



CAFÉ EVENTS PACKAGE

The sweeping views overlooking the Nashua River Valley make Fruitlands the perfect spot to host your small gathering. The tent sits atop a brick patio on the hillside allowing guests to enjoy the natural beauty of the landscape. The café is open seasonally Thursday to Sunday from 10am to 2:30pm. The café can accommodate semi-private parties up to 60 guests. All semi private events take place over 3 consecutive hours, from 11a-2p.

Rental Includes:

Tent and removable side walls with large windows, heating, and bistro lighting.
A Farmhouse table, Banquet tables, low cocktail tables, White Chiavari Ballroom chairs,
and 60" round dining tables as needed.

Guidelines, Taxes and Fees

Elegant floor length linen is provided for \$25 per requested table. Includes linen napkins.
20% Administration Fee applied to all food and beverage. The administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.

Tax 6.25% state tax and 0.75% local tax will be added to the final bill

Menu and Pricing subject to change

No outside food is permitted however we do allow cakes from licensed bakeries only. We are happy to provide a complimentary cake cutting service.

Optional additional hour available at the beginning of your event for \$100.

Menu selections and Event Details are due one month prior to event date

All private events are subject to a 25 person minimum.

Final guest counts are due 14 days prior to event date

A credit card is required to reserve your event.

Payment is due at the conclusion of your event. Payments can be cash or credit card.

A bill may be split no more than once.

Email us at Andrea.Rotolo@firesidecatering.com to book your next event!



BUFFET LUNCHEON MENU \$30 per guest

SALADS - select one

LITTLE LEAF SALAD

Farm vegetable, goat cheese, buttermilk dressing

CLASSIC CAESAR

Romaine, parmesan, house croutons

SANDWICHES & FLATBREAD - select two

ROASTED TURKEY SPICY BLT

Applewood bacon, heirloom tomato, bibb lettuce, Sriracha aioli, ciabatta

GRILLED GARLIC HERB CHICKEN

Applewood bacon, red pepper aioli, cheddar, lettuce, tomato, sourdough

FRESH MOZZARELLA CAPRESE

Beefsteak tomato, fresh basil, balsamic glaze, sundried tomato aioli
ciabatta

FIG FLATBREAD

Prosciutto, fig jam, goat cheese, caramelized onion, arugula, balsamic glaze

MARGHERITA FLATBREAD

Fresh mozzarella, beefsteak tomato, basil

SIDES - select two

CLASSIC POTATO SALAD

GRILLED FARM VEGETABLES

Fresh herbs, champagne vinaigrette

FRESH SLICED FRUIT PLATTER

Watermelon, cantaloupe, honeydew, pineapple, grapes, berries

HOUSE-MADE POTATO CHIPS

Rosemary salt



BRUNCH BUFFET \$38 per guest

STARTERS – select one

VANILLA BEAN YOGURT
Home-made granola, berries

CLASSIC CAESAR SALAD

LITTLE LEAF SALAD

Farm vegetable, goat cheese, buttermilk dressing

ENTREES – select two

APPLEWOOD SMOKED BACON & VERMONT CHEDDAR FRITTATA

ROASTED TOMATO, SPINACH & GOAT CHEESE FRITTATA

BRIOCHE FRENCH TOAST

Fresh berries, Vermont maple syrup

SIDE OPTIONS – select two

BREAKFAST POTATOES

Roasted peppers & onions, fresh herbs

GRILLED FARM VEGETABLES

Fresh herbs, champagne vinaigrette

HERB ROASTED FINGERLING POTATO

FRESH SLICED FRUIT PLATTER

Watermelon, cantaloupe, honeydew, pineapple, grapes, berries

ENHANCE YOUR EVENT WITH THE FOLLOWING OPTIONS:

ADDITIONAL MEAT OPTIONS - \$4 per guest

BREAKFAST SAUSAGE
APPLEWOOD SMOKED BACON
BAKED VIRGINIA HAM

BEVERAGE STATIONS

Complimentary Water Station Included

Lemonade, Iced Tea, or Herb-Ade \$3 per guest

Mimosa Bar \$5 per guest plus hosted champagne by the bottle at \$31 each
Carafes of Orange, Pomegranate Juice & Cranberry Juice
Oranges, Berries & Mint to Garnish

Bloody Mary Bar \$10 per cocktail
House made Bloody Mary Mix, Green Olives, Smoked Bacon, Celery Sticks, Pepperoncini

Spigot of White or Red Sangria \$8 per guest
Orange Garnish

STATIONARY DISPLAYS

Farm Vegetable Crudité \$7 per guest
Nashoba Valley Ranch Dip & Roasted Red Pepper Hummus

Breakfast Breads & Muffins \$7 per guest
Whipped Butter & Jam

Artisanal Cheese Board \$10 per guest
Fresh & Dried Fruits, Jam, Candied Nuts, Crostini, Crackers

Charcuterie Board \$14 per guest
Cured Meats & Local Cheeses, Whole Grain Mustard, Cornichon, Crostini, Baguette

DESSERT

Chocolate Chip Cookies or Gluten Free Snickerdoodles \$4 each

Celebratory Vanilla Cake, Vanilla Buttercream \$80
Celebratory Chocolate Cake, Vanilla Buttercream \$80
*Celebratory Cakes are 10" Cutting Cakes &
Serves 15-20 guests*

Carrot Cake \$8 per guest

Individual Seasonal Fruit Crisp \$8 per guest