



2025 Wedding Package

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Welcome to the Black Swan Country Club. We thank you for considering our beautiful venue for your upcoming special event. Our dedicated and professional Managers and Staff will ensure that your day is a unique and memorable experience.

Nestled on 120 acres in beautiful Georgetown, Massachusetts, overlooking the rolling greens of a Philip Wogan 18-hole championship golf course, Black Swan Country Club brings the charm of New England with the ambiance of a luxurious country club.

Our magnificent venue features two elegant ballrooms, each with their own private entryway, with winding staircases, cathedral ceilings, spacious dance floors and expansive outdoor balconies with breathtaking views. Our picturesque outdoor photo areas are the perfect setting to capture your special day. If you plan to have your ceremony with us, we are happy to offer both indoor and outdoor locations for your nuptials.

Our team of wedding professionals, and our exclusive caterer, work hand in hand to deliver a pristine level of service. Vinwood Caterers is here to ensure that your event is tailored to be a reflection of you, surpasses all of your expectations and leaves you and your guests delighted.



2025 BLACK SWAN EXCLUSIVE MENU PACKAGE

Vinwood's Signature Style and polished service are behind all of our sensational events, from simple to lavish. We are proud to be voted as the **Best of the Northshore Caterer** for consecutive years and our recognized reputation and multiple awards are behind each of Vinwood's events. We know what it takes to throw a good party and look forward to collaborating and tailoring details with you to turn your vision into a perfect reality at this most special venue. Every party is custom and each menu that we design is unique to your style, to your budget and to your tastes. Good taste matters and our offerings reflect the best flavors of each season, elegantly prepared and thoughtfully and creatively presented.

Vinwood's menu suggestions and serving styles, whether buffet, plated dinners, stations or simply passed hors d'oeuvres, are intended to provide you with a sense of our unsurpassed and innovative services and flexibility. Entertaining is a reflection of your style and we will create and execute your event so that it will definitely surpass all of your guest's and your expectations.

Our menu suggestions and themes are just the beginnings to create your own personalized occasion. Food preferences and any food allergies are easily accommodated. Vinwood Caterers will always provide our decades of seasoned and gracious experience and we understand what it takes to make an event successful and memorable. Although we always customize every menu to match a client's taste, budget and individual style, Vinwood Caterers always provides the following to ensure a seamless event:

- Hors D'oeuvres Selections (Separately Priced)
- Complete Menu Design
- White or Silver Premium Linen and House China for Your Guest Tables
- Silver Plated Flatware and Stemware
- Decorative Props, Greenery and Fitted Linen for the Food Tables
- Event Setup and Breakdown
- Catering Chef, Staff and Event Coordinator
- Cake Cutting and Presentation

Remember at Vinwood.....The Party Starts Here!

Bar & Beverage Packages

All Bar Packages Include Certified Bar Staff, Liquor Liability Insurance, Liquor and/or Beer & Wine, Soda, Drink Mixers, and Complete Bar Set-up. Service of Alcoholic Beverages Is Limited to A Maximum Of 4.5 Hours and Alcoholic Beverages Must Be Discontinued One Half-Hour Prior To The Scheduled End of the Event or as Deemed by the Venue. A Water Station is Available Until the End of the Event.

Open Bar (Per Person)

	Cocktail Hour (1 hour)	Full Reception (4.5 hours)
Beer / Wine / Soft Drinks	\$18	\$36
Full Bar	\$28	\$44

Consumption & Cash Bar

For a Consumption Bar the Client Will Be Charged the Final Total of All Drinks Served at the Individual Drink Prices. A \$15.00 Per Person Deposit Will be Invoiced in Advance. This Deposit is Put Towards Your Total Consumption Bar Invoice. The Final Balance Is Due the Day Of The Event.

The Client May Also Choose to Set in Advance, a Capped Bar Amount. This Amount Will Also be Invoiced and Paid for in Total Prior to the Event.

Management reserves the right to discontinue alcohol service to any individual, group or entire event at their discretion.

