

The Shimmer Package

Includes: Hors d'oeuvres, sparkling wine toast, bread baskets and butter, and coffee and tea after dinner.
Priced per person. Prices can be found next to each entree selection.

Stationary Hors d'Oeuvres please select one

Artisan Cheese & Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie, and accompaniments

Add Baked Brie en Croute

small +\$25 // medium +\$50 // large +\$75

Fresh Vegetable Crudité ^{V GF}

Chef's selection of fresh vegetables and house-made dressings

Mediterranean Spread

Tzatziki dip, hummus, spiced feta dip, babaganoush, pita chips, naan, and assorted vegetables

Sliced Fruit Display ^{VE GF DF}

Chef's selections of seasonal fresh fruit sourced from local farms

Passed Hors d'Oeuvres please select four | each additional selection: +\$5 pp

Tomato Confit Bruschetta ^V

Tomato Garlic Arancini ^V

Spinach & Feta Stuffed Mushrooms ^{V GF}

Crispy Mac n' Cheese Bites ^V

Spinach & Artichoke Phyllo Cup ^V

Vegetable Spring Roll, Sweet Chili Sauce ^{V DF}

Mediterranean Skewer ^{VE DF GF}

Spicy Sausage & Smoked Gouda Stuffed Mushrooms ^{GF}

Pork Pot Sticker, Sticky Soy

Buttermilk Fried Chicken Bite, Spicy Honey

Roasted Chicken Poblano Quesadilla, Lime Crema

Mediterranean Chicken Skewer, Tzatziki Drizzle ^{GF}

White Wine Poached Shrimp Cocktail, Jalapeño
Pepper Wine Cocktail Sauce ^{GF DF}

Bacon Wrapped Scallops ^{DF}

Herb Marinated Beef Tenderloin Skewers, LaBelle
Steak Sauce ^{DF}

Lobster Salad Crostini

Coconut Shrimp, Sweet Chili Sauce ^N

Wagyu Meatballs with Sweet & Sour Sauce

Mini Burgers with Pickles, Burger Sauce, & Vermont
Cheddar

Mini Crab Cake, Cajun Remoulade

Tuna Tartare

DF = Dairy Free | GF = Gluten Free | N = May Contain Nuts | V = Vegetarian | VE = Vegan

Please inform your server if you have sensitivities or allergens as we can sometimes make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.

Salad please select one

Green Salad ^{V GF DF}

Chef's blend of petite salad greens, persian cucumbers, cherry tomatoes, shaved sweet onion, white wine tarragon vinaigrette

Caesar Salad

Romaine lettuce, shaved parmesan, lemon, croutons, Caesar dressing

Arugula Salad ^{V GF}

Strawberry, goat cheese, toasted almonds, honey-rosemary balsamic vinaigrette

Tomato Mozzarella Salad ^{V GF}

Petite greens topped with fresh mozzarella pearls, marinated tomatoes, basil oil, balsamic reduction

Iceberg Wedge Salad ^{GF}

Tomato, bacon, pickled onions, bleu cheese crumbles, bleu cheese dressing

Main Course

please select two and one vegetarian/vegan | each additional entree: +\$3 pp

Entrees served with chef's choice of seasonal starch & vegetable

Red Wine Marinated Filet Mignon ^{GF}

Carmelized onions, béarnaise
market price

Club Cut Top Sirloin ^{GF}

Red wine butter
market price

Red Wine Braised Beef Short Ribs ^{GF}

House-made demi glace
market price

Pepper-Crusted New York Sirloin ^{GF}

Bleu cheese mousse, shallot jam
market price

Wine-Brined Pork Loin ^{GF DF}

LaBelle Winery wine-infused bone-in pork chop, apple whole grain mustard chutney, pancetta bacon crumble
\$92 pp

Baked New England Haddock

Herb cracker crumbs, baked in LaBelle Winery Seyval Blanc Wine cream sauce
\$96 pp

