

THE ESTATE AT  
**MORAINÉ FARM**

The Estate at Moraine Farm, located on the North Shore in Beverly, Massachusetts, is set on 175 acres overlooking beautiful Wenham Lake.

Only 25 minutes north of Boston, this unique venue is conveniently situated off Route 128, yet feels a world away from the city. The spectacular grounds and estate were designed by renowned landscape architect Frederick Law Olmsted, who also designed Central Park in New York and the Emerald Necklace in Boston. The historic estate house has sweeping views of the lake from its curved brick terrace. Next to the house and terrace, the Great Lawn is the perfect setting for ceremonies and lawn games. The Tea House provides a charming backdrop for ceremonies and photos. Just beyond the Tea House, traditional European-style gardens are a magical setting for more photos. The Estate at Moraine Farm is truly a hidden gem, tucked away in a protected reserve of farmland and forest. The site is ideal for wedding ceremonies and receptions, corporate and private events, dinner parties and cocktail parties.



At Fireside Catering, we are committed to creating delicious, elegant food inspired by the seasons. We source the freshest ingredients possible from our own Gibbet Hill Farm as well as several other local farms and food purveyors to provide you with the very best in local, sustainable, and seasonal cuisine.

**INCLUDED SERVICES**

**Personalized Guidance and Planning Meetings with your Wedding Coordinator**

**Day-Of Event Manager**

**Wedding Party Attendant**

**Complimentary Group Tasting Event**

*An evening of chef-selected hors d'oeuvres, dinner & sweets*

**INCLUDED MENU ITEMS**

**Wedding Suite Cheese Platter**

**Water Station**

*Still & lemon water*

**Five Passed Hors d'oeuvres**

*Unique & made from scratch*

**Salad Course**

**Artisanal Bread, Corn Bread & Whipped Butter**

**Selection of 2 Entrées**

*Package price determined by meal selection*

**Coffee, Decaffeinated Coffee & Tea Station**

*Tablesides coffee & tea service available for additional fee*

**Fully Staffed Event Including Servers, Bartenders and Chef**

**Elegant White-Rim China**

**Glassware and Stemware for Tables and Bars**

**European-Sized Flatware**

**Full-Length White Linens**

**White Garden Chairs**

**Round Dining Tables and Bar Tables**

**Tidewater Tent (97' x 58')**

*Heaters and fans available for additional fee*



# HARVEST CALENDAR

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*We source the freshest ingredients possible from our own Gibbet Hill Farm in Groton to provide you with the very best in local, sustainable, and seasonal cuisine. We are proud to include our produce in your menu whenever the opportunity arises.*

*While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.*

## **MARCH - MAY**

*The first signs of our coming harvest season...*

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Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi, and radicchio

## **JUNE - JULY**

*Berry season on Gibbet Hill is in full swing...*

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Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs, and edible flowers.

## **AUGUST**

*Those tomatoes we wait all year to sink our teeth into...*

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Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs, and edible flowers.

## **SEPTEMBER - OCTOBER**

*Let the bountiful fall harvest begin...*

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Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley, and edible flowers.

## **NOVEMBER - FEBRUARY**

*Winter is coming...*

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Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach, and kale.

# MORAIN FARM VENUE FEES + MINIMUMS

During the warmer months, from May through October, the Estate at Moraine Farm can accommodate 75 to 250 people for tented, outdoor weddings or events. Depending on headcount, cocktail hour can be held inside the estate house or on the beautiful curving brick patio.

<b>Friday after 5:00pm</b>	F&B Minimum Venue Rental Fee	\$14,000 \$3,500
<b>Saturday after 5:00pm</b>	F&B Minimum Venue Rental Fee	\$23,000 \$7,500
<b>Sunday after 5:00pm</b>	F&B Minimum Venue Rental Fee	\$10,000 \$2,000
<b>Sunday Holiday after 5:00pm</b>	F&B Minimum Venue Rental Fee	\$23,000 \$7,500
<b>Trustees of Reservations Membership*</b>	<i>*A contributing level membership to the Trustees of Reservations is required to book a private event at Moraine Farm</i>	\$140

## **Ceremony Fee: \$750**

Includes two hours of wedding party pre-arrival, ½ hour early guest arrival and ½ hour ceremony. Ceremony fee also includes ceremony chairs and the set up and breakdown of chairs. Ceremony rehearsals are not permitted on the property prior to wedding day.