Wine Service

House Wines (Canyon Road) \$25 Per Bottle (Please select 1 red wine and 1 white wine to be served)
Premium Wines \$30 - \$35 Per Bottle

Signature Cocktails (To Be Tray Passed or Available at the Bar)

Red or White Sangria \$8 Per Person
Custom 1 or 2 Liquor Cocktail \$9 Per Person (For 1 hour service during cocktail hour)

If you are having an Open Bar, Signature Cocktails are included (some exceptions apply, please inquire)

Satellite Bar (For Counts Over 160 Guests)

A Beer and Wine Satellite Bar is provided for guest counts over 160 at no additional cost.

All food and beverage incur a 6.25% MA meals tax, 0.75% Local Tax, 14% Labor Charge & 6% Club Charge
(Room Fees & Club Charges are taxable by law)

Bar & Beverage Pricing

Soda and Juice

Coke, Diet Coke, Ginger Ale, Sprite, Club Soda, Tonic Water, Cranberry, OJ and Pineapple

Domestic Beer

Bud, Bud Light, Miller Lite; Coors Light; Mich Ultra; Non-Alcoholic Beer

Imported Beer

Sam Adams, Sam Seasonal, Corona, Heineken

House Wine

Canyon Road; Varietals of Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose, Pinot Noir, Cabernet Sauvignon and Merlot, LaMarca Prosecco

House Liquor

Absolut, Smirnoff, Bacardi, Beefeaters, Tanqueray, Bailey's, Southern Comfort, Chambord, Tito's Vodka, Stoli Raspberry, Malibu, Bombay Sapphire, Disaronno

Call Brands

Jameson, Crown Royal, Hendricks, Jack Daniels, Ketel One, Dewar's, Kahlua, Makers Mark, Jose Cuervo, Captain Morgan

Top Shelf

Grey Goose, Hennessy, Patron, Johnny Walker Black

Martinis

Martinis, Cosmopolitans, Manhattans, Espresso Martinis, etc.

Signature Drink Suggestions

Cosmo Berry Spritz

White Wine and Powell & Mahoney Cosmopolitan Mix Topped with a Splash of Club Soda Served Over Ice with Fresh Strawberry Garnish

Sparkling Spiked Lemonade

Vodka, Powell & Mahoney Simple Syrup, Fresh Lemon Juice and Soda Water Served over Ice and Garnished with Lemon Wheel

Mango Passion Fruit Paloma

Tequila, P&M Mango Passion Fruit Margarita Mix, Fresh Lime Juice and Club Soda Served in a Salt Rimmed Glass with Lime Wheel Garnish

Kentucky Peach Smash

Bourbon, P&M Peach Bellini Mix, Fresh lemon juice, and Simple Syrup Served Over Ice Garnished with Mint Sprig

French 75

Gin, Simple Syrup, and Fresh Lemon Juice Served in a Champagne Flute with Champagne Topper Garnished with Lemon Twist

COCKTAIL HOUR SELECTIONS *Arranged Exclusively for Black Swan*

Please choose from the following:

Eight Passed Hors D'oeuvres of Your Choice **OR**

Four Passed Hors D'oeuvres and the Artisanal Cheese and Fruit Display (GF) Indicates Gluten Free.

PASSED HORS D'OEUVRES

From the Sea

Chesapeake Crab Cake with House Made Lemon Caper Remoulade
Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
Blackened Shrimp on Cheesy Grits Spoon with Herb Oil Drizzle (GF)
Crispy Coconut Shrimp with Spicy Sweet Chili Sauce
Bay Scallop Hand Wrapped in Smoked Bacon (GF)
Mini Potato Pancake with Smoked Salmon, Capers and Lemon Dill Remoulade
Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème

Meat and Poultry

Thai Shredded Chicken Salad with Mango Lime Salsa in Sesame Cone
Jamaican Jerk Chicken with Pineapple Mango Salsa Puree (GF)
Buffalo Chicken Spring Roll with a Cooling Blue Cheese Drizzle
Oven Roasted Tenderloin Herbed Crostini with Arugula Pesto and Smoked Tomato Jam
Petite Beef Wellington in Flaky Puff Pastry
Philly Cheese Steak Spring Roll with Spicy Kicky Ketchup Dip
Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
Steamed Pork Dumpling Spoon with Scallion Soy Ginger Chili Sauce

