



## SAMPLING of SEASONAL MENUS

The first thing we consider when designing an event menu is the season in which the event takes place. We do this for two reasons. First, people's tastes and cravings vary greatly with the different seasons in New England. Second, we are committed to sourcing our produce locally. During the growing months, we source from our own farm, Gibbet Hill Farm, in Groton, MA. In addition, we continually seek out other local growers and food purveyors for sustainable meats, cheeses, dairy, and produce for our menus. We strive to source from the best local farms whenever we can and believe you can taste the difference!

Every menu we create is customized for the unique preferences of the client. Vegetarian dishes, vegan preparations, Gluten restrictions and other special dietary needs are frequently and easily accommodated. In addition, children's menus and vendor meals can all be arranged during your planning process.

Below is a sampling of some seasonal plated meals meant to illustrate the range of what we can do at Fireside and how Chef Ethan Paige approaches composing a menu. This is just a starting point to introduce you to our style of cooking and flavor profiles. We look forward to working with you to create the exact menu that you desire.

# SPRING

## SPRING MENU 1

Smoked Sweet Corn Bisque with  
Vermont Pork Lardon Croutons

~

Iceberg Wedge Salad with  
Cabernet-Roquefort Dressing,  
Crumbled Applewood  
Smoked Bacon & Tomatoes

~

**Smoked Salt & Pepper Grilled Ribeye  
with  
Cognac Green Peppercorn Sauce**

~

Pommes Frites  
Sautéed Ramps

## SPRING MENU 2

Lobster Bisque with  
Butter Poached Lobster Meat

~

Chopped Salad of Local Tender  
Greens with Radish, Tomatoes, Corn,  
Carrot, Cucumber, Red Onion &  
Green Goddess Dressing

~

**Pan Roasted Halibut**

~

Sweet Crab Risotto  
Cioppino

## SPRING MENU 3

Asparagus Velouté with Wild  
Mushroom Ragout & Parmesan Tuile

~

Grilled Romaine Hearts with  
Tomatoes, Bacon, Avocado,  
Crumbled Gorgonzola &  
Lemon Crème Fraîche Dressing

~

**Black Truffle & Fontina Stuffed  
Statler Breast of Chicken with  
Fresh Spring Pea Emulsion &  
Pea Tendrils**

~

Manchego Risotto  
Flash-Fried Spinach with Shallots,  
Grape Tomatoes, Sherry & Butter

## SPRING MENU 4

Foraged Wild Mushroom Bisque with  
White Truffle Infused Mascarpone

~

Beet Carpaccio, Spring Pea &  
Toasted Walnut Salad with Shaved  
Sheep's Milk Cheese, Parsley  
Emulsion, Fresh Basil &  
Aged Sherry-Shallot Vinaigrette

~

**Roasted Statler Breast of Chicken  
with Fig Port Sauce**

~

Roasted Cipollini Onions &  
Baby Vegetables  
Parsnip-Potato Purée

# SUMMER

## SUMMER MENU 1

Chilled Gazpacho with Crème  
Fraîche & Brunoise Vegetable Garnis

~

Mache Salad with Teardrop  
Tomatoes, Prosciutto Cracklings,  
Hard-Boiled Egg, Shaved Sardo  
Cheese & Champagne Vinaigrette

~

**Herb-Roasted Rack of Lamb with  
Roasted Shallot Demi Glace**

~

Grilled Asparagus  
Rosemary Whipped Maine White  
Potatoes

## SUMMER MENU 2

White Miso Soup with Lemongrass,  
Scallion, Ginger & Shiitake Mushroom

~

Mizuna and Tat Soi Salad with  
Edamame, Sliced Radish &  
Cilantro Lime Sesame Vinaigrette

~

**Almond Crusted All-Natural  
Free Range Chicken with  
Cherry Hoisin Sauce & Peppercress**

~

Cherry-Hoisin  
Buckwheat Soba Noodles  
Baby Bok Choy

## SUMMER MENU 3

Charred Tomato Soup with Grafton  
Cheddar Grilled Cheese Toast Point

~

Gibbet Hill Field Greens with  
Raspberries, Candied Walnuts,  
Vermont Brie & Champagne  
Vinaigrette