## **What is included in the Venue Rental?**

*Private and exclusive use of the estate and surrounding lawns and gardens*

*5-hour rental period, with an option to extend time by 30 minutes for the ceremony*

*96'8" x 57'7" fully floored Tide Water tent with bistro lighting and clear siding as needed*

*Upgrades such as heaters, fans and additional lighting are available*

*Use of 2 elegant hospitality suites for the wedding party*

*Ample on-site parking*

**\*\* All events must conclude by 11:00 PM per town of Beverly \*\***

Menu pricing and products are subject to change.

Fees: 12% gratuity and 6% administration fee will be applied to your bill.

Tax: 6.25% state tax and 0.75% local tax will be added to your bill, excluding gratuity.

Holidays: Venue rental fees and minimums will vary from above. See sales manager.

# FOOD ALLERGY GUIDE

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**GF**  
Gluten Free

**DF**  
Dairy Free

**V**  
Vegan

*Fireside Catering is not a nut free facility.  
Nuts are disclosed in menu items where applicable.  
Nuts can be removed from a menu item upon request.*

## STATIONARY HORS D'OEUVRES

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Stationary displays may be added to enhance your cocktail hour.

### **Artisan Cheese Board**

Clothbound Cheddar, Local Goat,  
Manchego Sheep, Danish Blue, Brie  
Dried Fruit, Preserves, Toasts, and Crackers  
\$10.00 per person

### **Charcuterie**

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

### **Middle Eastern Mezze**

Israeli Salad, Chickpea Salad,  
Baba Ganoush, Tabbouleh, Falafel  
Whipped Goat Cheese, Spicy Feta  
Hummus, Sriracha, Tzatziki  
Naan and Crispy Pita  
\$11.00 per person

### **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 person

### **Spring & Summer Burrata Bar**

Pepperonata, Heirloom Tomato, Native Corn,  
Mixed Olive, Pickled Onion, Apricot, Roasted  
Peach, Fresh Strawberry, Sliced Almond, Basil, Mint,  
White Balsamic Vinaigrette, Pesto, Extra Virgin Olive  
Oil, Lemon Juice, Baguette  
\$12.00 per person

### **Gibbet Hill Farm Vegetable Crudité**

Seasonal selections such as: Baby Carrots,  
Romanesco, Peppers, Asparagus, Radish  
Sugar Snap Peas, & Sweet 100 Tomatoes  
Roasted Garlic Hummus  
\$7.50 per person

### **Antipasto**

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

### **Mediterranean Mezze**

Caponata, Artichoke & Fennel Salad  
Marinated Olives, Capers, Cherry Tomatoes,  
Pepper Argo Dolce, Marinated Mushrooms  
Fresh Mozzarella, Feta, Hummus  
Crostini and Soft Pita  
\$11.00 per person

### **Local Raw Bar**

Oysters on the Half Shell & Jumbo Shrimp  
Mignonette, Cocktail Sauce, Lemon, Horseradish  
\$15.00 per person

**GF, DF**

Additional Local Oysters \$4 each  
Additional Shrimp Cocktail \$4 each  
Count Neck Clams \$3 each

Jonah Crab Claws \$4 each **SEASONAL AVAILABILITY**

### **Fall & Winter Burrata Bar**

Caponata, Spiced Butternut, Cider Braised Pumpkin  
Pickled Red Onion, Dried Cranberry,  
Smoked Bacon, Candied Pecan, Fresh Basil,  
White Balsamic Vinaigrette, Pesto,  
Extra Virgin Olive Oil, Lemon Juice, Baguette  
\$12.00 per person

# PASSED HORS D'OEUVRES

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Your choice of five hors d'oeuvres included. Additional pieces available with incurred upcharge.

