

Handcrafted Seasonal Menus

From a casual bbq buffet to an elegant four-course dinner, we can craft the perfect menu to suit your celebration. Our menus feature an extensive variety of hors d'oeuvres, chef-active stations, buffets, plated entrees, small plate offerings, dessert presentations, and more! We believe food tastes best when it is in season, which is why our menus rotate seasonally to provide the freshest ingredients while supporting our local farms. We can customize your menu to accommodate all dietary restrictions - gluten-free, vegan, vegetarian, and dairy-free.



Pizzuti Photography



Lindsay Hackney Photography

The following menus are samples of past wedding menus
Contact us to see our full menu offerings



Sample Plated Menu

Passed Hors D'oeuvres

Parmesan Tuile, Arugula, Mascarpone & Caramelized Pear
Drizzled with Local Honey

Chilled Thai Beef Roll
Mung Sprouts, Peppers, Mint, Hoisin

Risotto Arancini
Tomato Basil Coulis

Cajun Scallops on Crispy Tortillas
Avocado Corn Relish

Prosciutto Fig Flatbread
Fontina Cheese and Arugula

First Course

Summer Berry Salad
Mixed Field Greens, Goat Cheese, Seasonal Berries,
Candied Pecans

Served with Artisan Breads

Second Course

Choice of
Murray's Free Range Chicken Statler
Lemon Parsley Gremolata

Served with
Roasted Garlic and Buttermilk Mashed Potatoes
Farm Fresh Seasonal Vegetables

Miso Grilled North Atlantic Salmon
Charred Tomato Compote and Ginger Soy Vinaigrette

Served with
Steamed Jasmine Rice
Farm Fresh Seasonal Vegetables

Vegetarian Option
Grilled Polenta Cake
Artichokes, Blistered Tomatoes, Basil Pesto

Dessert & Coffee

Wedding Cake
Blueberry Lemon Curd Poppy Seed
Salted Caramel Devil's Food Cake

Sun Coffee Roasters Coffee and Teas



Sample Buffet Menu

Passed Hors D'oeuvres

Lamb Slider

Crumbled Feta, Sweet Pepper, Red Onion Jam

Pepper Crusted Tenderloin Beet Chip

Horseradish Cream and Red Onion Jam

Vietnamese Vegetable Spring Roll

Thai Chili Sauce

Maine Lobster Salad on a Pretzel Roll

Scallions, Tarragon, Aioli

Plated Salad

"Farming Turtles" Rocket Greens

Mini Mozzarella Balls, Roasted Plum Tomatoes, Shallots, Carrots,
Mint Basil Pesto Vinaigrette

Served with Artisan Breads

Buffet Dinner

Slow Braised Beef Short Ribs

Caramelized Pearl Onions, Orange Persillade and Natural Jus

Creamy Corn Pudding

Seasonal Roasted Vegetables

Tuscan Chicken Roulade

Toasted Focaccia Stuffing, Spinach, Portobello Mushrooms,
Sun-Dried Tomatoes, and Mozzarella

Garlic Mashed Potatoes

Mushroom & Chevre Tartlet

Oyster Mushroom Ragout, Fresh Herbs, Goat Cheese,
Anise Cream, Zucchini Noodles, Kale Pesto

Dessert & Coffee

Tiered Wedding Cake

Green Tea

Salted Caramel Devil's Food Cake

Carrot Cake

Seasonal Mini Sweets

Almond Joys, Mini Cheesecakes, Mousse Cups, Fruit Tartlets, Cake Pops,
Nutella Buckeyes, French Macaroons

Sun Coffee Roasters Coffee and Teas



Sample Station Menu

Passed Hors D'oeuvres

Scallops Wrapped in Crispy Applewood Bacon

Spicy Chicken Lettuce Roll
Hoisin and Ginger

Classic "Au Poivre" Sirloin Steak Skewer
Madagascar Pepper, Brandy, Cream

Roasted Vegetable Crostini
Chevre, Seasonal Vegetables

Tuna Tartare Spoon
Soy Pearls, Wakami Salad, Sriracha Aioli

Plated Salad

Baby Kale Greens
Sun-dried Tomatoes, Parmesan Crisps, Herb Croutons
Classic Caesar Dressing

Served with Artisan Breads

Stations

Mexican Fiesta
Crispy Corn Tortilla Chips, Guacamole, Chipotle Salsa,
Oaxacan Spicy Grilled Shrimp, Char Grilled Corn with Chili, Lime and
Cotija Cheese, Slow Roasted Pulled Pork

New Englander
Clam Chowder with Native Clams, Potatoes, and Bacon
Mini Lobster Roll
Crab Cakes with Sherry Remoulade
Fish and Chips, Crispy Local Whitefish and Shoestring Fries
Malt Vinegar, Tartar Sauce, Lemon, Ketchup

Flatbread Pizza Station
Sweet Italian Sausage, Broccoli Rabe, Basil Roasted Tomatoes, Fresh Ricotta
Margherita, San Marzano Tomatoes, Fresh Mozzarella, Basil

Dessert & Coffee

Pie in the Sky Station
Individual Assorted Pies, Whipped Cream

Sun Coffee Roasters Coffee and Teas



Sample BBQ Menu

Passed Hors D'oeuvres

Jamaican Chicken Plantain Chip
Avocado Cream

Chilled Thai Beef Roll
Mung Sprouts, Peppers, Mint, Hoisin Sauce

Mini Reuben
Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing

Roasted Vegetable Crostini
Whipped Chèvre

Buffet

Homestyle Potato Salad

Watermelon Salad
Feta and Mint

Southwestern Black Bean Salad

House-smoked "Low and Slow" Beef Brisket
Sour Cherry Barbecue Sauce

Murray's Farm All Natural Boneless Breast of Chicken
Barbecue Glazed

BBQ Pulled Pork Sliders
Caramelized Onions and Rolls

Basket of Breads
Cornbread Muffins, Rolls & Biscuits

Dessert & Coffee

Ice Cream Sundae Bar
Chocolate & Vanilla Ice Cream
All the toppings

Homemade Cookies

Sun Coffee Roasters Gourmet Coffee and Teas