



# FIRESIDE CATERING



## WEDDINGS

With over a decade of experience, Fireside Catering brings thoughtful planning, customized menus, and seamless service to weddings of every size and style. From intimate gatherings to large celebrations, our team works closely with couples and vendors alike, ensuring every detail is handled with care so you can be fully present on your day.

## CORPORATE EVENTS

Fireside Catering designs corporate events with intention, tailoring dining and hospitality to complement the purpose and tone of each occasion. Whether hosting a product launch, client reception, or holiday gathering, we deliver polished service and menus that resonate with guests and reflect your brand.

## PRIVATE PARTIES

Our full-service private event catering transforms entertaining into a relaxed, memorable experience. From menu planning to setup and cleanup, Fireside Catering manages the logistics behind the scenes—so you can enjoy your guests and feel part of the celebration.

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*Our Service*  
**WHAT WE BRING**  
*To the Table*

## FULLY CUSTOMIZABLE MENUS

While we have worked for years to put together a stable of dishes our clients consistently rave about, our chefs take pride in their ability to customize menus to include family recipes, cultural or regional dishes, or current food trends.

## PROFESSIONAL STAFFING

We believe great service comes from people who know each other and the work. Our in-house team brings experience, care, and pride to every event - creating a warm, polished guest experience from start to finish.

# Our Farm

# GIBBET HILL FARM

## GROTON, MA

Gibbet Hill Farm was established over 15 years ago solely to provide fresh, sustainably grown produce to Fireside Catering and other Webber Restaurant Group companies.

Our team cultivates over 3 acres of fresh produce and raises livestock, including: lamb, Berkshire pigs, chickens, and bees.

Committed to environmental stewardship, we've practiced organic farming since 2014 and no-till methods since 2017 to improve the health of our soil, reduce emissions, and support biodiversity.

Our team takes pride in crafting meals that capture seasonality, designing menus for our clients that are rooted in freshness and timing.

## THE HARVEST CALENDAR

*Though we can plan for the season ahead, the outcome of the harvest ultimately lies in Mother Nature's hands. Below is an overview of what we typically expect each year.*

### MAR - MAY

The first glimpses of our harvest season...

Arugula | Spinach | Bok Choy | Microgreens | Turnips | Radishes  
Mustard Greens | Parsnips | Spring Pea Shoots

### JUN - JUL

When berry season is in full swing...

Red & Black Raspberries | Kale | Chard | Lettuces | Peas | Beets  
Carrots | Cucumbers | Summer Squashes | Broccoli  
Red & Green Cabbage | Hot Peppers | Flowering Cauliflower  
Green Peppers | Scallions | Garlic Scapes | Microgreens | Herbs  
Basil | Edible Flowers

### AUG

When those tomatoes we wait all year to sink our teeth into finally form...

Tomatoes | Beets | Carrots | Red Raspberries | Peaches  
Cipollini Onions | Red & White Onions | Shallots | Cucumbers  
Summer Squashes | Eggplant | Sweet Peppers | Shishito Peppers  
Kale | Chard | Microgreens | Fingerling Potatoes | Husk Cherries  
Herbs | Edible Flowers | Watermelon | Cantaloupe | Tomatillo

### SEP - OCT

When the bountiful fall harvest begins & our fields come alive...

Arugula | Spinach | Lettuces | Kale | Chard | Radicchio | Broccoli  
Escarole | Turnips | Radishes | Kohlrabi | Beets | Potatoes | Carrots | Leeks  
Celeriac | Bok Choi | Rutabaga | Purple Top Turnip | Watermelon Radish  
Flowering Cauliflower | Daikon Radish | Scallions | Red Raspberries  
Cipollini Onion | Red & White Onions | Shallots | Hot Peppers | Fennel  
Romanesco | Cauliflower Garlic | Sweet Peppers | Cucumbers  
Shishito Peppers | Summer Squash | Winter Squash | Cabbage  
Cauliflower | Broccoli | Tomatoes | Eggplant | Peppers | Microgreens  
Parsley | Edible Flowers

### NOV - FEB

Winter is coming...

Celeriac | Parsnips | Rutabaga | Purple Top Turnip | Shallots  
Watermelon Radish | Daikon Radish | Storage Onions | Kale  
Winter Squash | Microgreens | Spinach | Sweet Potatoes



# MENU STYLES

## COCKTAIL RECEPTION

This menu combines gracefully passed hors d'oeuvres with artful stationary displays that invite movement and conversation. The menu offers variety and balance, the presentation is polished yet relaxed, making the food a catalyst for connection in a lively and memorable atmosphere.