## BEEF, PORK + LAMB

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

**Peppered Beef Tenderloin Skewer** GF +1  
Blue Cheese Fondue

**Seared Beef Sirloin** +1  
Yorkshire Pudding, Horseradish, Pickled Onion

**Mini Steak Bomb**  
Peppers, Onions, Salami, American

**Thai Pork Meatball** DF  
Ginger & Garlic Soy

**Bacon Wrapped Dates** GF + .50  
Toasted Almond, Blue Cheese Cream

**Mini Cuban Sandwich** + .50  
Roast Pork, Ham, Mustard, Pickles, Swiss,  
King Hawaiian Rolls

**Grilled Thai Beef Skewer** GF, DF +1  
Chili, Cilantro, Mint

**Short Rib & Maple-Smoked  
Cheddar Grilled Cheese** +1  
Caramelized Onion Jam

**Black Angus Beef Mini Burger**  
Aged Cheddar, Pickle, Little Mac Sauce

**Barbecue Pulled Pork Slider**  
Coleslaw, Brioche Bun

**Crispy Prosciutto & Fresh Mozzarella Crostini**  
Honey Gastrique

**Kurobuta Pork Belly Slider** +1  
Kimchi Slaw, Sriracha Mayo

**Seared Lamb Chop** GF, DF +1  
Black Garlic, Pickled Onion Ring

## POULTRY

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

**Fried Chicken Slider**  
Dill Pickle, Garlic Ailoli

**Tandoori Chicken Skewer** GF  
Tamarind Reduction

**Buffalo Chicken Mac + Cheese Cup** +.50  
Crumbled Blue Cheese

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

**Cranberry Almond Chicken Salad**  
Black Pepper Gougère

**Fried Chicken & Waffles**  
Vermont Maple Syrup

**Buffalo Chicken Slider**  
Buffalo-Blue Cheese Dressing, Carrot & Celery Slaw

**Smoked Duck & Cherry Quesadilla** +1  
Cumin, Lime, Spicy Smoked Pepper Crema

# PASSED HORS D'OEUVRES

Your choice of five hors d'oeuvres included. Additional pieces available with incurred upcharge.

## SEAFOOD

**Chilled Jumbo Shrimp** GF, DF  
Cocktail Sauce

**Lobster Bisque**

**Local Oyster on the Half Shell** GF, DF  
Classic Mignonette

**Maine Crab Cone** +1  
Crème Fraiche, Lemon Chive,  
Sesame & Almond Cone

**Mini Crab Cake**  
Sriracha Remoulade

**Maine Lobster Mac & Cheese Cup** +2  
Maine Lobster

**Chimichurri Shrimp** GF, DF  
Garlic-Lime Aioli

**New England Lobster Roll** +1  
Chilled Lobster Salad, Griddled Bun

**New England Clam Chowder** +1  
Oyster Cracker

**Spicy Tuna** DF +1

Scallion Pancake, Sweet Soy, Pickled Ginger

**Applewood Bacon Wrapped Scallops**

**Fried Local Whole-Belly Clams** + .50  
Sriracha Mayo

**Ahi Tuna Cone** DF +1  
Basil, Lemon, Black & White Garlic,  
Sesame & Almond Cone

**Fennel Coriander Seared Scallop**  
Corn Chowder, Crispy Shallot

**Maine Lobster BLT** +1.50  
Crispy Bacon, Arugula, Tomato, Brioche

**Smoked Salmon** + .50  
Everything Bagel Crisp, Caper Cream Cheese

**Alaskan King Crab** GF +4  
Chive Beurre Blanc

## VEGETARIAN

**Foraged Mushroom & Gruyere Flatbread**  
Pickled Onion, Mustard Seed

**Artichoke & Charred Leek Fonduta**

**Mac & Cheese Cup**  
Herb Breadcrumb

**Garlic & Chili Szechuan Cauliflower** v

**Parmesan-Truffled Pommes Frites** GF  
Chives

**Black Bean & Poblano Taco** GF, v  
Salsa Verde, Pickled Onion

**Spring Pea Bisque** GF  
Parmesan Crisp

**Caprese Bruschetta**

Tomato, Mozzarella, Basil, Balsamic

**Tomato Soup & Aged Cheddar Grilled Cheese**

**Butternut Squash & Apple Bisque** GF  
Spiced Pepitas

**Gibbet Hill Farm Flatbread**

**Spicy Samosa** v  
Tamarind Reduction

**Mini Cheese Board**  
Crème de Brie, Fig, Pistachio

**Greek Salad Bite** GF  
Cucumber, Tomato, Olive, Feta

**Fall & Winter Bruschetta**  
Spiced Pumpkin, Mozzarella, Cider Gastrique

# PLATED DINNER

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## BREAD BASKETS

Select one. Includes whipped butter.

