



— Celebrate the Holidays at —  
**TOWER HILL BOTANIC GARDEN**

# Tower Hill Botanic Garden provides the ideal location for a memorable holiday celebration



## Rental Includes

Admission to Night Lights, Tower Hill's dazzling light show, for up to 50 guests

Special Tower Hill Favor

10% discount in the garden shop- perfect for unique holiday gift ideas!  
15% discount on personal and gift memberships to Tower Hill – enjoy the beauty of Tower Hill in all the seasons.

# 'Tis the season to dazzle Let Peppers make you shine



From our handcrafted hors d'oeuvres and chef-active stations, to our dinner buffets and decadent dessert presentations, we offer a perfect variety for your holiday gathering. Combine a delicious menu with the dazzling light displays at Tower Hill's Night Lights event, to create a memorable holiday celebration.

## Bartending

Our TIPS Certified Bartenders will set-up, serve, and maintain the bar throughout your event, while making sure your guests have a tasty drink in hand. With a creative selection of signature holiday drinks and unique display touches, we can provide all the elements for a memorable bar experience.

## Style and Design

Pepper's Style and Design Team is here to assist you with your holiday décor, creating distinctive florals and dazzling displays to make your party come alive!

## Service Team

Our professional and attentive service staff will exceed your expectations and allow you to relax and enjoy your guests. We'll handle every detail from set up to clean up, so you don't have to.

Pick your favorite menu, customize it to create the perfect holiday spread, and get ready to enjoy the season like never before.



