



SEASONAL CUISINE

ELEGANT PRESENTATION

EXPERIENCED, PROFESSIONAL STAFF



PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees;
Requests made by those with specific food allergies and dietary restrictions will be accommodated.

All Sample menus (below) includes five passed hors d'oeuvres, a bread basket for each table,
& a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should stand to give you an idea of
the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #1

Field Greens, Brie & Raspberries

Spiced Walnuts, White Balsamic Vinaigrette

Herb Roasted Free-Range Statler Chicken

Celery Root Purée, Shaved Fennel Salad, Lemon Jus

Snap Beans, Peas, Broccoli Rabe

Garlic & Chili

Sea Salted Red Skin Potatoes & Caramelized Onion

\$53.00 per person

Sample Menu #2

Gibbet Hill Farm Salad

Herb Vinaigrette

Seared Faroe Island Salmon

Caramelized Fennel, Lemon Chive Beurre Blanc

Baby Zucchini, Sunburst Squash, Baby Carrot, Cipollini

Orzo, Feta, Kalamata, Tomato, Red Onion

\$61.00 per person

Sample Menu #3

Caprese

Tomato, Fresh Mozzarella, Basil, Aged Balsamic
Reduction

Seared Atlantic Halibut

Fennel Cream

Garlic & Herb Roasted Baby Carrots

Celery Root & Potato Mash

\$67.50 per person

Sample Menu #4

Field Greens & Local Apples

Westfield Farms Goat Cheese, Dried Cranberries,
Spiced Pecan, Maple Vinaigrette

Free-Range Statler Chicken

Parsnip Purée, Apple-Sage Chutney

Spiced Butternut

Dried Cranberries, Pepitas

Roasted Root Vegetables

Celeriac, Sweet Potatoes, Parsnips

\$56.50 per person



PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees;
Requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, & a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should stand to give you an idea of the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #5

Baby Spinach & Strawberries

Spiced Pecans, Golden Raisins,
Great Hill Blue Cheese, White Balsamic Vinaigrette

Miso Roasted Native Cod

Sweet Corn Purée

Asparagus, Haricot Vert, Sweet Pea

Oven Roasted Garlic & Herb Fingerling Potatoes

\$64.00 per person

Sample Menu #6

Summer Burrata

Heirloom Tomato, Native Corn, Braised Apricots,
Basil & Mint
Frisee & Radicchio Garnish
White Balsamic Vinaigrette

Black Garlic Dijon Crusted Lamb Loin

Rosemary Lamb Jus

Herb Butter Green Beans

Parmesan Barley Risotto

\$71.50 per person

Sample Menu #7

Romaine, Applewood Smoked Bacon, Tomatoes

Aged Cheddar, Buttermilk Ranch

Grilled Beef Tenderloin Filet

Roasted Brussels Sprouts

Bacon & Cider Gastrique

Wild Mushroom Farro

\$72.50 per person

Sample Menu #8

Baby Spinach & Roasted Yellow Beet

Westfield Farms Goat Cheese, Salted Cashews,
Honey Vinaigrette

Red Wine & Apricot Braised Short Rib

Roasted Parsnip & Sweet Potato

Dried Cherries

White Cheddar Polenta

\$67.50 per person

PASSED HORS D'OEUVRES

Our Dinner packages come with five hors d'oeuvres to be passed during your cocktail hour. .(*) indicates item is available in a larger format (3 to 4 bites rather than 1 to 2). Some items carry a surcharge and pricing for additional hors d'oeuvres starts at \$4.00 per piece; please see your sales manager for details. Some items may have limited availability depending on time of year.