## PLATED DINNER

A custom-crafted menu to support a more formal dining experience where pacing, presentation, and choice are central to the evening. Each course reflects the time of year through vibrant ingredients and consideration for color and texture. Thoughtful pairings and elegant plating give each dish a refined but approachable feel.

## STATIONS

A distinctive menu designed to create a memorable event that will spark interaction. Each station presents unique cuisines and inspired flavors. The variety allows for personalization with bold, comforting, and fresh elements woven together, while smaller portions keep the flow easy and shared.

## FAMILY-STYLE

A menu centered on abundance and connections, with generous platters designed for sharing and conversation. Seasonal ingredients take the lead, prepared simply and to highlight freshness and comfort. Dishes arrive at the table in a relaxed flow, creating a deeply communal experience.



# THE SELECTION

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## OUR WEDDING PACKAGE INCLUDES:

- Complimentary fruit and cheese platter for wedding party upon arrival
- Five passed hors d'oeuvres
- Artisan bread service
- Salad course
- Coffee station
- China, glassware, flatware

Family-Style, and Dinner Station pricing available upon request with a custom proposal.

*Tax and Administrative Fee are additional. Administrative fee does not represent a tip or service charge. Additional gratuity is not required or expected.*

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### Allergy Key

**GF = Gluten Free**

**DF = Dairy Free**

**V = Vegan**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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



# The HORS D'OEUVRE SELECTION

## PASSED HORS D'OEUVRES

### BEEF & LAMB

#### **Black Angus Beef Mini Burger**

Aged Cheddar, Pickle,  
Little Mac Sauce

#### **Moroccan Spiced Lamb +\$1**

Beet Root Hummus,  
Cucumber-Mint Pesto

#### **Grilled Thai Beef**

**Skewer** GF,DF +\$1

Chili, Cilantro, Mint

#### **Short Rib & Smoked**

**Cheddar Cheese +\$1**

Caramelized Onion Jam

#### **Red Wine Braised Beef**

**Short Rib** GF +\$1

Parsnip Puree, Crispy  
Garlic, Pickled Onion

#### **Seared Lamb**

**Chop** GF,DF. +\$1

Black Garlic, Pickled  
Onion

#### **Mini Steak Bomb**

Pepper, Onion,  
Salami, American

#### **Seared Beef**

**Tenderloin +\$1**

Yorkshire Pudding,  
Horseradish Aioli,  
Pickled Onion

### POULTRY

#### **Buffalo Chicken**

**Mac & Cheese +\$1**

Crumbled Blue Cheese

#### **Chicken Pot Pie**

Roasted Chicken,  
Farm Vegetables

#### **Buffalo Chicken Slider +\$1**

Carrot & Celery Slaw,  
Buffalo-Blue Cheese  
Dressing

#### **Fried Chicken &**

**Waffles**

Vermont Maple Syrup

#### **Smoked Chicken**

**Croquette +\$1**

Bell Pepper, Cheddar,  
Chipotle-Garlic Aioli

#### **Tandoori Chicken**

**Skewer** GF

Tamarind Reduction

#### **Fried Chicken Slider +\$1**

Dill Pickle, Garlic Aioli

#### **Spiced Pulled**

**Chicken Taco** GF

Cheddar, Avocado Cream

#### **Duck & Cherry**

**Quesadilla +\$1**

Cumin, Lime, Spicy  
Smoked Pepper Crema

#### **Smoked Duck**

**Parsnip Biscuit +\$1**

Apricot Marmalade,  
Crème de Brie

### PORK

#### **Barbecue Pulled Pork Slider**

Coleslaw, Dill  
Pickle, Brioche

#### **Spicy BLT Lettuce**

**Cup** DF +\$1

Bacon, Cherry Tomato,  
Pickled Onion, Sourdough  
Crisp, Garlic Sriracha Aioli

#### **Kurobuta Pork**

**Belly Slider +\$1**

Kimchi Slaw,  
Sriracha Mayo

#### **Jalapeño Popper**

**Grilled Cheese +\$1**

Roasted Jalapeno Cream  
Cheese, Pepper Jack,  
Bacon, Lime Ranch

#### **Bacon-Wrapped**

**Dates** GF +\$1

Toasted Almond,  
Blue Cheese Cream

#### **Mini Cuban Sandwich +\$1**

Roast Pork, Ham,  
Mustard, Pickle, Swiss

#### **Thai Pork Meatball** DF

Garlic & Ginger Soy



The HORS  
D'OEUVRE  
SELECTION