Vegetables

Arancini di Rosa with Roasted Red Pepper and Garlic Aioli (GF)
Sauteed Spinach, Swiss Cheese and Mushrooms in Flaky Puff Pastry Triangle
Raspberry, Dried Apricot and Brie en Croute
Roasted Vegetable Pizzetta with Goat Cheese and Pesto
Tomato Bisque Shooter with Mini Grilled Cheese
Crispy Polenta Bite with Oven Roasted Tomatoes, Feta and Kalamata (GF)
Goat Cheese and Tiny Orange Zested Beets in Endive Leaf (GF)
Crispy Cheesy Mac and Cheese Bite
Caprese Skewer with Basil and a Balsamic Drizzle with Extra Virgin Olive Oil and Cracked Black Pepper (GF)
Watermelon, Feta and Mint Bite with Balsamic Reduction (GF) *(Seasonal)*
Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF) *(Seasonal)*

Artisanal Cheese and Fruit Display

A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Such as New England Cheddar, Spanish Manchego, French Brie, Herbed Goat Cheese, Cranberry Stilton and Boursin Cheese Served on Marble Platters and Accompanied by Baskets of Gourmet and Gluten Free Crackers, Flatbreads Seasonal Fresh and Dried Fruits



STATIONARY HORS D'OEUVRES

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes.

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Artisanal Cheese Selection

A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Including New England Cheddar, Spanish Manchego, French Brie, Herbed Goat Cheese, Cranberry Stilton and Boursin Cheese. Served on Marble Platters with Baskets of Gourmet and Gluten Free Crackers and Seasonally Fresh and Dried Fruits

Crudités and Crostini

Colorful, Seasonal and Artistic Arrangement of Garden-Fresh Vegetables Served with an Array of Dipping Choices and Make Your Own Customized Appetizer Bite with Crisp Olive Oil Toasts to Top with White Bean Garlic Spread and Herbed Ricotta Cheese.

Mediterranean Table

An Assortment of Flavorful Tastes Including Roasted Baba Ghanoush, Tabbouleh, Flavorful Hummus, Stuffed Grape Leaves, Spanakopita Triangles, Cheeses, Olives, Pita, Naan and Lavash Breads

Antipasti Misti

An Abundant Display of Italian Cured Meats Including Soppressata, Prosciutto and Capicola, Imported Cheeses, Colorful Roasted Sweet Red and Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms and Artichoke Hearts. Served with Crispy Bread Sticks and Focaccia Bread

Grazing Table

An Artful Display of Fine Cheeses to Include New England Cheddar, Manchego, Parma Gouda, French Brie, Stilton with Cranberries and Herbed Goat Cheese. Thinly Sliced Italian Prosciutto, Capicola and Genoa Salami, Colorful Roasted Sweet Red and Yellow Peppers, Bocconcini with Pesto, Marinated Olives, Mushrooms and Artichoke Hearts. Crisp Garden Crudité with Roasted Red Pepper and Caramelized Onion Dips. Served with Dried and Fresh Fruits, Assorted Gourmet and Gluten Free Crackers, Crispy Pita Triangles and Focaccia Bread

Vinwood's Signature Style New England Raw Bar*

Gulf Shrimp, Oysters, Crab Claws and Littleneck Clams Dramatically Presented on Crushed Ice in a Replica Gloucester Dory Boat with Traditional Accompaniments of Lemon Wedges, Grated Horseradish, Shallot Mignonette, Kicky Cocktail Sauce and Tabasco

Sushi Station*

An Asian Themed Display with Five Choices of Freshly Prepared Sushi. All Selections are Accompanied by Wasabi, Pickled Ginger, Soy Sauce and Chopsticks

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*These menu items may be served raw or undercooked.
Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in food borne illness.



SALADS

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All of our market fresh salads are included with your entrees and come with a selection of freshly baked artisan rolls, garnished with roasted garlic and rosemary and served with fresh creamery butter.