POULTRY

Chicken Pot Pie
*Roasted Free Range Chicken,
Farm Vegetables*

Pulled Chicken Taco
*Spiced Pulled Chicken, Cheddar,
Avocado Cream, Cilantro*

Fried Chicken & Waffles
Maple Butter

BEEF | LAMB

Black Garlic Mustard Seared
Lamb Chop
Rosemary Crumble

Black Angus Beef Slider
*Aged Cheddar, Ketchup**

Steak Bomb Slider - Peppers,
Onions, Salami, American*

PORK

Barbecue Pulled Pork
*Coleslaw Brioche Bun**

Crispy Prosciutto & Fresh
Mozzarella Crostini
Honey Gastrique

Kurobuta Pork Belly Slider

SEAFOOD

Chilled Jumbo Shrimp
Cocktail Sauce

Spicy Tuna
*Scallion Pancake, Sweet Soy,
Pickled Ginger*

Miniature Crab Cake
*Sriracha Remoulade**

Applewood Bacon Wrapped
Scallops

Fennel Coriander Seared Scallop
Corn Purée Crispy Shallot

VEGETARIAN + VEGAN

Local Mushroom & Gruyere Pastry

Mac & Cheese Bite
Cheddar Fondue

Tomato Soup & Aged Cheddar
Grilled Cheese

Butternut Squash & Apple Bisque
Spiced Pepitas

Caprese Baguette

Gibbet Hill Farm Flatbread*

Cranberry Almond Chicken Salad
Black Pepper Gougere

Tandoori Chicken Skewer
Tamarind Reduction

Fried Chicken Slider
*Dill Pickle, Garlic Aioli, Potato Roll**

Red Wine Purée Braised Beef Short
Rib
*Parsnip Purée, Crispy Garlic,
Pickled Onion*

Peppered Beef Tenderloin Skewer
Great Hill Blue Cheese Fondue

*Pineapple Lime Slaw, Sriracha
Mayo, Bourbon Glaze, King
Hawaiian*

Thai Pork Meatball
Garlic & Ginger Soy

Maine Lobster BLT
*Crispy Bacon, Arugula, Tomato,
Brioche*

Alaska King Crab
Chive Beurre Blanc

Fried Local Whole-Belly Clams
Sriracha Mayo

Spicy Chimichurri Shrimp Skewer

*Smoked Salmon
Everything Bagel Crisp, Caper
Cream Cheese*

Artichoke & Charred Leek
Fonduta

Parmesan Truffled Pommes Frites
Chive

Garlic & Chili Szechuan
Cauliflower

Beet, Cheddar and Apple Tart
Cider Reduction

Spicy Samosa
amarind Reduction

Smoked Duck & Cherry Quesadilla
*Cumin, Lime, Spicy Smoked
Pepper Crema*

Buffalo Chicken Slider Large
Format Only
*Blue Cheese Dressing, Carrot
Celery & Slaw, Brioche Bun**

Short Rib & Maple-Smoked
Cheddar Grilled Cheese
Caramelized Onion Jam

Grilled Thai Beef Salad
Chili, Cilantro, Mint

Seared Beef Sirloin
*Yorkshire Pudding, Horse Radish,
Pickled Onion*

Bacon Wrapped Dates
*Toasted Almond, Blue Cheese
Cream*

Cuban Slider Large Format Only
*Roasted Pork, Ham, Mustard,
Pickles, King Hawaiia*

Ahi Tuna Cone
Basil, Lemon, Black Garlic

Maine Crab Cones
Crème Fraiche, Lemon, Chive

Lobster Bisque

New England Lobster Roll
*Chilled Lobster Salad, Griddled
Bun*

Local Oyster on the Half Shell
Classic Mignonette

Black Bean & Poblano Taco
Salsa Verde, Pickled Onion

Mini Cheese Board
Crème de Brie, Fig, Pistachio

Spring Pea Bisque
Parmesan Crips

Greek Salad Bite
Cucumber, Tomato, Olive, Feta

Confit Grapefruit & Endive
White Bean, Spiced Chickpea

STATIONARY DISPLAY HORS D'OEUVRES

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

Artisan Cheese Board

Cloth Bound Cheddar, Humboldt Fog Goat, Manchego Sheep
Danish Blue, Brie of some kind TBD
Dried Fruit, Preserves, Toasts, and Crackers *MCN
\$10 per guest