Roasted Atlantic Salmon ^{GF DF}

Fennel, olive and herb salad, tomato oil
\$96 pp

Stuffed Chicken Saltimbocca ^{GF}

Statler chicken stuffed with alpine cheese, sage, and prosciutto, red wine syrup
\$90 pp

Herb Roasted Statler Chicken Breast ^{GF}

Seyval cream sauce
\$89 pp

Bruschetta Chicken ^{GF}

Herb roasted Statler chicken, marinated tomato, basil, mozzarella pearls
\$92 pp

Roasted Vegetable and Ricotta Cannelloni ^V

Spinach bechamel, roasted tomatoes and parmesan arugula salad
\$87 pp

Mediterranean Eggplant Tower ^V

Fried, breaded eggplant, herbed ricotta, artichoke and olive salad, balsamic glaze, basil oil
\$87 pp

Warm Quinoa Bowl ^{VE GF DF}

Roasted vegetables, carrot vinaigrette
\$87 pp

Dinner Enhancements

Lobster Tail ^{DF}

+\$65 pp

3 Grilled Shrimp ^{GF DF}

+\$22 pp

Crab Cake

+\$26 pp

Pasta Course ^V

Rigatoni with marinara and cheese
+\$12

Brunch Package

Available for daytime weddings 10am - 2pm

Includes: Sparkling wine toast, bread baskets and butter, seasonal starch & vegetable, coffee & tea.
\$75 pp

Stationary Hors d'Oeuvres please select one

Artisan Cheese & Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie, and accompaniments

Add Baked Brie en Croute

small +\$25 // medium +\$50 // large +\$75

Fresh Vegetable Crudité ^{V GF}

Chef's selection of fresh vegetables and house-made dips

Mediterranean Spread

Tzatziki dip, hummus, spiced feta dip, babaganoush, pita chips, naan, and assorted vegetables

Seasonal Continental Display

Continental selections of muffins, croissants, and assorted pastries served with LaBelle Winery jams, jellies, and butters

Sliced Fruit Display ^{VE GF DF}

Chef's selections of seasonal fresh fruit sourced from local farms

Passed Hors d'Oeuvres please select three | each additional selection: +\$5 pp

Skewered Mini Pancake Stack ^V
with Blueberries

Mini Cinnamon Buns ^V

Mini Fruit Cups ^{V GF DF}

Chocolate Dipped Strawberries ^{V GF DF}

LaBelle Winery Jam Tarts ^V

Bacon Wrapped Scallops ^{DF}

Shrimp Cocktail ^{GF DF}
with LaBelle Winery Jalapeño Pepper Wine Cocktail Sauce

Tomato Garlic Arancini ^V

Spicy Sausage & Smoked Gouda Stuffed Mushrooms ^{GF}

Brunch Stations please select two

Sweet Ricotta Cheese Blintz ^V

Choose one topping

Bananas Foster

Blueberry

Strawberry

Belgian Waffles

Fresh, wine-infused whipped cream, strawberries, and New Hampshire Maple Syrup

Omelettes with Home Fries

Made to order ^{GF}

+\$10 pp

Seasonal Vegetable Quiche ^V

with Swiss Cheese

Carving Stations please select one

Roast Turkey ^{GF}

LaBelle Winery Spiced Cranberry Jam and wine demi-glaze

Brined Pork Loin ^{GF}

Maple glaze and apple chutney

UPGRADE PER PERSON

Beef Tenderloin with Béarnaise ^{GF}

market price

Peppercorn-Crusted Beef Sirloin ^{GF}

with Horseradish cream

market price

Menu Enhancements

50 person minimum

Bits & Bites

Build Your Own Raw Bar

Cocktail shrimp with LaBelle Winery
Jalapeño Wine cocktail sauce and fresh lemons
Oysters with LaBelle Winery mignonette
Lobster cocktail
Tuna tartare
Jonah crab claws