HOR D'OEUVRES



# Passed Hor d'oeuvres

## Poultry

**Cajun Chicken** semolina cake, andouille, citrus honey

**Turkey Skewer** ancho encrusted, cranberry bbq, chives *gluten free*

**Pan-Fried Chicken Potsticker** ponzu dip

**Tuscan Chicken Brochette** roasted tomato, lemon rosemary rub *gluten free*

**Coconut Crusted Chicken** honey ancho sauce

**Warm Duck Confit** on baguette, currant, ginger Cumberland sauce

## Beef

**Shoyu Braised Short Rib Spoon** wasabi mash, umami orange sauce *gluten free*

**Mini Beef Wellington** merlot dipping sauce

**Pepper Crusted Tenderloin** on a beet chip, horseradish cream & red onion jam *gluten free*

**Chilled Thai Beef Roll** mung sprouts, peppers, mint, hoisin sauce *gluten free*

**Italian Polpettini** barolo reduction, shaved asiago

**Cocktail Beef Slider** Great Hill Farm blue cheese

**Thai Beef Satay** peanut sauce *gluten free*

## Pork

**Prosciutto Di Parma, Farm Fresh Ricotta & Chive Pesto** on a homemade chip

**Pan Seared Medjool Dates Wrapped in Bacon** goat cheese, sherry gastrique *gluten free*

**Pig "Newton"** pulled pork and fig in pastry

## Lamb

**Lamb Meatball** pickled daikon, sriracha aioli, cilantro

**Baby Lamb Lollipop** mustard crème *gluten free*

**Lamb Slider** crumbled feta, sweet pepper & red onion jam



# Passed Hor d'oeuvres



## Vegetarian

**Truffle Melt** wild mushrooms, balsamic shallots, truffle, smoked mozzarella, artisan bread

**Coconut Curry Cauliflower Spoon** coconut broth *gluten free*

**Plantain Scallop** orange mojo, black bean, chive *gluten free*

**Caramelized Onion & Gruyere Tart**

**Butternut Sage Arancini** nutmeg aioli

**Parmesan Tuile Crisp** roasted pear, mascarpone, arugula, local honey *gluten free*

**Vietnamese Vegetable Spring Rolls** thai garlic chili sauce *gluten free & vegan*

**Warm Truffle Wild Mushroom Bisque Shooter** crème fraiche & thyme *gluten free*

## Seafood

**Shrimp Scampi Spoon** lemon zest, wine, pangrattato

**Scallops Wrapped in Applewood Smoked Bacon** *gluten free*

**Smoked Salmon on Potato Gaufrette** egg salad, jumbo fried capers *gluten free*

**Mini Crab Cake** caper remoulade sauce

**Poached Cocktail Shrimp** yellow pepper coulis *gluten free*

**Spicy Crab Bisque** ginger, lemongrass, wine *gluten free*

**Seared Ahi Tuna Skewer** togarashi, lime, mango, soy aioli

**Tuna Tartare Spoon** award winning with wakame seaweed salad, soy pearls

**Lobster Tail Skewer** dried chipotle, pink peppercorns, lemon, carrot essence *gluten free*

# Stationary Hor d'oeuvres

## **New England Farmhouse Cheese Board**

Our holiday season cheese selection features local cheese artisans. Includes chef's selection of gourmet crackers, croustades, assorted candied nuts, grape bunch, dried fruit, jam or chutney.

## **Tuscan Antipasto Bar**

A beautiful display of cured Italian meats, delicious Italian farmhouse cheeses, grilled vegetables, and accompaniments of cured olives, roasted Marconi almonds, Tuscan dips and tapenades, served with rustic artisan breads.

## **Peppers Cranberry Goat Cheese Torte** 45.00 per torte

Layered with plump sun-dried cranberries, candied orange peel and toasted walnuts. Served with artisan crackers. *(serves 10–15)*

## **Smoked Salmon Display**

Homemade bagel crisps, black bread, chive crème fraiche, capers, red onion, fresh lemon.

## **Hot Artichoke, Parmesan and Spinach Dip**

Served with savory pita and bagel chips

## **Baked Brie**

Fresh brie wedge wrapped in a savory pastry with apple cranberry compote. Served with french baguettes. *(serves 15-20)*

## **Farmers Garden Vegetable Crudité**

Displayed creatively with a trio of dips.

## **Holiday Mascarpone Torte**

Holiday terrine of mascarpone, basil and sun-dried tomatoes. Served with bruschetta and garnished with grapes, berries and mixed nuts. *(serves 20-25)*

## **French Charcuterie and Pickled Vegetable Presentation**

Smoked chicken breast, green peppercorn certified angus beef, smoked duck breast, vegetable terrine, mousse truffee, assorted domestic and gourmet sausages, pickled vegetables, artisan crackers and flatbreads. Served with a variety of house made mustards and chutneys.

# FOOD STATIONS



# Food Stations

## When Pigs Fly

**“Flying Bacon”** candied thick cut maple bacon and Applewood smoked bacon

**Pigs in a pretzel blanket** warm cheddar ale dip

**BBQ Pulled Pork** sweet potato chip, whipped chevre, diced scallions

## Flatbread Pizza Station

*choice of 2 flatbreads, 3 pieces per guest*

**Margherita** San Marzano tomatoes, fresh mozzarella, basil

**Greek** tomato, spinach, feta, red onion, black olives, oregano

**BBQ Chicken** pepper jack cheese, grilled red onion, cilantro

**Fenway** grilled peppers and onions

**Prosciutto** fig, asiago, arugula, white truffle oil

**Braised Short Rib** potato, bacon

## Mac & Cheese Presentation

Choose 1 flavor or 2. *Served in miniature casserole dishes*

**Traditional** four cheese blend

**Buffalo Chicken** local blue cheese, celery dust

**Lobster** truffle pecorino, fennel pollen

**Pulled Pork** caramelized onion

**Bacon** tomato, cheddar

## Holiday “Build Your Own” Raw Bar

**Jumbo Poached Shrimp**

**Local (or best available) Oysters** on the half shell

**Little Neck Clams** on the half shell

Accompaniments to include spicy cocktail sauce, cucumber mignonette, horseradish, tabasco, and lemons.



# Food Stations



## Bruschetta Bar

Served on grilled artisan breads. A beautiful array of flavors and colors.