**Rosemary Garlic Sourdough,  
Cornbread, Baguette**  
*Included in package*

**Parker House Rolls, Zucchini Bread  
& Rosemary Focaccia**  
+1.50 per person

**Gluten Free**  
+1.00 per person

## SMALL PLATES

Optional course. Select one.  
(Replace Salad Price | Additional Course Price)

**Seared Crab Cake**  
Grainy Mustard Slaw, Spicy Remoulade  
+7.00 | \$12.00 per person

**Fennel-Coriander Dusted Scallop**  
Crisp Prosciutto, Pickled Fennel, Potato Purée  
+9.00 | \$14.00 per person

**Wild Mushroom Tortelloni**  
English Peas, Shiitake Mushroom,  
Crisp Prosciutto, Madeira Cream  
+5.00 | \$10.00 per person

**Spiced Shrimp GF**  
Stone-Ground White Cheddar Grits,  
Smoky Tasso Ham  
+ 7.00 | \$12.00 per person

**Fennel-Coriander Dusted Scallop GF**  
Crisp Prosciutto, Pickled fennel, Potato Purée  
+9.00 | \$14.00 per person

**Penne Pancetta**  
Sweet Peas, Roasted Garlic-Roman Cream  
+5.00 | \$10.00 per person

**Spicy Chicken Sausage Gemelli**  
Chili-Garlic Broccoli Rabe,  
Caramelized Onions, Parmesan Cream  
+7.00 | \$12.00 per person

**Pumpkin & Ricotta Ravioli**  
Roasted Root Vegetables, Pepitas, Sage,  
Brown Butter – Parmesan Cream  
+4.00 | \$10.00 per person

**Red Wine & Apricot Braised Short Rib GF**  
Gremolata, Parsnip & Potato Puree  
+10.00 | \$15.00 per person

**Seared Pork Belly DF**  
Grilled Bread, Spicy Rouille, Pickled Vegetables  
+7.00 | \$12.00 per person

**Rigatoni**  
Brussels Sprouts, Asparagus, Sweet Peas,  
Caramelized Cipollinis, Melted Leek Cream  
+3.00 | \$8.00 per person

**Seared Free Range Statler Chicken GF**  
Mushroom & Parmesan Risotto,  
Roasted Garlic Jus  
+7.00 | \$12.00 per person

## SOUP

Optional course. Select one.  
(Replace Salad Price | Additional Course Price)

**Butternut Squash & Apple Cider Bisque GF**  
Spiced Pepitas & Cider Reduction  
+1.00 | \$6.00 per person

**Roasted Cauliflower Soup GF**  
Asiago Frico  
+1.00 | \$6.00 per person

**New England Clam Chowder**  
Oyster Crackers  
+3.00 | \$8.00 per person

**Lobster & Corn Chowder GF**  
Butter Poached Maine Lobster  
+5.00 | \$12.00 per person

**Roasted Tomato Soup**  
Cabot Cheddar Croutons  
+1.00 | \$6.00 per person

## SALAD COURSE

Included in package. Select one. All salads are Gluten Free.

### **Gibbet Hill Farm Salad**

Vermont Creamery Goat Cheese, Herb Vinaigrette  
*\*Available June-October*

### **Baby Greens & Blueberries**

Vermont Creamery Goat Cheese, Pistachio,  
Golden Raisins, Champagne Vinaigrette

### **Baby Spinach & Strawberries**

Pecan, Red Onion, Feta,  
Balsamic Vinaigrette

### **Field Greens & Pickled Apples**

Vermont Creamery Goat Cheese,  
Dried Cranberry, Spiced Pecan,  
White Balsamic Vinaigrette

### **Mediterranean**

Heirloom Tomato, Cucumber, Onion,  
Kalamata Olive, Feta, Lemon Vinaigrette  
+1 per person

### **Caprese**

Tomato, Fresh Mozzarella, Basil,  
Aged Balsamic Reduction  
+1 per person

### **Chopped Romaine & Applewood Smoked Bacon**

Tomato, Blue Cheese Crumble,  
Buttermilk Ranch

## SIGNATURE FIRESIDE BURRATA SALAD

### **Spring**

*Available April – June*  
English Pea Purée, Green & White  
Asparagus, Olive Crumble,  
Champagne Vinaigrette  
+3 per person

### **Summer**

*Available July – Mid-September*  
Heirloom Tomato, Native Corn,  
Basil & Mint, White Balsamic  
Vinaigrette  
+3 per person

### **Fall and Winter**

*Available Mid-September - March*  
Butternut Purée, Pumpkin Spiced  
Butternut, Cider Braised Delicata,  
Pickled Pearl Onion, Pepitas,  
Cider Vinaigrette  
+3 per person

## MAIN ENTRÉE

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Select two options to serve. Package pricing IS based on 5 passed hors d'oeuvres, salad, breadbaskets, entrée, coffee + tea station and accoutrements.