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Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and Garden Herb Dressing

Wedge Salad

Classic Iceberg Lettuce, Diced Tomatoes, Bacon Crackles, Blue Cheese Crumbles and Green Goddess Dressing

Vinwood's Chop Chop

Chopped Romaine Lettuce with Cucumber, Tomato, Roasted Corn, Celery, Green Beans and Parmesan Peppercorn Dressing

Classic Caesar Salad

With Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons

Boston Bibb Salad

Fresh Bibb Lettuce with Sliced Apples, Blue Cheese, Pistachio Nuts and Dijon Apple Cider Vinaigrette

Berry Salad

Peppery Arugula, Sweet Seasonal Berries and Buttery Hazelnut Dressing

Mediterranean Salad

Romaine and Red Leaf Lettuces with Cucumber, Black Olives, Red Onion, Artichoke Hearts, Feta, Roasted Peppers and Oregano Dressing

Signature Insalata Caprese

Vine-ripened Tomatoes Layered Between Creamy Fresh Mozzarella and Basil. Drizzled with Balsamic Reduction and Basil Infused Olive Oil. Garnished with Micro Basil

Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Asian Pear and Cranberry Vinaigrette

Butternut Mixed Greens (Seasonal)

Mixed Market Greens with Roasted Butternut Squash, Dried Cranberries, Slivered Almonds and Champagne Shallot Vinaigrette

Arugula Salad (Seasonal)

Baby Arugula with Grilled Peaches, Goat Cheese, Toasted Almonds and Sherry Vinaigrette

Spinach and Watermelon Salad (Seasonal)

Baby Spinach with Pickled Red Onion, Watermelon, Cucumber, Crumbled Feta Cheese and Lemony Vinaigrette

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PLATED ENTRÉES

We are happy to accommodate any special requests due to allergies or dietary restrictions.

Poultry

Herb Panko Crusted Chicken Paillard

Boneless Chicken Breast Dusted with Garden Herbs and Crunchy Breadcrumbs Served with Caramelized Onion and Sweet Sherry Wine Sauce Garnished with Micro Greens

Classic Chicken Marsala

Boneless Sautéed Chicken Breast Finished with Imported Marsala Wine, Market Fresh Mushrooms And Sweet Red Peppers

Chicken Piccata

Boneless Chicken Breast Sautéed with Mediterranean Capers, Lemon, Forest Mushrooms and White Wine Sauce

Pan Seared Tuscan Chicken

Chicken Breast with Artichokes, Roasted Sweet Red and Yellow Tomatoes and Natural Pan Jus

Chicken Saltimbocca

Classic Recipe of Chicken Breast with Prosciutto, Provolone and Sage Infused Sauce

New England Chicken

Chicken Breast Served with Savory Herbed Bread Stuffing with Dried Cranberries and Classic Old Farm Style Gravy

Turf

Pan Seared Filet Mignon* (GF)

Drizzled with Merlot Demi-Glace

Roast Prime Rib of Beef (GF)

Herb Crusted and Slow Roasted Prime Rib with Peppercorn Infused Au Jus

Roast Tenderloin of Beef (GF)

Center Cut Sliced Tenderloin with a Cabernet Demi-Glace

Cabernet Braised Boneless Short Ribs (GF)

Tender, Slow Cooked Short Ribs with Rich Cabernet Sauvignon Sauce

French Provencal Bistro Steak* (GF)

Sirloin Filet with Butter of Capers, Garlic and Chives, Topped with Oven Crisped Onion Strings

Grilled Bourbon Glazed Beef Tips* (GF)

Bourbon and Brown Sugar Marinated Beef Tips with Grilled Peppers and Onions



PLATED ENTRÉES

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From the Sea

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Citrus and Ginger Glazed North Atlantic Salmon* (GF)

With Tropical Fruit Salsa

Cape Ann Baked Haddock

Topped with Oven Roasted Cherry Tomatoes, Buttery Panko Gremolata and Fresh Lemon

Captain's Cut Roasted Cod (GF)

With Lemon Beurre Blanc and Micro Greens

Crab Filled Roulade of Atlantic Sole

Delicate Sole Filet with Flavorful Crab Stuffing and Champagne Béchamel Sauce

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Surf and Turf

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Applewood Bacon Wrapped Filet Mignon and Mini Lobster Gratin*

Seared Filet with Demi-Glace and Gratin with Sherried Crème

Roasted Tenderloin of Beef and Baked Stuffed Shrimp*

Carved Roasted Tenderloin with Brandied Mushroom and Peppercorn Jus and New England Style