~

**Grilled Native Striped Bass**

~

Sweet Corn Succotash  
Sea Salt Roasted Baby  
Redskin Potatoes

## SUMMER MENU 4

Vanilla Melon Soup with Fresh Mint

~

Heirloom Tomato & Maplebrook  
Farms Cow's Milk Mozzarella with  
Fresh Basil, Extra Virgin Olive Oil,  
Sea Salt & Balsamic Reduction

~

**Tuna Au Poivre with Caramelized  
Onion-Fennel Fondue & Smoked Bay  
Scallop Beurre Blanc Sauce**

~

Sautéed Spinach  
Garlicky Whipped Potatoes

# AUTUMN

## AUTUMN MENU 1

Cream of Mussels Soup  
with White Wine & Saffron

~

Watercress and Gibbet Hill Field  
Greens Salad with Crispy Shallots,  
Toasted Black Walnuts, Shaved  
Parmesan Reggiano &  
Perigord Black Truffle Vinaigrette

~

**Maplewood Bacon Wrapped  
Filet Mignon with Morel Jus**

~

Autumn Roasted Vegetables with  
Heirloom Squash, Carrots,  
Parsnips & Macomber Turnips  
Crème Fraîche Whipped Potatoes

## AUTUMN MENU 2

Wild Mushroom Sacchetti with Peas,  
Prosciutto, Shiitake Mushrooms &  
Madeira Cream with Fried Sage

~

Baby Spinach Salad with Dried  
Cherries, Wedge of Stilton Cheese &  
Maple-Balsamic Vinaigrette

~

**Smoked Tea Glazed Grilled Pork  
Porterhouse**

~

Spoon Bread

Flash-Fried Swiss Chard with Bacon,  
Apples, Sea Salt & Cider Vinegar

## AUTUMN MENU 3

Potato Leek Soup with Heirloom  
Fingerling Potato Chips

~

Apple & Clove Panzanella Salad  
with Seared Duck Breast &  
Port Cherry Sauce

~

**7-Hour Roasted Leg of Lamb with  
Whole Grain Mustard-Maple  
Demi Glace**

~

Wheat Berry, Barley & Pomegranate  
Seed Pilaf with Toasted Walnuts  
Sautéed Mustard Greens  
with Pancetta

## AUTUMN MENU 4

Parsnip Potage with Fried Onions  
& Chervil

~

Endive, Chicory & Romaine Salad  
with Maple Roasted Pecans, Sliced  
Apples, Crumbled Westfield Farms  
Goat Cheese &  
White Balsamic Vinaigrette

~

**Pancetta, Mozzarella & Sage  
Stuffed Statler Breast of Chicken with  
Balsamic Beurre Blanc & Reduction**

~

Roasted Pearl Onions,  
Haricots Verts, Teardrop Tomatoes &  
Patty Pan Squash with Herb Butter  
Garlic Confit Smashed  
Sweet Potatoes

# WINTER

## WINTER MENU 1

Cassoulet with Wild Boar Sausage,  
Duck Confit, Braised Beef Short Ribs  
& White Beans

~

Winter Greens Salad with Poached  
Pears, Roquefort Crumbles &  
Toasted Hazelnut Dressing

~

**Broiled Halibut with Lobster  
Hollandaise Sauce**

~

Redskin Potato Gratin  
Sautéed Asparagus

## WINTER MENU 2

Oxtail Soup

~

Baby Arugula with Pickled Beets &  
Pistachio Crusted  
Goat Cheese Croquette

~

**Coq Au Vin with Bacon Lardons,  
Mushrooms, Pearl Onions & Burgundy**

~

Parsley Buttered Egg Noodles  
Haricots Verts Bundles

## WINTER MENU 3

Creamed Asparagus & Morel Soup

~

Baby Spinach Salad  
with Dried Figs, Goat Cheese &  
Warm Bacon Vinaigrette

~

**Bone-In Filet Mignon with Black  
Truffle Jus**

~

Forest Mushroom & Caramelized  
Onion Ragout  
Parsley Root-Potato Purée

## WINTER MENU 4

Butternut Squash Bisque with  
Spiced Crème Fraîche

~

Baby Field Greens with Dried  
Cranberries, Toasted Pumpkin Seeds,  
Westfield Farms Goat Cheese,  
Caramelized Apples &  
Cider Vinaigrette

~

**Bordelaise Braised Short Ribs with  
Micro Bull's Blood**

~

Celery Root-Potato Purée  
Chestnut Brown Butter Roasted  
Brussels Sprouts