## POULTRY, PORK + LAMB

### **Herb Roasted Free-Range Statler Chicken GF**

Carrot Purée, Foraged Mushroom, Roast Chicken Jus  
\$98

### **Herb Roasted Free-Range Statler Chicken GF**

Celery Root Purée, Shaved Fennel Salad, Lemon Jus  
\$97

### **Free-Range Statler Chicken GF**

Parsnip Purée, Apple-Sage Chutney  
\$98

### **Roasted Duck Breast GF**

Red Cabbage Purée, Black Berry Brandy Jus  
*\*Prepared Medium-Rare*  
\$101

### **Herb Roasted Rack of Lamb**

Caramelized Shallot & Red Wine Jus  
*\*Prepared Medium-Rare*  
\$113

### **Black Garlic Dijon Crusted Lamb Loin**

Rosemary Lamb Jus  
*\*Prepared Medium-Rare*  
\$108

### **Honey & Garlic Glazed Bone-In Pork Chop GF**

Apple & Vidalia Onion Purée  
\$103



## SEAFOOD

### **Seared Faroe Island Salmon GF**

Caramelized Fennel, Lemon Chive Beurre Blanc  
\$101

### **Horseradish Crusted Faroe Island Salmon**

Red Beet Purée, Cranberry & Golden Beet Hash  
\$102

### **Seared Atlantic Halibut GF**

Fennel Cream  
\$108

### **Miso Roasted Native Cod GF**

Sweet Sesame Corn Purée  
\$103

### **Tandoori Roasted Native Cod GF**

Braised Apricots, Tamarind Beurre Blanc  
\$103

### **Cilantro Lime Striped Bass GF**

Native Corn Salsa, Garlic & Citrus Beurre Blanc  
\$107

*Please note: Striped Bass is a locally caught fish and availability may vary on short notice based on the commercial fishing season window. If Striped Bass is not available, Halibut will be substituted.*

### **Herb Marinated Grilled Swordfish GF**

Caramelized Shallot Butter  
\$106

## PASTA\*

### **Spicy Chicken Sausage Gemelli**

Chili-Garlic Broccoli Rabe, Caramelized Onions,  
Parmesan Cream  
\$97

### **Pumpkin & Ricotta Ravioli**

Roasted Root Vegetables, Pepitas,  
Fried Sage, Brown Butter-Parmesan Cream  
\$97

### **Penne Carbonara**

Sweet Peas, Pancetta, Roasted Garlic-Romano  
Cream  
\$97

### **Rigatoni**

Brussels Sprouts, Asparagus, Sweet Peas,  
Caramelized Cipollinis, Melted Leek Cream  
\$97

### **Vegan & Gluten Free Pasta GF, V**

Fat Moon Farm Mushrooms, Roasted Tomatoes,  
Arugula Pesto  
\$97

*\*Pasta entrees are composed dishes and not served with sides*

## VEGETARIAN\*

The **Garlic Herb Panisse GF, V** (roasted cauliflower, chimichurri) entrée is included in your food package and will be available to guests who request in advance. Listed below are additional options available for upgrade.

Please note: the options below may count as 1 of your 2 choices of entree.  
Choosing your vegetarian meal in addition to the 2 options included in your package will result in a 3rd entrée fee of \$7.00 per **every guest**.

### **Potato & Leek Pavé GF**

Morel Mushrooms, Braised Carrots,  
Asparagus, Haricot Vert, English  
Pea, Cipollini Onion  
\$97