Baked Jumbo Shrimp with Lemon Garlic Stuffing

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PLATED ENTRÉES

Vegetarian

Polenta Tower (GF)

Rosemary Polenta Cakes Layered with Oven Seared Portobello Cap, Spinach, Roasted Peppers and Mozzarella on Slow Roasted Tomato Coulis Served with Parmesan Crisp

Roasted Vegetable Napoleon (GF)

Layers of Roasted and Grilled Vegetables, Pesto Ricotta and Goat Cheese with Sweet Red Pepper Crème Sauce and Chive Oil

Signature Butternut Squash Ravioli

Hand Crafted with Mascarpone Cheese Crème Sauce and Fresh Fried Sage Leaves. Topped with a Mélange of Roasted Butternut Squash and Red Onion

Tuscan Style Penne (GF optional)

Pasta with Spinach, Cannellini Beans and Grilled Vegetables topped with a Robust Marinara Sauce

Sweet Endings

Included to compliment your wedding cake

Fresh Berries and Cream

A Selection of Fresh Strawberries, Blueberries, Blackberries and Raspberries Served with Sweet Whipped Cream

-OR-

Chocolate Dipped Strawberries

Strawberries Dipped in Chocolate Glace with White Chocolate Drizzle

Silver Service Coffee and Tea Service

Premium Atomic Free Trade Coffees and Assorted Herbal Teas Served from Elegant Silver Urns

Children's Meals (10 and under)

Vendor Meals (example: DJ, Photographer, etc.)

Split Menu Fee (*Applies when more than two entrees are offered*)



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ENTRÉE ACCOMPANIMENTS (included)

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Potato - Rice - Grains – Risotto

Signature Smashed Potatoes with Sweet Roasted Garlic and Caramelized Onion
Sautéed Red Bliss Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper
Oven Roasted New Potatoes with Rosemary
Potato and Parsnip Puree
Smashed Sweet Potatoes and Carrots
Wild and Long Grain Lemon Rice
Jasmine Rice
Orzo with Fresh Herbs and Feta Cheese
Wild Mushroom Risotto
Mascarpone Risotto
Crispy Sweet Pea Risotto Cake
Crispy Polenta Cake Disc
Herbed Pearl Couscous

Vegetables

Asparagus with Lemon Zested Butter
Seasonal Oven Roasted Vegetables with Garlic and Fresh Herbs
Olive Oil and Rosemary Roasted Baby Carrots
Garden Fresh Green Beans with Roasted Cashews
Market Grilled Vegetables with Balsamic Glaze
Squash, Edamame, Corn, Baby Tomato and Basil Succotash
Roasted Brussels Sprouts with Vanilla Pecan Butter
Olive Oil Roasted Haricot Verts

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PASTAS

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Butternut Squash Ravioli with Mascarpone Sage Sauce
Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce
Angel Hair Tossed with Fresh Arugula Pesto
Cavatappi Sauteed with Plum Tomatoes, Fresh Basil, Portabellas and White Wine Sauce
Lemon Pepper Rustica with Artichokes, Black Olives, Sun Dried Tomatoes and Olive Oil
Fettuccine Tossed with Traditional Alfredo Sauce
Tri Colored Tortellini with Homemade Marinara
Gemelli with Asparagus and Sweet Peas in Lemon White Wine Sauce
Classic Baked Cheesy Mac and Cheese

*To Add as a Course for Plated Meals
(Included in Buffets and Stations)*



BUFFET SUGGESTIONS

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The following buffet selections are only some of the options that you are able to choose to begin to design your own unique menu for your event. We suggest that the first course be plated and served to your guests when they are seated. All of our buffet options come with a bountiful selection of freshly baked artisan rolls with creamery butter. Silver service coffee and tea presentation, fresh assorted berries with whipped cream or chocolate dipped strawberries are also included with your customized menu.