## PASSED HORS D'OEUVRES

### SEAFOOD

**Fennel-Coriander Seared Scallop**  
GF,DF +\$1  
Bacon Jam, Mango Hot Sauce

**Spicy Tuna Scallion Pancake** DF +\$1  
Sweet Soy, Pickled Ginger

**Scallop Ceviche** GF,DF +\$2  
Tortilla, Cucumber, Tomato, Avocado

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

**Applewood Bacon Wrapped Scallop** +\$1

**Shrimp & Grits** +\$1  
Cheddar, Tomato Salsa Verde

**Beet Cured Salmon** +\$1  
Everything Bagel Crisp, Caper Cream Cheese

**New England Clam Chowder** +\$1  
Oyster Cracker, Chive Oil

**Maine Lobster Mac & Cheese** +\$2

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

**New England Lobster Roll** +\$2  
Chilled Lobster Salad, Brioche

**Mini Crab Cake** DF +\$1  
Sriracha Remoulade

**Soy Ginger Tuna Tartar** DF +\$1  
Prawn Cracker, Wasabi Aioli, Pickled Ginger

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

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

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

**Fried Ipswich Whole Belly Clams** +\$1  
Spicy Tartar

### VEGETARIAN & VEGAN

**Butternut Squash Apple Bisque** GF  
Spiced Pepitas

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

**Fall & Winter Bruschetta** +\$1  
Pumpkin, Mozzarella, Cider Gastrique

**Tater Tots** GF  
Tomato Garlic Aioli

**Farm Squash & Coconut Red Curry Soup** GF,V  
Garlic Oil, Dukkah

**Spring Pea Bisque** GF  
Parmesan Crisp

**Spinach & Artichoke Gougère**  
Parmesan, Roasted Garlic

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

**Tomato Soup & Aged Cheddar Grilled Cheese**

**Spicy Samosa** V  
Tamarind Reduction

**Farm Vegetable Fritter** GF, DF  
Za'atar Aioli

**Chickpea Fritter** GF  
Feta Mousse, Greek Vegetable Salad

**Mac & Cheese Cup**  
Herb Bread Crumb

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

**Gibbet Hill Farm Flatbread**

**Gazpacho Shooter** GF,V  
Cucumber, Red and Yellow Tomato, Bell Pepper, Balsamic Drizzle

**Garlic & Chili Szechuan Cauliflower** V +\$1

**Caprese Baguette**  
Tomato, Mozzarella, Pesto

**Parmesan Truffled Frites** GF  
Chives



## HORS D'OEUVRE STATIONS

### **MEDITERRANEAN ANTIPASTO \$12**

Salami, Capicola, Marinated Mushroom, Mixed Olive, Pepperoncini, Heirloom Tomato, Pepper Drops, Artichoke & Fennel Salad, Aged Provolone, Marinated Mozzarella, Caponata, Hummus, Crostini, Soft Pita, Focaccia

### **SPRING & SUMMER BURRATA BAR \$12**

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

### **FALL & WINTER BURRATA BAR \$12**

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

### **TAPAS STATION \$16**

Tortilla Espanola, Papas Bravas & Smoked Pepper Aioli, Albondiga, Cured Ham, Manchego, Grilled Asparagus & Saffron Aioli, Mixed Olives, White Anchovy, Romesco, Rustic Breads

### **LOCAL RAW BAR GF, DF \$16**

Oysters on Half Shell, Jumbo Shrimp, Lemon, Cocktail Sauce, Mignonette, Horseradish  
A la carte add-ons: Count Neck Clams & Jonah Crab Claws (\*seasonal availability)

### **GIBBET HILL FARM VEGETABLE CRUDITÉ GF \$7**

Roasted Garlic Hummus, Fresh Herb Ranch

### **MIDDLE EASTERN MEZZE TABLE \$12**

Chickpea Salad, Baba Ghanoush, Tabbouleh, Falafel, Whipped Goat Cheese, Spiced Feta, Hummus, Sriracha, Tzatziki, Naan, Crispy Pita

### **SPREADS & BREADS \$12**

Crazy Feta, Beet Hummus, Harissa Tahini, Tzatziki, Pimento Cheese, Roasted Scallion Labneh, Green Goddess, Pita Chips, Crackers, Baguette, Focaccia, Crostini, Seeded Bread Stick



# The STATION SELECTION

## HORS D'OEUVRE STATIONS

### **CHIPS & SALSA GF \$13**

Grilled Tomato Salsa, Salsa Verde, Queso Blanco, Chili con Queso, Corn & Black Bean Salsa, Pineapple Salsa, Guacamole, Tortilla Chips, Blue Corn Tortilla Chips, Plantain Chips, Chipotle Potato Chips

### **ARTISAN CHEESE BOARD \$10**

Clothbound Cheddar, Local Goat, Manchego, Aged Gouda, Brie, Dried Fruit, Preserves, Toasts, Crackers