market price

French Fry Bar

Parmesan truffle, sweet potato, and cajun seasoned french fries with sauces

\$9 pp

Chicken Tenders

Served with assorted sauces

\$10 pp

Mini Tacos

Chef's selection

\$6 pp

Beef Sliders

Pickles, burger sauce, & vermont cheddar

\$6 pp

Sweet Treats

Viennese Display ^N

Artfully displayed assortment of miniature pastries and sweets

\$12 pp

Ice Cream Sundae Bar ^N

minimum of 50 people

Chocolate and vanilla ice cream accompanied by fresh whipped cream and a variety of toppings for your

guests to choose from

\$9 pp

Chocolate Covered Strawberries ^{DF GF VE}

\$4 ea

Buffalo Fried Chicken Slider

\$5 pp

Assorted Flatbreads

Cheese and pepperoni

\$8 pp

Soft Pretzels

Wine-infused cheese and mustard

\$5 pp

Breakfast Sandwiches

Chef's selection, served on an English muffin

\$6 pp

Gourmet Mac n' Cheese Station

please select two

Classic Four Cheese ^V

Buffalo Chicken

Short Rib

Lobster (+market price)

\$18 pp

Edible Chocolate Cup with Dessert Wine (21+) ^{GF}

\$5 ea

Custom Display Donut Wall ^N

50 donuts - \$500

100 donuts - \$600

150 donuts - \$750

200 donuts - \$900

Seasonal Cakes & Pie Bar ^N

50 person minimum

\$12 pp

Add vanilla á la mode +\$4 pp

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Beverage Packages & Enhancements

Open Bar

The event host is charged a per-person flat rate determined by what tier of liquor is selected (see below).
Pre-event or extended rentals are on a consumption basis.
Pre-payment is required two weeks prior to event.

Premium Tier - \$37 pp
Deluxe Tier - \$42 pp
Ultra Tier - \$47 pp

Limited Open Bar

The event host is charged a per-person flat rate for beer & wine only
Pre-event or extended rentals are on a consumption basis.
Pre-payment is required two weeks prior to event.
\$42 pp

No-Host Bar

Guests are responsible for their own drink purchases.

Beverage Enhancements

Signature Cocktail

Design a specialty cocktail of your own or choose from our wide array of wine cocktails to be available at the bar for your event
prices vary

Fruit Fusion Bar

Gorgeous display of fruits and juices for your sangria or mimosa
\$5 pp

Shimmer Sparkling Wine Toast Upgrade

\$6 pp

Hot Mulled Apple Wine Station

\$13 pp

Hot Apple Cider (non-alcoholic) Station

\$6 pp

Liquor Tiers

Premium Tier

Smirnoff Vodka George Dickel
Captain Morgan Rum Bourbon
Gordon's Gin J&B Scotch
Seagram's 7 Whiskey Astral Tequila

Deluxe Tier

Ketel One Vodka Bulleit Bourbon
Captain Morgan Rum Johnnie Walker Red
Tanqueray Gin Label
Crown Royal Whiskey Don Julio Tequila

Ultra Tier

Belvedere Vodka Blade & Bow
Ron Zacapa Rum Bourbon
Nolets Gin Johnnie Walker Black
Roe & Co. Whiskey Label
Casamigos Tequila

Open Cocktail Hour

The event host may choose to provide an open bar for cocktail hour at a set per-person flat rate determined by what tier of liquor is selected.

Premium Tier - \$22 pp
Deluxe Tier - \$24 pp
Ultra Tier - \$28 pp

Limited Open Cocktail Hour

Beer & wine only
\$24 pp

Wine Pour with Dinner

Wine is poured tableside one or two times during the meal. The event host is charged a flat-rate per person over 21 years of age.

1 pour - \$12 pp
2 pours - \$20 pp

Hot Chocolate Station

House-made hot chocolate accompanied by shaved chocolate topping, crushed peppermints, marshmallows, and wine-infused whipped cream
\$7 pp

Fresh Lemonade and Iced Tea Station

Prepared in-house and offered during your event
\$6 pp

Infused Water Station

Your choice of two flavors: Triple Citrus, Berry & Basil, Strawberry Mint, or Cucumber Lime
\$4 pp

Cocktail Hour Ice Sculpture Martini Station

For details and pricing, discuss with your Sales Manager