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Plated First Course: Market Spring Green Salad Tossed with Seasonal Vegetables and Garden Herb Dressing
Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce
Grilled Bourbon Glazed Beef Tips with Grilled Peppers and Onions
Red Bliss Potatoes Sautéed with Garlic, Parsley, Shallots and Cracked Black Pepper
Tri Color Tortellini with Homemade Marinara Sauce
Market Grilled Vegetables with Balsamic Glaze

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Plated First Course: Mediterranean Salad of Mixed Greens with Cucumber, Black Olives, Grape Tomatoes, Red Onion and Artichoke Hearts with Feta and Oregano Dressing
Cape Ann Baked Haddock with Roasted Cherry Tomatoes, Panko Gremolata and Fresh Lemon
Vinwood's New York Sirloin Carved by the Chef with Brandied Mushroom Peppercorn Mèlange and Horseradish Sauces
Oven Roasted New Potatoes with Rosemary
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil, Portabellas and White Wine Sauce
Asparagus with Lemon Zested Butter

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Plated First Course: Harvest Salad of Mixed Greens, Dried Cranberries, Spiced Walnuts, Sliced Pears and Cranberry Vinaigrette
Red Currant Glazed Turkey Carved by the Chef with Savory Herbed Bread Stuffing, Sage and Red Currant Gravy and Cranberry Maple Compote
Cabernet Braised Boneless Short Ribs
Signature Smashed Potatoes with Sweet Roasted Garlic and Caramelized Onion
Oven Roasted Seasonal Vegetables with Garlic and Fresh Herbs

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Plated First Course: Caesar Salad with Vinwood's Signature Dressing, Parmesan and House Made Croutons
Chicken Piccata with Mediterranean Capers, Lemon, Forest Mushrooms and White Wine Sauce
Crab Filled Roulade of Atlantic Sole with Champagne Béchamel Sauce
Slow Roasted Prime Rib of Beef with Peppercorn Au Jus
Lemon Pepper Linguine Rustica with Artichokes, Black Olives, Sun Dried Tomatoes and Olive Oil
Wild Mushroom Risotto
Garden Fresh Green Beans with Roasted Cashews

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FOOD STATION SUGGESTIONS

Offering your guests, the choice of a number of different tastes at your event is a fun and interactive way to have a party. The Stations listed below are just the starting point to create an event that is customized for you and to your tastes and style. Your food stations selections will come with freshly baked rolls with roasted garlic and rosemary, served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices of chocolate dipped strawberries or fresh berries and whipped cream are also included with your customized menu.

New England Fare

Traditional New England Clam Chowder with Accompaniments
Harvest Salad of Market Greens, Dried Cranberries, Spiced Walnuts,
Goat Cheese, Sliced Pears & Cranberry Vinaigrette

Pasta Trio

Cavatappi Sautéed with Plum Tomatoes, Fresh Basil & Portabellas
Angel Hair Pasta Tossed with Fresh Arugula Pesto
Roasted Garlic & Cheese Ravioli with Tomato & Basil Sauce

Entrées

Herb Panko Crusted Chicken Paillard with Caramelized Onion &
Sherry Wine Sauce

Citrus and Ginger Glazed North Atlantic Salmon with
Tropical Fruit Salsa

Wild & Long Grain Lemon Rice

Seasonal Grilled Vegetables with Balsamic Glaze

Salad Duo

Market Greens with Seasonal Vegetables & Garden Herb Dressing
Classic Caesar Salad with Vinwood's Signature Dressing, Fresh
Parmesan & Savory House Made Croutons

Pasta Trio

Roasted Butternut Squash Ravioli with Mascarpone Cream Sauce
Gemelli with Asparagus and Sweet Peas in a Lemon Wine Sauce
Tri Color Tortellini with Vinwood's Scratch Marinara

Entrées

Bourbon & Brown Sugar Marinated Steak Tips with
Onions & Peppers

Cape Ann Baked Haddock with Roasted Cherry Tomatoes and
Buttery Panko Gremolata and Fresh Lemon

Smashed Potatoes with Roasted Garlic & Caramelized Onion

Olive Oil and Rosemary Roasted Baby Carrots

Chop Chop Salad Bar

Create Your Own Salad with Market Greens, Peppered Bacon,
Chickpeas, Chopped Seasonal Vegetables, Nuts & Dried
Cranberries with Dressing Choices

Pasta Trio

Cavatappi Sautéed with Plum Tomatoes, Portabellas & Fresh Basil
Tri Color Tortellini with Homemade Marinara
Lemon Pepper Rustica with Artichokes, Black Olives, Sun Dried
Tomatoes & Olive Oil