### **Chive Spaetzle**

Brûléed Onion, Roasted Baby  
Carrots, Pickled Pearl Onions  
\$97

### **Beluga Lentils GF, V**

Spiced Squash, Rainbow Chard,  
Pomegranate Molasses  
\$97

*\*Vegetarian entrees are composed dishes and not served with sides*

## BEEF

### Red Wine Braised Short Rib

\$107

GF, DF

### Grilled NY Sirloin

\$110

GF

### Grilled Beef Tenderloin Filet

\$112

GF

### Grilled Petit Beef Tenderloin Filet

\$108

GF

### BEEF SAUCES

Select one for filet and sirloin offerings

Bourbon Peppercorn Au Poivre

GF

Foraged Mushroom Demi-Glace

GF, DF

Caramelized Shallot &  
Red Wine Demi-Glace GF, DF

Bacon & Blue Cheese Butter GF

Thyme Shallot Compound Butter GF

Red Onion Jam GF

Smoked Paprika & Caramelized  
Shallot Compound Butter GF

Horseradish Cream GF, DF

Chimichurri: Parsley, Oregano,  
Chili Flakes, Salt & Pepper GF, DF

### FILET + SIRLOIN ADD-ONS

Additional upcharge

Buttermilk Fried Onion Strings  
+\$4.00

Garlic & Herb Butter Shrimp Skewer  
GF + \$7.00

Sautéed Foraged Mushrooms  
GF, DF + \$4.00

Agrodolce Cipollini Onions  
GF, DF + \$4.00

Fennel-Coriander Dusted  
Seared Diver Scallops  
GF, DF + \$7.00

Blistered Shishito Peppers  
GF, DF + \$4.00

## SIDE DISHES

Select one vegetable and one starch.

### VEGETABLE

Asparagus, Snap Bean, Haricot Vert,  
Sweet Pea, Herb Butter GF

Herb Butter Green Beans, Baby Carrots,  
Pickled Red Onion GF

Garlic & Herb Roasted Baby Carrots, Cipollini GF, V

Baby Zucchini, Sunburst Squash,  
Carrot, Herb Butter GF

Snap Beans, Peas, Broccolini, Garlic & Chili GF, V

Roasted Night Shades, Eggplant,  
Tomato, Fennel, Pepper GF, V

Corn, Cipollini, Spring Parsnip GF, V

Roasted Brussels Sprouts, Cider Gastrique GF, V

Spiced Butternut, Dried Cranberries, Pepitas GF, V

### STARCH

Celery Root & Potato Mash GF

Sea Salted Red Skin Potato  
& Caramelized Onion GF, V

Wild Mushroom Farro + 2.00/PP

Parmesan Barley Risotto + 2.00/PP

White Cheddar Polenta GF + 2.00/PP

Oven Roasted Garlic & Herb Fingerling Potatoes GF, V

Yukon Gold Mashed Potatoes GF

Roasted Parsnip & Sweet Potato, Dried Cranberry  
GF, V – AVAILABLE FALL ONLY

Roasted Celeriac, Sweet Potato,  
Baby Carrots, Parsnips  
GF, V – AVAILABLE FALL ONLY

# DESSERTS

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We offer a variety of house-made sweet bites and stations.  
Choose to pair them with our 10" Ceremonial Cutting Cake

## **Chocolate Cake or Vanilla Cake**

Served with Vanilla Buttercream  
\$80.00

You may arrange for a full-size traditional wedding cake through an outside bakery.

## **SWEET STATIONS**

### **Cookies & Brownies**

*Select up to three options:*

Double Chocolate Chip Brownie  
Blondie

Gluten Free Coconut Caramel Bars

Sea Salt Brownie Cookie

Chocolate Chip

Oatmeal Butterscotch

Cranberry White Chocolate Chip

\$6.00 per person

Optional Add-On Cold Milk \$2.00 per person

### **Lemon Blueberry Shortcake Station**

Lemon Lavender Biscuit, Fruit Compote,  
Lemon Whipped Cream

*\*Build your own*

*\*Available May - August*

\$9.00 per person

### **Caramel Apple Shortcake Station**

Maple Cinnamon Biscuit, Caramelized Apples,  
Maple Whipped Cream

*\*Build your own*

*\*Available September & October*

\$9.00 per person

### **Ice Cream Sundae Bar**

Vanilla, Coffee, Chocolate Chip Ice Cream  
Toasted Almonds, Oreo Crumble, Toffee

Banana, Cherries, Sprinkles,

Hot Fudge, Caramel Sauce, Whipped Cream

\$10.00 per person

### **Gelato Bar**

Salted Caramel, Vanilla & Chocolate Gelato

Boozy Cherries, Pistachios,

Biscoff Crumble, Ganache

\$12.00 per person

### **Individual Apple Crisp**

Maple Crème Anglaise

\$7.00 per person

### **Individual Mixed Berry Crisp**

White Chocolate Anglaise

\$8.00 per person

### **Vanilla Bean Bread Pudding**

Streusel Topping

\$7.00 per person

### **Mini Country Pies**

Apple Crumb, Pumpkin, Mixed Berry

\$10.00 per person

### **Union Square Donuts Table**

\$6.00 per person

### **Cider Donuts**

Cinnamon Sugar

Presented in paper bag

\$4.00 per person

## **SWEET BITES**

Priced per piece. Minimum order of 50 pieces.