Gibbet Hill Farm Vegetable Crudite

Seasonal Selection such as
Baby Carrots, Romesco, Peppers, Asparagus, Radish, Sugar Snap
Peas & Sweet 100 Tomatoes
Roasted Garlic Hummus
\$7.50 per guest

Local Raw Bar

Oysters on the Half Shell & Jumbo Shrimp
Mignonette, Cocktail Sauce, Lemon, Horseradish
\$15.00 per guest
RAW BAR ADD ONS:
Additional Local Oysters or Shrimp \$4 each
Countneck Clams \$3 per guest
Jonah Crab Claws \$4 per guest

Antipasto

Salami, Capicola
Marinated Mushrooms, Mixed Olives, Roasted Eggplant,
Pepperoncini, Heirloom Tomato, Pepper Drops, Artichoke &
Fennel Salad
Aged Provolone, Marinated Mozzarella
White Bean Dip
Crostinis and Grissini
\$11.00 per guest

Middle Eastern Mezze

Israeli Salad, Chickpea Salad,
Baba Ganoush, Tabbouleh, Falafel
Whipped Goat Cheese, Spicy Feta
Hummus, Sriracha, Tzatziki
Naan and Crispy Pita
\$10.00 per guest

Charcuterie

Spicy Sopressata, Capicola, Hard Salami
Pâté de Campagne
Grafton Cheddar, Parmesan
Cured Olives, Grainy Mustard, Cornichons
Rustic Baguette and Herb Flatbread
\$12.00 per guest

Burrata Bar

Pepperonata, Heirloom Tomato, Native Corn, Mixed Olives,
Pickled Onion
Marinated Apricots, Roasted Peaches, Strawberries
Pistachios, Pecans, Basil, Mint
White Balsamic Vinaigrette, Extra Virgin Olive Oil, Lemon Juice,
Pesto Baguette
\$12.00 per guest

Mediterranean Mezze

Caponata, Artichoke & Fennel Salad
Marinated Olives, Capers, Cherry Tomatoes, Pepper Argo Dolce,
Marinated Mushrooms
Fresh Mozzarella, Feta, Hummus
Crostinis and Soft Pita
\$10.00 per guest

Bruschetta Bar

Kalamata Olive Tapenade, White Bean Dip
Garlic & Herb Ricotta, Crumbled Goat Cheese, Fresh Mozzarella
Heirloom Tomato, Basil, Arugula, Grilled Artichoke, Shaved
Fennel
Genoa Salami, Crumbled Bacon
Toasted Almonds, Golden Raisins, Pine Nuts
Garlic Rubbed Ciabatta and Focaccia
\$11.00 per guest