Surf and Turf

Captain's Cut Roasted Cod with Lemon Beurre Blanc

Cabernet Braised Boneless Short Ribs Slow Cooked & Tender Rich
Cabernet Sauvignon Glaze

Potato and Parsnip Puree

Sautéed Green Beans with Cashews

Salad and Pasta Duo

Chopped Salad of Romaine, Cucumber, Tomato, Corn, Celery &
Green Beans with Parmesan Peppercorn Dressing
Roasted Garlic & Cheese Ravioli with Sweet Tomato & Basil Sauce
Fettuccini Tossed with Traditional Alfredo Sauce

The Carvery

Chef Carved New York Sirloin with Brandied Mushrooms
Peppercorn Mélange & Pancetta Cracklings
Oven Roasted Potatoes with Sea Salt & Cracked Pepper
Sautéed Seasonal Vegetables with Fresh Herb Butter

Entrées

Crab Filled Roulade of Atlantic Sole with Champagne Béchamel
Sauce
Chicken Piccata with Mediterranean Capers, Lemon, Forest
Mushrooms & White Wine Sauce
Wild & Long Grain Lemon Rice & Lemon Zested Asparagus



SWEET ENDINGS

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Sweets

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Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams and Raspberry Sorbet (DF) with Chocolate and Rainbow Sprinkles, M&M's Walnuts, English Toffee Bits, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch, Maraschino Cherries and Freshly Whipped Cream

Gelato Station

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos (Choose Three) with Chocolate Truffle Sauce, Brandied Caramel Sauce, Vanilla Whipped Cream, Raspberry Coulis, Toasted Nuts and Chocolate Bits

Bananas Foster

Chef Prepared Fresh Bananas Flambéed with Brandy and Banana Liqueur, Sautéed with Brown Sugar. Served Over Vanilla Bean Ice Cream with Freshly Whipped Cream

Make Your Own Shortcakes

Sweet Buttermilk Biscuits with Seasonal Fresh Berries, Chantilly Crème, Caramel and Fruit Sauces

Miniature Pastry Selections

Bite Sized Fruit Tartlets, Lemon Meringue Bites, Cannoli, Eclairs, Carrot Cake, Gluten Free Double Chocolate Cupcakes and Tiramisu Square

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LATE NIGHT SNACK MENU

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Surprise your guests with a special end-of-the-night snack & send them off with one more memorable moment!

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Tray Passed Savories
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Gourmet Beef Sliders & Hand Cut Fries

All Beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup Accompanied by Hand Cut Fries and Presented in a Cardboard Take-Out Box

Crab Cake Sliders & Onion Rings

Handmade Chesapeake Style Crab Cake Sliders with Shredded Lettuce and Lemon Aioli with Crunchy Hand Breaded Onion Rings. Served in a Lobster Shack Box

Pulled Pork Sliders & Sweet Potato Fries

Carolina Style Pulled Pork Sliders with Bayou Coleslaw and Crisp Sweet Potato Fries. Passed in a Take-Out Box

Mini Down East Lobster Rolls & World-Famous Cape Cod Chips

Classic New England Lobster Salad in a Mini Roll with a Bag of Cape Cod Potato Chips. Presented in a Red and White Checkered Take-Out Box

"Take-Out" Kung Pao Chicken

A Sichuan Classic of Kung Pao Chicken with Seared Chilies, Asian Vegetables and Peanuts Served Over Lo Mein Noodles In a Chinese Restaurant Take Out Box with Chopsticks

Mini Philly Cheesesteaks

A Miniature Version of the Classic! Shaved Steak with Melted Provolone Cheese on a Traditional Amoroso Style Roll and Served on Deli Paper
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LATE NIGHT SNACK MENU

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Surprise your guests with a special end-of-the-night snack & send them off with one more memorable moment!