### **CHARCUTERIE TABLE DF \$14**

Spicy Sopressata, Capicola, Hard Salami, Jambon de Paris, Dry Chorizo, Pate de Campagne, Cured Olive, Grainy Mustard, Cornichon, Rustic Baguette, Herb Flatbread

### **BRUSCHETTA BAR \$12**

Kalamata Olive Tapenade, White Bean Dip, Pepper Agrodolce, Crumbled Goat Cheese, Fresh Mozzarella, Crazy Feta, Crumbled Bacon, Toasted Almond, Golden Raisin, Heirloom Tomato & Basil, Garlic Rubbed Ciabatta, Baguette, Onion Focaccia

### **CACIO E PEPE PARMESAN WHEEL PASTA \$12**

+parmesan wheel market price  
Linguine, Black Pepper, Butter

### **BUILD YOUR OWN TRAIL MIX \$7**

Granola, Corn Chex, Nuts, Spicy Togarashi Popcorn, Raisins, Dried Fruit, Chocolate Chips, M&Ms, Chocolate Covered Pretzels

### **GRAZING TABLE**

A lush, abundant addition of whole fruits, vegetables, fresh herbs, and breads, styled to enhance two combined stations. Upcharge available upon request.

# The FIRST COURSE SELECTION

## ARTISAN BREAD BASKET \*Choose one

Cornbread, Brioche,  
French Roll, Whipped Butter

Cornbread, Parsnip Biscuit, Cranberry  
Pecan Roll, Whipped Butter +\$3

## SALAD

**Gibbet Hill Farm Pickup Salad** GF  
Vermont Creamery Goat Cheese, Herb Vinaigrette

**Field Greens & Pomegranate-Poached Apples** GF  
Vermont Creamery Goat Cheese, Dried Cranberry, Spiced Pecans, White Balsamic Vinaigrette

**Baby Greens & Blueberries** GF  
Vermont Creamery Goat Cheese, Pistachio, Golden Raisins, Champagne Vinaigrette

**Caprese** GF  
Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction

**Mediterranean** GF  
Heirloom Tomato, Cucumber, Onion, Kalamata Olive, Feta, Lemon Vinaigrette

**Chopped Romaine & Applewood Smoked Bacon** GF  
Tomato, Crumbled Blue Cheese, Buttermilk Ranch

**Spring & Summer Farm Caesar**  
Romaine, Kohlrabi, Pickled Onion, Red Radish, Charred Shishito Pepper, Shaved Parmesan, Sourdough Crisp, House Dressing

**Fall & Winter Farm Caesar**  
Baby Kale, Spiced Chickpeas, Toasted Pepitas, Pickled Onion, Shaved Parmesan, Sourdough Crisp, House Dressing

**Spring Burrata** GF +\$3  
English Pea Puree, Green & White Asparagus, Olive Crumble, Champagne Vinaigrette

**Summer Burrata** GF +\$3  
Native Corn Puree, Heirloom Tomato, Basil, Mint, White Balsamic Vinaigrette

**Fall & Winter Burrata** GF +\$3  
Butternut Puree, Pumpkin Spiced Butternut, Cider Braised Delicata, Pickled Pearl Onion, Pepitas, Cider Vinaigrette

