

# Emerson Plated Wedding Menu

*The Emerson Wedding Package includes: Four Passed & Two Stationary Hors d'Oeuvres for Cocktail Hour, a Sparkling Wine Toast, Full Plated Dinner (including your choice of Entrées, a Soup or Salad, Rolls and Butter), 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%).*

# Stationary Display Hors d'Oeuvres

## **Antipasti Platter**

Assorted Gourmet Italian Meats,  
Picked Vegetables, Olives & Crostini

## **Crudité's with Seasonal Dipping Sauces**

## **Local & International Cheese & Fruit**

Crostini, Fresh Berries & Fruit

## **Baked Brie en Croute**

Toasted Almond Slivers & Raspberries

## **Mezze Platter**

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

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# Plated Dinner Menu

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

## 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

*Select one entrée option from below.*

**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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# Wedding Add-On Options

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

## **Premium 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

## **Additional Stationary Displays**

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

Crudites 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 Ghanouj, 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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