*Choose 3 flavors from the following, 3 pieces per guest*

**Roasted Red & Yellow Grape Tomato** basil & goat cheese

**Peas, Edamame, Fava Beans** whipped ricotta and mint

**Tapenade** burrata, lemon thyme & extra virgin olive oil

**Tuscan White Bean** basil pesto

**Wild Mushroom** smoked mozzarella, rosemary, shallot

**Sweet Potato and Roasted Garlic** lemon caper sour cream

## Asian Dim Sum Station

**Har Gow Chicken Dumpling**

**Guo Tie Pork Potsticker**

**Shrimp Siu Mai**

**Steamed Edamame Dumpling**

**Chilled Sesame Soba Noodle Salad** cucumber, mung sprouts, carrot, peppers and radish

Accompaniments to include soy sauce, sweet chili sauce, and ponzu.

Chinese Food takeout box and chop sticks included in cost.

*Enhancements include maki rolls at an additional fee*

## Festive Carving Station

Pricing includes rolls and accompanying sauces

**Herb Crusted Tenderloin of Beef** Béarnaise aioli, horseradish crème, natural jus

**Herb Crusted Roast Sirloin** sweet pepper relish, house steak sauce

**Roasted Statler Turkey Breast** sage gravy, cranberry chutney

**Natural Pork Loin** maple bourbon glaze, apple compote

**Whole Sugar Cured Baked Bone-In Ham** stone ground mustards

*Call for pricing on carving station as weights and quantities vary by item*

A buffet dinner table is shown with various dishes. In the foreground, a chafing dish with a white lid and silver legs is filled with potatoes and meat. To the left, a white bowl contains a green salad. A lit candle in a glass holder is visible on the far left. In the background, other buffet stations and people are visible, though out of focus. The text "BUFFET DINNERS" is overlaid in a white box with a dark red font.

# BUFFET DINNERS

# Buffet Dinner Packages

## Winter Warmer Buffet

### Artisan Greens

Spiced walnuts, shaved asiago, seasonal apples, savory port vinaigrette

### Artisan Bread Basket

House baked artisan breads to include pepper and onion roll, raisin walnut ciabatta, ancient grain, black olive and petite french baguette

### Yukon Gold Mashed Potatoes

### Seasonal Roasted Fall Vegetables

### Chicken Scaloppini Marsala

Garlic, mushrooms, shallots, marsala wine reduction

### English Style Braised Boneless Shorts Ribs

Shallots, herbs, red wine demi reduction

### Butternut Squash Tortellaci

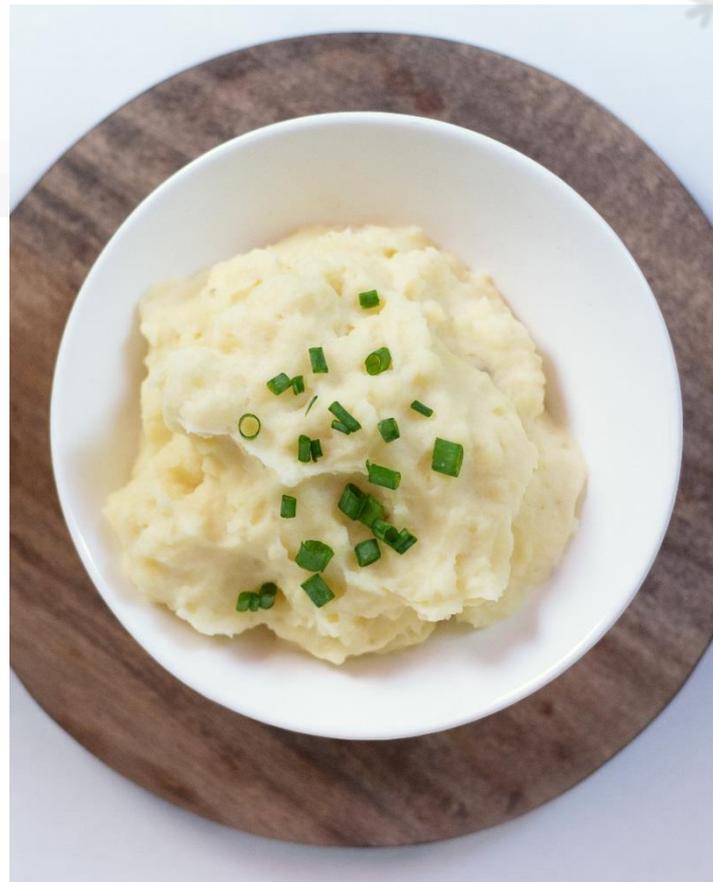
Local Carlson Orchard apple cider reduction drizzle, brie crème, caramelized Cipollini onions, crisp sage leaf

## Dessert and Coffee

### Holiday Cakes and Cheesecake Station

Choose from the following; spice cake with eggnog buttercream, German black forest with cream and cherries, peppermint chocolate bundt cake, pumpkin cognac cheesecake, gingerbread cheesecake.