**Baby Spinach & Strawberries** GF  
Feta, Red Onion, Pecans, Balsamic Vinaigrette

## PLATED STARTERS *Pastas may be ordered as an entree*

**Roasted Tomato Soup** \$6  
Cabot Cheddar Croutons

**Butternut Squash & Apple Cider Bisque** GF \$6  
Spiced Pepitas, Cider Reduction

**Roasted Cauliflower Soup** GF \$6  
Asiago Frico

**New England Clam Chowder** \$8  
Oyster Crackers

**Lobster & Corn Chowder** GF \$12  
Butter Poached Fresh Maine Lobster

**Seared Pork Belly** DF \$12  
Grilled Bread, Spicy Rouille, Pickled Vegetable

**Seared Crab Cake** DF \$12  
Grainy Mustard Slaw, Spicy Remoulade

**Fennel-Coriander Dusted Scallop** GF \$14  
Crisp Prosciutto, Pickled Fennel, Butternut Puree

**Spiced Shrimp** GF \$14  
Stone-Ground White Cheddar Grits, Smoky Tasso Ham

**Red Wine Braised Short Rib** GF \$15  
Gremolata, Parsnip & Potato Puree

**Seared Free-Range Statler Chicken** GF \$12  
Mushroom & Parmesan Risotto, Roasted Garlic Jus

**Spicy Chicken Sausage** \$12  
Gemelli, Chili-Garlic Broccoli Rabe, Caramelized Onion, Parmesan Cream

**Wild Mushroom Tortelloni** \$12  
English Peas, Shiitaki Mushroom, Crisp Prosciutto Madeira Cream

**Penne Pancetta** \$10  
Sweet Peas, Roasted Garlic-Romano Cream

**Rigatoni** \$8  
Brussels Sprouts, Asparagus, Sweet Peas, Caramelized Cipollini, Melted Leek Cream

**Pumpkin & Ricotta Ravioli** \$10  
Root Vegetable, Pepitas, Sage Brown Butter & Parmesan Cream

**San Marzano Marinara Penne** \$11  
Burrata, Fresh Basil, Shaved Parmesan

**Lobster Bisque** \$15  
Fresh Maine Lobster



# The ENTREE SELECTION

## STEAK GF, DF *Choice of butter or sauce included with all steaks*

- Black Angus Hanger Steak** \$113
- Petite Beef Tenderloin Filet** \$116
- Beef Tenderloin Filet** \$124
- New York Sirloin** \$119
- Red Wine Braised Short Rib** \$115

### PAIRINGS

- Buttermilk Fried Onion Strings** \$3
- Sautéed Foraged Mushroom** GF,DF \$4
- Agrodolce Cipollini Onion** GF,DF \$4
- Blistered Shishito Pepper** GF,DF \$4
- Fennel-Coriander Dusted Seared Scallop** GF,DF \$10
- Garlic & Herb Butter Shrimp Skewer.** GF \$8

### BUTTERS

- Thyme & Shallot** GF
- Bacon & Blue Cheese** GF
- Smoked Paprika & Caramelized Shallot** GF

### SAUCES

- Red Onion Jam** GF
- Chimichurri** GF,DF
- Foraged Mushroom Demi-Glace** GF,DF
- Bourbon Peppercorn Au Poivre** GF
- Caramelized Shallot & Red Wine Demi-Glace** GF,DF
- Horseradish Cream** GF

## POULTRY GF

**Herb Box Roasted Free-Range Statler Chicken** \$106  
Grilled Corn & Heirloom Tomato Salad, Poblano Crema

**Free-Range Statler Chicken** \$106  
Parsnip Puree, Apple-Sage Chutney

**Herb Roasted Free-Range Statler Chicken** \$105  
Celeriac Puree, Shaved Fennel Salad, Lemon Jus

**Herb Roasted Free-Range Statler Chicken** \$106  
Carrot Puree, Foraged Mushroom Ragu

**Roasted Duck Breast** \$113  
Red Cabbage Puree, Blackberry Brandy Jus

## VEGETARIAN

**Garlic Herb Chickpea Panisse** GF,V \$101  
Roasted Cauliflower, Tomato Chimichurri

**Potato & Leek Pave** GF \$104  
Morel Mushroom, Braised Carrot, Asparagus, Haricot Verts, English Peas, Cipollini Onion

**Chive Spaetzle** \$101  
Bruléed Onion, Roasted Baby Carrot, Picked Pearl Onion

**Beluga Lentils** GF,V \$104  
Spiced Squash, Rainbow Chard, Pomegranate Molasses

## PORK & LAMB

**Honey & Garlic Glazed Bone-in Pork Chop** GF \$117  
Apple & Vidalia Onion Puree

**Herb Roasted Rack of Lamb** \$121  
Caramelized Shallot & Red Wine Jus

**Black Garlic Dijon Crusted Lamb Loin** \$125  
Rosemary Lamb Jus

## FISH

**Tandoori Roasted Native Cod** GF \$109  
Braised Apricot, Tamarind Beurre Blanc

**Miso Roasted Native Cod** GF \$109  
Corn & Red Pepper Puree

**Cilantro Lime Striped Bass** GF \$113  
Native Corn Salsa, Garlic & Citrus Beurre Blanc

**Seared Faroe Island Salmon** GF \$107  
Caramelized Fennel & Onion, Lemon-Chive Beurre Blanc

**Horseradish Crusted Faroe Island Salmon** \$109  
Red Beet Puree, Sweet Potato & Golden Beet Hash

**Herb Marinated Grilled Swordfish** GF,DF \$112  
Pepperonata

**Seared Atlantic Halibut** GF \$114  
Fennel Cream



*The* SIDES  
SELECTION

## ENTRÉE SIDES

*Sides will be the same for all entrees, choose two.*

**Gibbet Hill Farm Harvest Vegetable** GF,V

Vegetables are selected based on peak seasonality and what's being harvested at our farm around your event date.