DESSERT BITES

Minimum of 50 pieces each
\$4.00 per person unless otherwise noted

Salted Caramel Coconut Torte Bars

Coconut Shortbread Crust, Caramel Filling, Salted
Chocolate Top

Chocolate Dipped Strawberry

Classic Chocolate & Vanilla Whoopie Pie

Lemon Whoopie Pie

Berry-Butter Cream Filling

Chocolate Peanut Butter Whoopie Pie

Peanut Butter Buttercream Filling

Pumpkin Whoopie Pie

Cinnamon Cream Cheese Filling

Oatmeal Cookie & Salted Caramel Butter Cream Whoopie Pie

Pumpkin Cheesecake Bite

Gingersnap Crust, Bourbon Caramel Buttercream

Individual Vanilla & Honey Crème Brulee

Edible Flower

\$5.00 per guest

Individual Chocolate Ancho Crème Brulee

Cinnamon Dust

\$5.00 per person

Hibiscus & Strawberry Curd Tartlet

Meringue Garnish

Chocolate Ganache & Caramel Tartlet

Sea Salt Sprinkle

Espresso Pots de Creme

Almond Biscotti Bite

\$5.00 per guest

Miniature S'mores Cupcake

Graham Cracker Cupcake, Chocolate, Toasted
Marshmallow Frosting

Miniature Red Velvet Cupcake

Cream Cheese Frosting

Miniature Chocolate Cupcake

Vanilla Frosting

Chocolate Bourbon Truffle

Raspberry Chocolate Truffle

Classic Chocolate Truffle

Classic Cannoli

Double Chocolate Chip Cannoli

Lemon Pistachio Cannoli

Chocolate Torte Bite

Ganache Glaze, Boozy Cherries

Lemon Meringue Torte

Lemon Curd, Torched Meringue

INDIVIDUAL PLATED DESSERTS

Lemon Meringue Torte

Vanilla Crust, Lemon Curd, Torch Meringue
\$8.00 per person

Chocolate Torte

Ganache Glaze, Boozy Cherries
\$8.00 per person

Seasonal Sorbet

\$6.00 per person

Vanilla Bean Bread Pudding

White Chocolate Anglaise, Chantilly Cream, Berries
\$8.00 per person

ADDITIONAL DESSERT OPTIONS

STATIONS

Gelato Station

Lemon, Vanilla & Chocolate Gelato
Sugared Cherries, Pistachios, Waffle Cookie, Ganache
\$12.00 per person

Cookies & Brownies

choose 3
Double Chocolate Chip Brownie, Blondie, Sea Salt
Brownie Cookie,
Chocolate Chip, Oatmeal Butterscotch, Cranberry
White Chocolate Chip
\$6.00 per person

Lemon Blueberry Shortcake Station

Lemon Lavender Biscuit, Fruit Compote, Lemon
Whipped Cream
(MAY – JULY)
\$9.00 per person

Caramel Apple Shortcake Station

Maple Cinnamon Biscuit, Fruit Compote, Lemon
Whipped Cream
(AUGUST – OCTOBER)
\$9.00 per person

Ice Cream Sundae Bar

Vanilla, Coffee, Chocolate Chip Ice Cream
Brownie Bits, Toffee, Toasted Almonds, Fresh
Strawberries, Cherries
Hot Fudge, Caramel Sauce, Whipped Cream
\$10.00 per person

Cider Donuts

Cinnamon Sugar
Presented in Paper Bag
\$4.00 per person

Country Pies

choose 3
Apple Crumb, Pecan, Pumpkin, Cherry, Mixed Berry,
Chocolate Cream, Peanut Butter
Vanilla Ice Cream, Whipped Cream
\$10.00 per person

Individual Apple Crisp

Maple Crème Anglaise
\$7.00 per person

Individual Mixed Berry Crisp

White Chocolate Anglaise
\$8.00 per person

Milk & Cookies

Chocolate Chip, Oatmeal Butterscotch,
Cranberry White Chocolate Chip, Sea Salt Brownie
Cookie
Ice Cold Milk
\$8.00 per person

Kane's Donuts Table

\$6.00 per person

Vanilla Bean Bread Pudding

White Chocolate Anglaise, Chantilly Cream, Fresh
Berries
\$7.00 per person

10" Cutting Cake

choose 1
Chocolate Cake, Chocolate Buttercream
Vanilla Cake, Vanilla Buttercream
Carrot Cake, Cream Cheese Frosting
\$80.00 per cake

SNACKS

Available as an upgrade to accompany your standard package as pre-ceremony or late night snacks!

Order for 65-80% or your guest count

Fresh Berries

In bamboo cones

\$4.00 per guest

Bacon Bourbon Chex Mix

In individual glass jars

\$4.50 per guest

Sea Salt and Rosemary Potato Chips

In individual paper bags

\$3.00 per guest

Honey Roasted Nuts

In individual glass jars

\$6.50 per guest

D.I.Y. Trail Mix

Sweet, Spicy, Salty, Crunchy & Chewy

Presented with Paper Bags

\$6.50 per serving

Popcorn Bar

Sea Salt & Butter, Spiced Caramel, Garlic Parmesan

Presented with Bamboo Cones

\$4.00 per serving

Miniature Soft Pretzel

Whole Grain, Ball Park and Honey Mustard

\$3.50 Per serving

Maple & Cayenne Candied Bacon

\$4.00 per serving

Soy Ginger Lo Mein

Julienne Vegetables

\$6.00

Pad Thai Style Rice Noodles

Shredded Carrot, Bean Sprouts, Scallions

\$6.00

Spicy Udon

Shiitake Mushroom, Red Pepper, Napa Cabbage

\$6.00

BEVERAGE STATIONS

Available as an upgrade to accompany your standard package for pre-ceremony, bar, dessert, late night