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Tray Passed Sweets
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Passed Mini Ice Cream Cones

Mini Mocha, Vanilla & Chocolate Ice Cream Waffle Cones with Sprinkles! Passed from a Painter's Palette

Passed Ice Cream Bon-Bons

Decadent Belgium Chocolate Covered Mocha, Strawberry & Vanilla Ice Cream Bon-Bons

Chocolate Chip Cookies & Ice-Cold Milk Shooters

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice-Cold Milk

Mini Donuts and Coffee Shooters

"Old Fashioned Donut Shop" Mini Donuts with Extra Small Cups of Steaming Coffee

Chocolate Chip Ice Cream Sandwiches

Creamy Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies

Classic Mini Hot Fudge Sundaes

Everyone's Favorite! A Perfect Helping of Creamy Vanilla Bean Ice Cream Topped with Home Made Chocolate Fudge Sauce, Whipped Cream Swirl and Cherry on Top!

Mini Milk Shakes

Tiny Chocolate & Vanilla Milkshakes with Freshly Whipped Cream and Cherry on Top!

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LATE NIGHT SNACK CARTS

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Street Vendor Sausage Cart

Let Us Bring the Flavor of Fenway Park to Your Next Event with Our Authentic Stainless-Steel Street Vendor Cart Serving Up Mouth-Watering Sausages with Peppers, Onions and Accompaniments

HOT DOGS.....Get Your Hot Dogs Here!

Authentic Stainless Steel Street Vendor Cart Serving Up Crowd Pleasing Hot Dogs with Classic Accompaniments Including Sauerkraut, Diced Onions and Pickle Relish

Hot New York Pretzel Cart

Pretend You Are on the Streets of New York City and Enjoy a Warm, Sea-Salty, Soft Pretzel. Personalize with Mustard Squirt or Cheddar Ale Cheese Sauce

POP (!) Corn Cart

Hot Popped Popcorn to Fill in Nostalgic Paper Cups. Even Better when Offered with Shake-Ins of Freshly Grated Parmesan Cheese, Seasoned Salt, Chili Lime, Lemon Pepper, White Cheddar, Cinnamon Sugar and Cocoa. Mix-Ins of M&M's, Reese's Pieces, Pretzel Sticks, Cheddar Goldfish, Dried Cranberries and Roasted Peanuts. Shake It Up!

Cotton Candy Cart

Old Fashioned Sweet Treats with Traditional Colors of Pink and Blue Including Organic Caramel, Mango, Coconut, Watermelon and Passion Fruit

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LATE NIGHT SNACK STOPS

“Make Your Own” Sliders Bar

Have Your Guests Make Their Own Creation with All Beef Mini Burgers and Buns with Fun Toppings to Include Lettuce, Tomato, Onion, Dill Pickle Chips, Bacon, American Cheese, Blue Cheese, Ketchup, Mustard, Mayo, etc.

Served with Hand Cut Fries Seasoned with Sea Salt

Mac & Cheese Martini Bar

Creamy Homemade Mac n' Cheese with a Selection of Tempting Toppings Such as Crispy Bacon, Chorizo, Golden Breadcrumbs, Grated Parmesan, Diced Tomatoes, Green Onion, Sautéed Mushrooms, Caramelized Onion, Roasted Garlic, Sriracha and Crumbled Cape Cod Potato Chips

Take-Out Chinese Food Station

Crab Rangoon, Peking Dumplings, Kung Pao Chicken, Lo Mein Noodles and Pork Fried Rice. Complete with Chinese Take-Out Boxes, Chopsticks, Hot Mustard, Soy Sauce, Duck Sauce and Fortune Cookies

The Ultimate Nacho Bar

Build Your Own Nacho Bar with White, Red and Blue Corn Tortilla Chips to Top with Seasoned Ground Beef, Chili Queso, Sour Cream, Diced Tomatoes, Frijoles, Shredded Lettuce, Salsa, Shredded Monterey Jack Cheese, Pickled Jalapenos and Fresh Guacamole

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams and Raspberry Sorbet (DF) with Chocolate and Rainbow Sprinkles, M&M's Walnuts, English Toffee Bits, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch, Maraschino Cherries and Freshly Whipped Cream

The Ridiculous “S’mores” Station

Way Better Than When You Were a Kid! Toast Your Own Marshmallows Over an Open Flame and Then Create Something Ridiculous with Way S’more Than Chocolate Bars and Graham Crackers!! Add Peanut Butter Cups, Whipped Cream, Strawberries, Bananas, Shaved Coconut and Caramel. Yum!