle

GF TWIN FILET MIGNON MEDALLIONS & PETITE SEARED CHILEAN SEA BASS

Port Wine Demi-Glaze, Dauphinoise Potatoes and Lemon Garlic Roasted Asparagus

GRILLED PETITE FILET MIGNON WITH TWO JUMBO BAKED SHRIMP

Lemon Beurre Blanc, Seasonal Risotto and Lemon Garlic Roasted Asparagus

GF GRILLED PETITE FILET MIGNON WITH SEARED SEA SCALLOPS

Basil Cream Sauce, Seasonal Risotto and Lemon Garlic Roasted Asparagus

DF/GF GRILLED PETITE FILET MIGNON WITH SESAME CRUSTED SEA BASS

Ginger Teriyaki Glaze, Seasonal Risotto and Lemon Garlic Roasted Asparagus

GF GRILLED PETITE FILET MIGNON WITH MAINE LOBSTER TAIL

Sherry Cream, Seasonal Risotto and Lemon Garlic Roasted Asparagus

VEGETARIAN ENTRÉES

GF INDIVIDUAL VEGETABLE LASAGNA

DF/GF/V ROASTED SUMMER VEGETABLE NAPOLEAN

DF/GF/V FRESH HERB-INFUSED VEGETABLE JULIENNE OVER RISOTTO

BUTTERNUT SQUASH RAVIOLI WITH BASIL CREAM SAUCE

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Prices do not include a 22% administrative fee and a 6.25% state tax.

SWEET STATIONS

CUPCAKE TOWER

The fun alternative to a plated wedding cake with your choice of six assorted flavors

COOKIES AND MILK

White and Chocolate Milk served in a Mini Cosmo Glass
with a selection of our Signature Chocolate Chip, Double Chocolate Chip
and White Chocolate & Macadamia Nut Cookies

DONUT STATION

Assorted Donuts and Donut Holes served with Glazes, Dipping Sauces, and Fillings
with Crushed Candies and Cookie Topping

CANDY BAR

A beautiful display of jars filled with up to twelve of your favorite candies
(Scoops and Bags Provided)

ICE CREAM SUNDAE BAR

Your three favorite flavors served in Waffle Cones and Waffle Bowls with a variety of toppings:
Whipped Cream, Walnuts, Cherries, Sprinkles, Cookie Pieces, Three Crushed Candies, Chocolate and Caramel Sauces
\$75 attendant fee

VIENNESE TABLE

A selection of Whole Cakes, Torts, Assorted Mousses, Mini Pastries, Dessert Pops and Cannoli
Add Seasonal Fruits, Carved Melons, Berries and Honey Yogurt Dip 10

BELGIAN WAFFLE BAR

Warm Belgian Waffle with Whipped Cream, Nutella, Salted Caramel, Maple Syrup,
Fresh Strawberries and Candied Applewood Smoked Bacon Bits

TO-GO STATIONS

All Items are Packed To-Go with a Bottle of Water.
Add a Classic Glass Bottle of Coca-Cola

DF/GF TRAIL MIX

Our Own Blend of Peanuts, Cashews, Almonds,
Dried Fruits and Chocolate

GF POPCORN

Choice of Buttered, Caramel or Chocolate-Covered Popcorn

DF CHOCOLATE-COVERED PRETZELS

Crunchy Pretzel Twists covered in Chocolate

DF BAVARIAN PRETZEL

Warm, Salted Bavarian Pretzel Twist

CHOCOLATE CHIP & SIP

Our Signature Chocolate Chip Cookies
with choice of Hot Chocolate or Coffee & Tea

CIDER & DONUT DUO

Hot Apple Cider paired with a
Warm Cider Donut coated with Cinnamon Sugar

PUB-STYLE CHEESE PIZZA

Our Fresh Ten-Inch Pub-Style Cheese Pizza

BEVERAGES

PRE-CEREMONY BEVERAGE

Classic Lemonade, Raspberry Lemonade, Iced Tea or Peach Iced Tea
Still Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme
Sparkling Water Freshly Infused with Strawberry Basil, Citrus Mint or Blackberry Thyme
Hot Apple Cider with Cinnamon Stick Stirrers
Hot Chocolate with Mini Marshmallows
Mini Bottle of Bubbly
(plus \$150 attendant fee)

GUEST PAID BAR

OPEN BAR BY CONSUMPTION

ONE-HOUR FULL OPEN BAR

FULL OPEN BAR (4.5 HOURS)

Full selection of top-shelf Vodka, Gin, Rum, Tequila, Rye, Bourbon,
Scotch, Brandy, Liqueurs, Cordials, Beer, Wine, Soda and Juice

BAR STATIONS

MARTINI BAR (CHOOSE ONE)

Choices include: Espresso, Chocolate, Pomegranate, Very Berry or Watermelon
Served by an Interactive Bartender with a Custom Ice Display
(By Consumption plus \$450 Ice Sculpture and Setup)

MOJITO BAR

Choose from Traditional or Strawberry
with crushed Mint Leaves
(By Consumption plus \$450 Ice Sculpture and Setup)

SIGNATURE ICED SANGRIA BAR

Red Wine, Brandy and Fruit Juice
Served in an Ice Bowl with Floating Fresh Fruit
(By Consumption plus \$350 Ice Sculpture and Setup)

BUBBLY BAR

Customize Your Glass of Champagne
with Fresh Fruits and Purées
(By Consumption plus \$500 Ice Sculpture and Setup)

CONSUMPTION BAR

Domestic Beer
Imported Beer
Craft Beer
Wine by the Glass
Champagne by the Glass
House Liquor
Call Liquor
Top Liquor

GUEST PAID BAR

Setup Charge \$

Domestic Beer
Imported Beer
Craft Beer
Wine by the Glass
Champagne by the Glass
House Liquor
Call Liquor
Top Liquor

WINES

The number indicates the price per bottle for table wine service.
Wine Attendant(s) required for table service (by the bottle only)
1 Attendant per 75 Guests

SPARKLING & ROSÉ

Wycliff Champagne, California
Prima Perla Prosecco, Veneto, Italy
Château Routas, Rosé, Provence, France

WHITE WINES

Canyon Oaks Moscato, California
Spasso Pinot Grigio, Calco, Italy
Mark Stone Chardonnay, Sonoma Valley, California
Astica, Sauvignon Blanc, Mendoza, Argentina

RED WINES

Mark Stone Pinot Noir, California
Mark Stone Cabernet, Sonoma Valley, California
Noble Vines Merlot, Sonoma Valley, California

Please inquire with your Event Producer if you have any specific requests.
These selections are subject to change based on availability.