



— 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 on a metal stand contains a potato and bacon salad. To the left, a white candle is lit. In the background, other buffet stations with food and people are visible. The text "BUFFET DINNERS" is overlaid in the center.

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

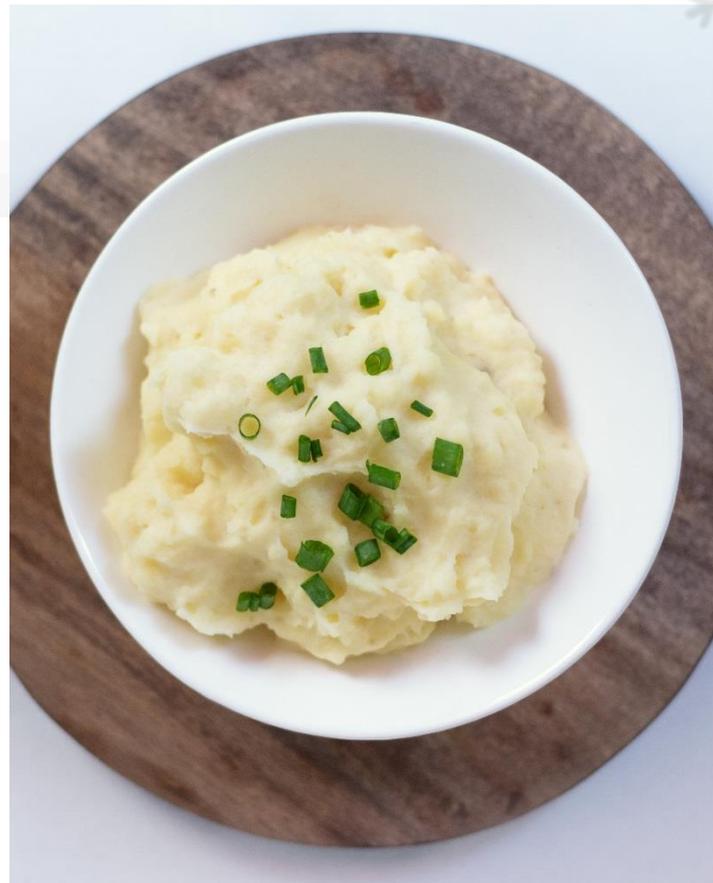
Local Carlson Orchard apple cider reduction drizzle, brie crème, caramelized Cipollini onions, crisp sage leaf

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 is a dense, multi-colored bouquet featuring deep red roses, light green hydrangeas, and various greenery including eucalyptus and ferns. Interspersed are red berries and small pink flowers. The centerpiece is flanked by two tall, clear glass candle holders, each containing a lit white candle. The background is softly blurred, showing a white tablecloth and a wooden chair, suggesting a formal dining or event setting.

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.