### Sun Coffee Roasters Coffee and Tea



# Buffet Dinner Packages



## Winter Warmer Craft Your Own

### Choose One Salad

#### Artisan Greens

Spiced walnuts, shaved asiago, seasonal apples, savory port vinaigrette

#### Field Greens with Poached Pears

Toasted walnuts, rainbow carrots, crumbled blue cheese, fennel, pear drop tomato, lemon thyme vinaigrette

#### Roasted Beet and Goat Cheese Salad

Field greens, roasted beets, goat cheese, toasted pistachios, blood orange vinaigrette

*All served with fresh house baked rolls*

### Choose Two Sides

#### French Potato Pave

#### Buttermilk Mashed Potatoes

#### Whole Grain Rice Pilaf

#### Squash Barley Risotto

#### Garlic Haricot Vert

#### Roasted Brussel Sprouts

#### Roasted Fall Vegetables

### Choose Three Entrees

#### Herb Crusted Statler Chicken

Tarragon lemon beurre blanc or Pepper's chicken jus

#### Chicken Scaloppini "Picatta Style"

Preserved lemon, capers, chardonnay, butter, parsley

#### Grilled Salmon Filet

Braised leeks, gremolata, beurre blanc

#### Herb Rubbed Beef Tenderloin + 8.00

Bordelaise and horseradish cream

#### Marinated Flat Iron Steak

Grilled to perfection, au poivre or tomato compote

#### Seasonal Risotto

Roasted shallots, squash, garden herbs

#### Mushroom Ravioli

Wild mushrooms, fried sage, brie crème

#### Eggplant Involtini

Truffle ricotta, Pomodoro sauce, micro basil

### Dessert and Coffee

#### Holiday Dessert Table

Chef's selection of holiday sweets that may include decorated cookies, cranberry panna cotta, eggnog milkshakes, gingerbread cheesecakes, fruit bars, assorted fudge, black velvet cake pops, mousse cups, mini tartlets and other seasonal mini desserts.

#### Sun Coffee Roasted Coffee and Teas



**HOLIDAY DESSERTS**

# CakeART Sweets and Treats

## Holiday Dessert Table

*4 pieces per serving (30 person minimum)*

A rich selection of Peppers handmade holiday cookies, cranberry panna cotta, eggnog milkshakes, black velvet cake pops, gingerbread cheesecakes, seasonal mini sweets, fruit bars, assorted fudge, small-bite mousse cups and seasonal mini tartlets.

## Bûche de Noël

Each cake is textured to look like a real log and decorated with meringue mushrooms, holly and berries.

## Black Bûche de Noël

Thin layers of chocolate cake filled with chocolate mousse and topped with dark chocolate buttercream.

## White Bûche de Noël

Thin layers of vanilla sponge filled with vanilla mousse and topped with white buttercream.

## Holiday Whole Cakes & Cheesecakes

Holiday Spice Cake with eggnog buttercream, german black forest cake with rich cream and cherries, peppermint chocolate bundt cake, pumpkin cognac cheesecake, gingerbread cheesecake, and cranberry eggnog cheesecake.

*Cake size: 8" round (serves 10-12)*

*Cheesecake size: 10" round (serves 16-20)*



# CakeART Sweets and Treats

## **Cake Push Pops**

*1 per person*

Cake layered inside a push up pop for a fun display and easy grab and go dessert. Flavors to include chocolate with peppermint cream, gingerbread with cinnamon cream, and orange with cranberry cream.