Basil-Infused Lemonade

Fresh Lemon

\$3.00 per serving

Lemon, Cucumber & Mint Water

\$2.00 per serving

Hibiscus Orange Water

\$2.00 per serving

Old Fashioned Lemonade + Iced Tea

Fresh Lemon

\$4.50 per serving

Apple Cider Station

\$4.50 per person

Cappuccino & Espresso Station

Powdered Chocolate, Cinnamon, Lemon Twists

Inquire with Sales Person

(75 person minimum)

Hot Chocolate Station

Whipped Cream, Miniature Marshmallows, Shaved

Chocolate, Peppermint Sticks

\$4.50 per person

Samantha

Extremely accommodating and great service!

Jessica was amazing to work with! We had every allergy and dietary restriction imaginable and she handled it without flinching! Everything went so smoothly on our wedding day and we were happy to have our own plates of appetizers to enjoy during pictures (including the maple short rib grilled cheeses - yum!) You really get what you pay for and then some - excellent customer service and response time, flexibility and we really felt like the only couple. Thank you!!

Marni

State of the art farm to fork catering!

Fireside is state of the art farm to fork catering and I would highly recommend them for any wedding. Even months later, my friends and family are still coming up to me to rave about the delicious passed appetizers, filet of beef, and fresh-caught fish at our wedding. The presentations were flawless and super creative. We worked with Jessica who was a gem and covered every important detail. On our wedding day, a member of the Fireside team made sure we tried everything, and even brought us out seconds when she noticed we didn't have a minute to sit down and enjoy our entrees.

Debra

Fireside Catering is the BEST of the BEST!

I cannot say enough nice things about Fireside Catering! Jessica was SO VERY helpful, accommodating, thoughtful, patient and helpful. She made planning the menu a stress less experience. We also had Fireside cater our rehearsal dinner at Misselwood and everything was perfect! The staff of Fireside Catering were incredible! They were so professional, helpful and kind. The food is OUT OF THIS WORLD!!! Our guests couldn't stop raving about it. Everything was absolutely delicious and beautifully displayed. If you are looking for the best of the best, Fireside Catering is it!! It will be one of the easiest and best decisions you'll make in the planning of your wedding.

Amy

Met Our Expectations and more!

We were so happy when our wedding guests kept coming up to us to tell us that the food served was "the best" they've had at weddings! As two people who enjoy food tremendously, our biggest goal during wedding planning was to make sure we had food that was actually good (not just by the lowered wedding standards but compared to a normal standard) and enjoyable. Fireside clearly stood out as soon as we did the tasting...their farm to table dishes like the fondue appetizer and short ribs entree had our mouths watering weeks after we tried them. We liked it so much that we actually looked up restaurants that are associated with Fireside catering and have plans to go. The pricing point was a bit higher than we had budgeted but Jessica was very understanding and worked with us until we were satisfied. The service on our wedding day was also excellent. They made sure to bring out plates of appetizers to us while we were taking pictures during the cocktail hour, and took great care of us during dinner as well. We cannot be happier that we chose Fireside....thanks again for helping to make our wedding that much more special!

Jill

Best. Food. Ever.

Fireside Catering has phenomenal food and service! Jessica was great to work with and she went above and beyond to meet our needs and help us plan the most important feast of our lives! From appetizers to desserts - everything was impeccable. The staff was efficient and professional. The presentations were stunning. We received SO many compliments on the food. Absolutely amazing.