### **Miniature Cupcakes**

Red Velvet, Cream Cheese Frosting  
Chocolate, Chocolate Buttercream  
Funfetti, Vanilla Buttercream, Confetti Sprinkles  
\$4.00 per piece

### **Cannoli**

Classic Vanilla  
Double Chocolate Chip  
Lemon Pistachio  
\$4.00 per piece

### **Vanilla & Honey Crème Brûlée**

Fresh Berry  
\$5.00 per piece  
**GF**

### **Caramel Torte Bars**

Coconut Shortbread Crust, Salted Chocolate  
\$4.00 per piece  
**GF**

### **Carrot Cake**

Cream Cheese Frosting, Cinnamon Dust  
\$4.00 per piece

### **Vanilla Bean Cheesecake**

Graham Cracker Crust, Mixed Berry Compote  
\$4.00 per piece

### **Whoopie Pies**

Classic Chocolate, Vanilla Buttercream  
Pumpkin, Cinnamon Cream Cheese  
Chocolate Peanut Butter, Peanut Butter Buttercream  
\$4.00 per piece

### **Tartlets**

Hibiscus & Strawberry Curd, Fresh Strawberry  
Lemon Meringue, Blueberry, Torched Meringue  
Vanilla Bean, Fresh Berries  
\$4.00 per piece

### **Espresso Pots de Creme**

Chocolate Espresso Bean  
\$5.00 per piece  
**GF**

### **Chocolate Torte**

Ganache Glaze, Boozy Cherries  
\$4.00 per piece

### **Chocolate Dipped Strawberry**

\$4.00 per piece  
**GF**

### **Pumpkin Cheesecake Bite**

Gingersnap Crust, Spiced Chantilly Cream  
\$4.00 per piece

### **Dessert Jars**

S'mores – Graham Cracker, Chocolate Ganache, Toasted Marshmallow **GF**  
Strawberry Cheesecake – Graham Cracker, Fresh Berries **GF**  
Peanut Butter Mousse – Oreo Crumb, Reese's Peanut Butter Cups  
Key Lime, Graham Crust, Torched Meringue **GF**  
Vegan Chocolate Mousse – Cocoa Nibs **GF, V**  
\$6.00 per jar - *dessert*  
\$8.00 per jar – *late night snack option*

### **Take Home Breakfast Coffee Cake**

Serves two  
*Makes for a great favor!*  
\$16.00 per piece

# SNACKS

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Snacks are a great way to enhance early guest arrival and may also be served as late-night bites, a favor, and to-go snacks. Passed hors d'oeuvres are also available as late-night snacks.

## Fresh Berries

Presented in Bamboo Cones  
\$4.00/person  
GF, DF

## Bacon Bourbon Chex Mix

Presented in Individual Glass Jars  
\$4.50/person

## Sea Salt + Rosemary Potato Chips

Presented in Paper Bags  
\$3.00/person  
GF, DF

## Miniature Soft Pretzel

Honey Mustard  
\$4.00/person

## Spicy Caramel Popcorn

Aleppo Pepper Caramel  
\$4.00/person  
GF

## Sesame Lo Mein

Julienne Vegetables  
\$6.00/person

## Soy Ginger Rice Noodles

Shredded Carrot,  
Bean Sprouts, Scallions  
\$6.00/person  
GF, V

## Spicy Dragon Udon

Shiitake Mushroom, Red Pepper,  
Napa Cabbage  
\$6.00/person  
DF

## Honey Roasted Nuts

Presented in Individual Glass Jars  
\$6.50/person  
GF

## Maple & Cayenne Candied Bacon

\$4.00/person  
GF, DF

## Homemade Trail Mix

Sweet, Spicy, Salty,  
Crunchy & Chewy  
Presented in Paper Bags  
\$5.00/person

## D.I.Y. Trail Mix

Sweet, Spicy, Salty,  
Crunchy & Chewy  
Presented with Paper Bags  
\$6.50/person

# BEVERAGE STATIONS

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Enhance your pre-ceremony arrival or offer as a late-night refresher or to-go beverage.

