

Emerson Wedding Menu

The Emerson Wedding Package includes: Four Passed and Two Stationary Hors d'Oeuvres for Cocktail Hour, a Champagne Toast, Wedding Dinner, Complimentary Cake Cutting & Service and After Dinner Coffee & Tea with Service.

Passed Hors d'Oeuvres

Cold Hors d'Oeuvres

Lobster Stuffed Deviled Eggs

Halved Shrimp on Avocado Purée

Smoked Salmon Mousse on Cucumber Round with Dill

Diver Scallop with Pumpkin-Thyme Purée on Rye Bread

Potato Pancake with Smoked Salmon, Crème Fraîche, Caviar

Vine Ripened Tomato, Mozzarella & Basil Bruschetta (v)

Prosciutto Wrapped Melon & Arugula

Roasted Vegetable Crostini with Aged Balsamic (v)

Belgian Endive with Gold Raisin, Danish Blue, Mascarpone Mousse (v)

Hot Hors d'Oeuvres

Maine Crab Stuffed Mushrooms

Mini Crab Cakes with Remoulade

Kalamata Olive and Artichoke Tartelette (v)

Crab Rangoon with Sweet & Spicy Sauce

Bacon Wrapped Scallops

Crispy Shrimp Tempura with Mango Chutney

Wild Mushroom Tartelette with Gruyere & Onion (v)

Beef Tenderloin & Mushroom Puff Pastry

Assorted Mini Quiche

Goat Cheese, Fig & Prosciutto Flatbread

All food and beverage prices are subject to Massachusetts State Food & Beverage Tax (7%), Guest Service Charge (15%) and Administrative Charge (5%).

Stationary Display Hors d'Oeuvres

Crudité Display

Seasonal Vegetables & Dipping Sauce

Local & International Cheese & Fruit Display

Seasonal Accoutrements, Crostini, Fresh Fruit

Baked Brie en Croute

Toasted Almond Silvers & Fresh Raspberries

Mezze Platter

Roasted Garlic Hummus, Baba Ghanouj, Tabouleh, Toasted Pita Chips

Spinach & Artichoke Dip

Served with Crostini

Sliced Fresh Fruit & Berries

Assortment of Fresh Fruits and Berries, Yogurt Dipping Sauce, Crostini & Jams

Seafood Raw Bar

(Additional Charge - Market Price)

Mix & Match

Cold Water Shrimp Cocktail

Littleneck Clams on the Half Shell

Oysters on the Half Shell

Chilled Crab Claws

Served with Lemons, Cocktail Sauce and Mignonette

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Plated Dinner Menu

*Dinners include rolls and butter, seasonal vegetable and a starch.
Choose two entrées and a soup or a salad.*

Soup

New England Clam Chowder
Roasted Tomato & Basil Bisque
Irish Potato & Leek
Gazpacho (Seasonal)

Salad

House Greens – Spring Greens, Carrot, Tomato,
Cucumber, Radish, Balsamic Vinaigrette
Organic Arugula Salad – Blueberries, Goat
Cheese, Candied Pecans, Beet Vinaigrette
Caesar Salad – Romaine Lettuce, Garlic
Croutons, Anchovy, Parmigiano-Reggiano
Chef's Seasonal Stack – Always Rotating,
Always Fresh

Entrée Selections

*Entrée selections are served with the Chef's choice of sauce,
vegetable and starch. Select two entrée options from below.*

Filet Mignon
Pan Roasted Wild Salmon
Grilled Lamb Tenderloin
Chicken Medallions
Broiled Haddock
Cider Glazed Pork Tenderloin

Vegetarian Options

Butternut Squash Ravioli
Eggplant Lasagna
Wild Mushroom Risotto

All wedding dinners require a preorder for entrée items.
As always, we are happy to customize a menu to meet your taste and dietary needs.

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Emerson Wedding Buffet

Salad

Choose one of the following:

House Greens - Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette

Caesar Salad - Romaine Lettuce, Garlic Croutons, Anchovy, Parmigiano-Reggiano

Organic Arugula Salad - Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette

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Vegetable Sides

Choose two of the following:

Herbed & Buttered Broccoli

Grilled Asparagus

Seasonal Vegetable Medley

Green Beans Almandine

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Starch Sides

Choose two of the following:

Yukon Gold Mashed Potatoes

Herb Infused Basmati Rice Pilaf

Truffled Fingerling Potatoes

Citrus and Scallion Israeli Cous Cous

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Mains

Accompanied by Chef's seasonal sauces. Choose two of the following:

Cider Glazed Pork Tenderloin

Pan Roasted Wild Salmon

Roasted Sirloin

Seasonal Herb Rubbed Chicken Breast

Butternut Squash Ravioli (v)

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Rolls & Butter

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Emerson Stations Dinner

Mix & Match the Options Below

Soup & Salad

Choose two of the following:

New England Clam Chowder

Roasted Tomato & Basil Bisque

House Greens – Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette

Caesar Salad – Romaine Lettuce, Garlic Croutons, Anchovy, Parmigiano-Reggiano

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Mashed Potato Bar

House-smashed Potatoes with a Selection of Toppings:

Sour Cream, Bacon Bits, Scallions, Cheddar Cheese, Roasted Tomato Salsa, Basil Pesto, Mushroom Gravy, Olive Tapenade, Crumbled Bleu Cheese, Horseradish Cream

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Vegetables

Choose two of the following:

Roasted Asparagus

Grilled Cauliflower

Caramelized Brussels Sprouts

Carrot Vichy

Roasted Butternut Squash

Green Beans Almandine

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Grilled Seasonal Vegetable Display

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Carving Stations

Accompanied by Chef's seasonal sauces. Choose two of the following:

Herb-Rubbed Roast Beef

Honey Baked Ham

Oven Roasted Turkey

Cider Glazed Pork Tenderloin

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Vegetarian Station (Optional)

Wild Mushroom Risotto (v)

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