

Emerson Buffet Wedding Menu

The Emerson Wedding Package includes: Four Passed Hors d'Oeuvres for Cocktail Hour, Buffet Dinner, Complimentary Cake Cutting and After Dinner Coffee & Tea. As always, we are happy to customize a menu to meet your taste and dietary needs.

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

Belgian Endive with Gold Raisin, Danish Blue, Mascarpone Mousse

Potato Pancake with Smoked Salmon, Crème Fraîche, Caviar

Prosciutto Wrapped Melon & Arugula

Roasted Vegetable Crostini with Aged Balsamic

Vine Ripened Tomato, Mozzarella & Basil Bruschetta

Hot Hors d'Oeuvres

Maine Crab Stuffed Mushrooms

Mini Crab Cakes with Remoulade

Kalamata Olive and Artichoke Tartelette

Crab Rangoon with Sweet & Spicy Sauce

Bacon Wrapped Scallops

Crispy Shrimp Tempura with Mango Chutney

Wild Mushroom Tartelette with Gruyere & Onion

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%).

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Salad & Soup

Choose one of the following

Caesar Salad – Romaine Lettuce, Garlic Croutons, Anchovy, Parmigiano-Reggiano
Organic Arugula Salad – Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette

New England Clam Chowder
Roasted Tomato & Basil Bisque
Chef's Seasonal Soup

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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

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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Wedding Add-On Options

All Wedding Add-On Options are priced per person.
Pick & choose as you please!

Sparkling Wine Toast

Choose one of the following: Sparkling Rose, Champagne, Prosecco

Wine Pour at Dinner

Includes one House Red Wine & one House White Wine

Stationary Displays

Antipasti Platter with Assorted Gourmet Italian Meats,
Picked Vegetables, Olives & Crostini

Crudité's with Seasonal Dipping Sauces

Local & International Cheese & Fruit

Baked Brie en Croute with Toasted Almond Slivers & Raspberries

Poached Shrimp Cocktail

Mezze Platter with Roasted Garlic Hummus, Baba Chanouj, Tabouleh & Toasted Pita Chips

Raw Bar

Oysters on the Half Shell, Chilled Maine Lobster, Poached Shrimp,
Lemons, Mignonette & Cocktail Sauce

Late Night Snacks

Chef's Assorted Gourmet Flatbread Pizzas

Spinach & Artichoke Dip with Crostini

Chef's Assorted Wings, Celery, Carrots & Dipping Sauces

Pigeon Cove Tavern House-Made Frites with Seasonal Dipping Sauces

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