## **Holiday Pies**

Traditional apple pie, dark chocolate pecan pie, cranberry apple pie and Vermont maple pumpkin pie.

## **Santa's Milk and Cookie Bar**

Relive your childhood with this cookie station!

Ice cold milk provided in an array of flavors with a variety of fresh baked in-house cookies including chocolate chip, peanut butter, double chocolate chunk and more.

## **Candy Tray**

*2 pieces per serving*

An assortment of the following sweet treats

Pâté de Fruits, Dark Chocolate Truffles, White Chocolate Truffles, Peppermint Patties and a variety of White and Dark Chocolate Bark

## **Holiday Cookies**

*2 cookies per serving (3 dozen minimum)*

A delightful variety of freshly made holiday cookies that may include eggnog melt-aways, hazelnut raspberry thumbprints, gingerbread cookie cutouts or flavored biscotti.

## **Dessert-ified Holiday Shots**

*2 pieces per person*

Holiday cocktails dessert-ified into mini chocolate shot bites.

Flavors to include mudslide, peppermint patty, chocolate Godiva martini. All garnished With an alcohol pipette.



# CakeART Favors and Specialty Beverage Stations

## Holiday Favors

### Holiday Cookies

Decorated holiday cookies  
Individually packaged in a cello bag and tied with a ribbon.  
(minimum order 2 dozen)  
*May be boxed for an additional charge*

### Decadent Chocolate and Truffle Duo

Chef's choice of signature chocolate and truffle duos,  
boxed with ribbon.



## Specialty Beverages

### Hot Chocolate and Java Bar

Offer your guests Sun Roasters Coffee and Dark Hot Chocolate with Peppermint. Toppings to include chocolate shavings, cinnamon powder, marshmallows, peppermint sticks and fresh whipped cream. (6oz serving)  
*Add cordials your bar: Baileys, Amaretto, Vanilla Infused Brandy*

### Java and Tea bar

Sun Roasters Coffee and Assorted Teas  
Served with fresh whipped cream and a variety of your favorite holiday candy canes and chocolate shavings.

### Holiday Cider Station

Hot Mulled Cider  
garnished with cinnamon sticks  
*Add rum and bourbon to your station*

*Add Irish coffee mugs or Moscow mule cups to your beverage station for a fun presentation!*



DRINKS AND COCKTAILS

# ARTbar Signature Holiday Cocktails

## **White Chocolate Peppermint Martini**

godiva white chocolate, peppermint schnapps, vanilla vodka, candy cane garnish

## **Fireside Chat**

smoked bourbon, ginger syrup, honey, lemon juice, earl gray tea, thyme garnish

## **Elderberry Prosecco**

gin, elderberry syrup, prosecco, lemon peel garnish

## **Hot Buttered Rum**

rum, butter, brown sugar, spices, whipped cream, nutmeg

## **Holiday Sangria**

Red wine, ginger ale, cinnamon, nutmeg, clove, citrus orange, cranberries, orange wheels

## **Poinsettia Punch**

pomegranate juice, cranberry juice, tito's vodka, lime, sugared cranberries



A detailed floral centerpiece is the focal point, resting on a rustic wooden table. The arrangement features a mix of red and white roses, green hydrangeas, and various greenery including eucalyptus and ferns. Two tall, clear glass candle holders with lit white candles flank the centerpiece, casting a warm glow. The background is softly blurred, showing a white tablecloth and a chair, suggesting an indoor event space.

# STYLE AND DESIGN

# Elevate Your Holiday Party



Photo by Joseph Gonzalez-Dufresne

## Floral Designs

Whether looking for tall floral designs or low and long designs built right on the table, we can create the perfect arrangement to compliment your party. Our Floral and Design Team can provide table arrangements, cocktail table florals, entryway pieces, bar arrangements and more!

## China and Linen

From velvet wine colored linens to sparkling silver, to gold and silver accented china, we can set the stage for a beautiful celebration, bringing all the elements together.

## Full Event Design

Let us design every detail to create a one-of-a-kind celebration. From floral arrangements, custom buffet décor, and large scale builds, we can create every element for a memorable celebration.