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

Herb Butter Green Bean, Baby Carrot, Pickled Red Onion GF

Garlic-Herb Roasted Baby Carrot, Cipollini Onion GF,V

Baby Zucchini, Sunburst Squash, Carrot, Compound Butter GF

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

Roasted Nightshade, Eggplant, Tomato, Fennel, Pepper GF,V

Corn, Cipollini, Spring Parsnip GF,V

Roasted Brussels Sprouts, Cider Gastrique GF,V

Parsnip & Potato Mash GF

Sea Salted Red Skin Potato & Caramelized Onion GF,V

Oven Roasted Garlic & Herb Fingerling Potatoes GF,V

Roasted Celeriac, Sweet Potato, Baby Carrot, Parsnip GF,V

Yukon Gold Mashed Potato GF

Roasted Parsnip, Sweet Potato, Dried Cranberry GF,V

Wild Mushroom Farro

Parmesan Barley Risotto

White Cheddar Polenta GF

Potato & Celery Root Mash GF

Spiced Butternut, Cranberries, Pepita GF, V

Potato Fondant, Thyme Butter, Garlic GF



# The STATION SELECTION

## DINNER STATIONS

Many of our Dinner Station items can be scaled for late night snacks or hors d'oeuvres stations.  
Combination of up to three stations is typical for a full dinner, minimum 50 guests.

### GRILLED PIZZA

**\*Choose Three**

Classic Cheese • Margherita • White Clam  
Barbecue Chicken • Bianco • Steak & Cheese  
Big Mac • Farm Vegetable • Pepperoni &  
Mushroom • Sausage Pepper & Onion  
Fig Prosciutto & Arugula

### BUILD YOUR OWN TACO

**\*Choose Three**

Barbacoa • Carnitas • Grilled Chicken  
Roasted Shrimp • Grilled Vegetables

**Toppings**

Cheddar, Cotija, Lettuce, Tomato, Pickled  
Onion, Roasted Peppers & Onions, Chipotle  
Cream, Sour Cream, Hot Sauces, Flour  
Tortilla, Corn Tortilla, Avocado Cream,

### COMPOSED SLIDER

Served with Sweet Potato Fries & Tots V

**\*Choose Two**

**Mini Cuban Slider**

Roast Pork, Ham, Mustard, Pickle, Swiss,  
King Hawaiian

**Mini Steak Bomb Slider**

Pepper, Onion, Salami, American, Barbecue,

**Black Angus Beef Slider**

Aged Cheddar, Pickle, Little Mac Sauce

**Fried Chicken Slider**

Dill Pickle, Garlic Aioli, Potato Roll

**Buffalo Chicken Slider**

Carrot & Celery Slaw, Buffalo-Blue Cheese  
Dressing

**Black Bean Poblano Veggie Burger**

White Cheddar | Brioche

**BBQ Pulled Pork Slider**

Cole Slaw, Dill Pickle, Brioche

### FLAVORS OF INDIA

Tandoori Chicken, Lamb Seekh Kebab,  
Palak Paneer, Onion Pakora,  
Spicy Samosa, Tomato Chutney,  
Tamarind, Cilantro Chutney, Naan  
Breads

### MACARONI & CHEESE

**\*Choose Three**

Classic Mac 'n' Cheese • Buffalo • Chicken  
Bacon Ranch • Jalapeño Popper •  
Lobster • Short Rib

### SOUTHERN

Shrimp & Grits, Nashville Hot Fried  
Chicken, Black-Eyed Pea Salad,  
Biscuits & Sausage Gravy

### BUILD YOUR OWN SLIDER

**\*Choose Three**

Angus Beef • Black Bean Poblano  
Veggie Burger • Barbecue Pulled Pork  
Fried Chicken • Meatloaf • Mini Hot Dog

**\*Choose Two | V**

Curly Fries • Sweet Potato Fries  
Straight Cut Fries • Tots  
Shoestring Fries

**Toppings**

Cheddar, American, Blue Cheese,  
Lettuce, Tomato, Onion, Pickle, Sauteed  
Mushroom, Little Mac, Ketchup, Mustard,  
Mayo, BBQ

### ASIAN NOODLE BAR

Take-out Boxes with Chopsticks

**Sesame Lo Mein DF**

Julienne Vegetables

**Soy Ginger Soba Noodles GF,V**

Shredded Carrot, Bean Sprout, Scallion,

**Spicy Dragon Udon DF**

Napa Cabbage, Shiitake Mushroom,  
Red Pepper

**Toppings**

Chiles, Cilantro, Peanuts, Sriracha

**Optional Protein Toppings \*Extra**

Garlic-Ginger Marinated Grilled Chicken  
Spicy Soy Hanger Steak  
Cilantro Grilled Shrimp

### RAMEN STATION DF

**Miso-Soy Chicken Broth,**

**Ramen Noodles, Rice Noodles**

**Toppings**

Braised Pork Belly, Ginger-Lemongrass  
Chicken Thigh, Soy-Garlic Tofu

Nori, Napa Cabbage, Scallions, Fresh  
Corn, Maitaki Mushrooms, Soy Egg, Chili  
Strings, Bamboo Shoots, Bean Sprouts,  
Bok Choi, Crispy Garlic, Fried Shallots,  
Siracha, Chili oil



# The STATION SELECTION

## DINNER STATIONS

Many of our Dinner Station items can be scaled for late night snacks or hors d'oeuvres stations.  
Combination of up to three stations is typical, minimum 50 guests.