## Basil-Infused Lemonade

Fresh lemon  
\$3.00 per glass

## Lemon, Cucumber & Mint Water

\$2.00 per glass

## Hibiscus Orange Water

\$2.00 per glass

## Old Fashioned Lemonade + Iced Tea

Fresh lemon  
\$4.50 per glass

## Apple Cider Station

Hot or Cold  
\$4.50 per glass

## Hot Chocolate Station

Whipped Cream, Miniature Marshmallows,  
Shaved Chocolate, Peppermint Sticks  
\$4.50 per glass

## Tableside Coffee & Tea Service

\$6.00 per person  
(Coffee and Tea Station is included in your package)

# BEVERAGE + BAR SERVICE

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## CONSUMPTION BAR

The host of the function is charged based on the total number of drinks consumed.

Drink price is on a per drink basis and is tracked by the bartender.

An estimated per person bar cost of \$35.00 per adult and \$4.00 per child is collected upfront.

The client is invoiced for any amount owed or is reimbursed any overage following the event.

Beverage prices include setup, ice, bar garnish and glassware as well as liquor liability insurance.

*\*Specialty drinks not available for consumption bar.*

## OPEN BAR

The host of the function is charged a flat rate per person.

The total price is based on the guaranteed guest count and drinks are unlimited for guests.

Guests under 21 will be given a reduced price of \$4.00 for unlimited consumption of soft drinks only.

Open bar includes setup, ice, bar garnish and glassware as well as liquor liability insurance.

### FULL OPEN BAR

\$39.00/person

### OPEN BAR – BEER + WINE ONLY

\$32.00/person

*\*Open bar packages include beverages passed during cocktail hour,  
wine poured with dinner and a sparkling wine toast.*

Alcohol service to end 30 minutes prior to the conclusion of any event.

Soft drinks will be served through the remainder of the event.

Gratuity of 12% with an 6% administration fee will be added onto all food and beverage charges.

The administration fee does not represent a tip or service charge for  
wait staff employees, service employees, or service bartenders.

Tax of 7% will be added to your total bill (excluding gratuity).

# FIRESIDE BAR MENU

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### Liquor

Grey Goose  
Tito's  
Bombay Sapphire  
Tanqueray  
Bacardi Superior  
Captain Morgan  
Jack Daniels  
Balvenie 12yr.  
Woodford Reserve Original  
Woodford Reserve Rye  
Olmeca Altos

### Beer

Bud Light  
Cisco Whale's Tale Pale Ale  
Corona  
Newburyport Sessions IPA  
White Claw (assorted)

### Sparkling | Choose 1

Campo Viejo Cava Brut  
Cava, Spain  
Ruffino Prosecco  
Trieste, Italy

### Wine | Choose 4

Barone Fini Pinot Grigio Valdadige, Italy  
Mer Soleil Reserve Chardonnay, Monterey County, California  
Chateau Nicot Rosé Bordeaux, France  
Rickshaw Pinot Noir California  
Broadside Cabernet Sauvignon Paso Robles, California  
Silver Palm Cabernet Sauvignon North Coast, California

# SPECIALTY COCKTAILS

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Your choice of 2 specialty cocktails is included in the cost of the open full bar package only. Specialty drinks not available on consumption basis or in the open beer + wine bar package.

## **Blackberry Margarita**

Tequila, Orange Liqueur, Lime Juice, Blackberry Syrup

## **Mint Julep Sour**

Bourbon, Simple Syrup, Lemon Juice, Mint

## **Aperol Spritz**

Aperol, Prosecco, Soda Water, Sliced Orange

## **Blood Orange Sangria**

White Wine, Elderflower Liqueur, Apricot Brandy, Orange Juice, Blood Orange Puree, Cranberry Juice, Lemon Juice, Lime Juice, Sparkling Wine

## **Hub Punch**

Rum, Orange Liqueur, Apricot Brandy, Batavia Arrack, Elderflower Liqueur, Orange Juice, Grapefruit Juice, Lemon Juice, Lime Juice, Angostura Bitters

## **Respect Your Elders**

Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup, Rosemary

## **Mass Mule**

Vodka, Lime, Cranberry Juice, Ginger Beer

## **Old Cuban**

White Rum, Lime Juice, Simple Syrup, Angostura Bitters, Prosecco



## **The Estate at Moraine Farm**

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Beverly, MA 01915

## **Moraine Farm / Fireside Catering Sales Director**

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