### PASTA BAR

**Gemelli with Pesto**

**Campanelle with Marinara V**

**Rigatoni with Garlic Cream**

Meatballs, Roasted Chicken, Italian Sausage, Foraged Mushrooms, Roasted Eggplant, Sauteed Onions, Oven Roasted Tomato, Grilled Artichoke, Garlic-Chile Broccolini, Parmesan Cheese, Red Chili Flake

### CLASSIC DINNER

**Red Wine Braised Short Rib GF,DF**

**Individual Chicken Pot Pie**

**Oven Roasted Garlic**

**Fingerling Potatoes GF,V**

**Roasted Brussels Sprouts GF, V**  
Cider Gastrique

### WINTER FARM TO FORK

**Field Greens & Pomegranate Poached Apples Salad GF**

**Creamed Spinach & Kale**

**Roasted Root Vegetable**  
**Quinoa Salad GF,DF**

**Butternut Squash & Apple Cider Bisque GF**

### BIG SALAD GF

Baby Kale & Spinach, Field Greens, Roasted Chicken, Sauteed Shrimp, Crumbled Bacon, Shredded Cabbage Carrot, Red Onion, Cherry Tomato Cucumber, Pomegranate Poached Apple, Dried Cranberry, Golden Raisin, Almond, Walnut, Pistachio, Crumbled Goat Cheese Blue Cheese, Feta, Sherry Vinaigrette, Lemon & EVOO, White Balsamic Vinaigrette

### POT PIE

**Classic Chicken**

Roasted Chicken, Veloute, Pastry Top

**Shepherd's**

Lamb, Corn, Potato

**Seafood**

Cod, Salmon, Shrimp, Puff Pastry

**Root Vegetable**

Sweet Potato, Celeriac, Parsnip, Garlic Cream

### CARVING TABLE GF

**Herb Roasted Sirloin**

**Orange Brined Turkey Breast**

Red Wine Jus, Horseradish Cream, Cranberry Apple Chutney, Bacon Onion Jam

### SUMMER FARM TO FORK

**Baby Greens & Blueberries Salad GF**

**Grilled Farm Vegetables GF,V**

**Native Corn Succotash GF,V**

**Gibbet Hill Farm Gazpacho GF,V**

### NEW ENGLAND SEAFOOD

**Lobster Roll**

**Fried Ipswich Clam Cone**

Spicy Tartar Sauce

**Crab Cake DF**

Citrus Slaw, Sriracha Remoulade

**New England Clam Chowder**

Oyster Crackers



# The DESSERT SELECTION

## TARTLETS \$4

**Hibiscus & Strawberry Curd**  
Meringue, Hibiscus Dust

**Lemon Meringue**  
Lemon Curd, Blueberry  
Torched Meringue

**Key Lime**  
Key Lime Curd, Toasted Meringue

**Peanut Butter Mousse**  
Chocolate Shell, Peanut Butter  
Mousse, Reese's

**Pistachio**  
Graham Shell, Pistachio Mousse,  
Toasted Pistachio

## DESSERT JARS \$6

**S'mores GF**  
Graham Cracker, Chocolate Ganache,  
Toasted Marshmallow

**Key Lime GF**  
Graham Crust, Torched Meringue

**Blueberry Oreo Cheesecake GF,V**  
Blueberry Compote

**Tres Leches**  
Vanilla Sponge, Chantilly Cream,  
Berries

**Tiramisu**  
Espresso, Mascarpone

**Boston Cream Pie**  
Vanilla Cream, Chocolate Ganache

## MINI CUPCAKE \$4

**Red Velvet Cupcake**  
Cream Cheese Frosting

**Chocolate Cupcake**  
Chocolate Buttercream

**Carrot Cake Cupcake**  
Cream Cheese Frosting

## WHOOPIE PIE \$4

**Classic Chocolate**  
Vanilla Buttercream

**Pumpkin**  
Cinnamon Cream Cheese  
**Chocolate Peanut Butter**  
Peanut Butter Cream

## CANNOLI \$4

**Classic Vanilla**  
Mini Chocolate Chips

**Double Chocolate Chip**  
Chocolate Ricotta, Chocolate Chips

**Lemon Pistachio**  
Lemon Pistachio Ricotta, Chopped  
Pistachios

**Pumpkin Spice**  
Pumpkin Pie Ricotta, Chopped Pepitas

**Peppermint Chocolate**  
Chocolate-Peppermint Ricotta,  
Chopped Candy Cane

## DONUTS

**Union Square Donut Table \$6**  
Flavors Available Upon Request

**Cinnamon Sugar Cider Donuts. \$4**

## DESSERT BITES

**Vanilla & Honey**  
**Crème Brûlée GF \$5**  
Fresh Berry

**Espresso**  
**Pot de Crème GF \$5**  
Chocolate Espresso Bean

**Caramel Torte Bar GF \$4**  
Coconut Shortbread,  
Salted Chocolate

**Yuzu Cheesecake GF \$4**  
Graham Crust

**Chocolate Dipped**  
**Strawberry GF \$4**

**Passion Fruit Panna**  
**Cotta GF,V \$5**  
Toasted Coconut

**Salted Caramel Panna**  
**Cotta GF \$5**  
Sea Salt, Caramel Crips

**Matcha Fudge Bar \$4**  
Dark Chocolate Drizzle

**Pumpkin Cheesecake GF \$4**  
Gingersnap Crust,  
Spiced Chantilly Cream

**Vanilla Bean**  
**Cheesecake GF \$4**  
Graham Cracker,  
Mixed Berry Compote

**Chocolate Torte \$4**  
Ganache Glaze, Boozy  
Cherry

**Black Sesame**  
**Cream Puff \$5**

## HAND-MADE CUTTING CAKES

10" Chocolate Cake, Vanilla Buttercream \$80  
10" Vanilla Cake, Vanilla Buttercream \$80



## ICE CREAM SANDWICHES \$10

SERVED PASSED ONLY

\*Choose up to Three

Chocolate Chip & Vanilla • Sea Salt Brownie Cookie & Coffee • Snickerdoodle & Vanilla • Matcha & Chocolate Chip • Cranberry White Chocolate & Vanilla • Oatmeal Butterscotch & Caramel Bourbon • Lemon Lace & Blueberry

## SWEET STATIONS

### COOKIES & BARS \$6

\*Choose up to Three

**Blondie Bar**

**Double Chocolate Chip Brownie**

**Frosted Sugar Cookie**

**Sea Salt Brownie Cookie**

**Chocolate Chip Cookie**

**Oatmeal Butterscotch Cookie**

**Cranberry White Chocolate**

**Chip Cookie**

**Lemon Lace Cookie GF**

**Snickerdoodle GF**

**Matcha Cookie**

Optional Add-On: Milk \$2

### MINI BAKES \$8

\*Choose One

**Warm Apple Crisp**

Maple Creme Anglaise

**Mixed Berry Crisp**

White Chocolate Anglaise

**Maple Bread Pudding**

Streusel Topping

### ICE CREAM SUNDAE BAR \$12

**Vanilla, Coffee, Chocolate Chip Ice Cream**

Toasted Almond, Oreo Crumble, Toffee, Banana, Cherry, Sprinkles, Hot Fudge, Caramel, Whipped Cream

### GELATO BAR \$12

**Salted Caramel, Vanilla, & Chocolate Gelato**

Boozy Cherry, Pistachio, Biscoff Crumble, Ganache

### MINI COUNTRY PIES \$12

Apple Crumble, Lemon Meringue, Mixed Berry

### LEMON BLUEBERRY SHORTCAKE \$9

Lemon Lavender Biscuit, Fruit Compote, Lemon Whipped Cream

### CARAMEL APPLE SHORTCAKE \$9

Maple Cinnamon Biscuit, Warm Caramelized Apple, Maple Whipped Cream

## PLATED DESSERTS \$10

### CHOCOLATE TORTE

Ganache Glaze, Boozy Cherries

### LEMON MERINGUE TORTE

Vanilla Crust, Lemon Curd, Blueberries, Torched Meringue

### FARM FRUIT CROSTATA

Streusel Topping, Berry Coulis

### BLACK RASPBERRY LEMON CAKE

Salted Caramel, Hazelnut Crumble

### RED BEET & LEMON CURD TART

Hibiscus Meringue

### PARSNIP CAKE

Cream Cheese Frosting, Parsnip Chip, Carrot Gastrique

### PEANUT BUTTER TRES LECHE CAKE

Peanut Brittle, Chocolate Ganache

### S'MORES CAKE

Graham, Chocolate Ganache, Bruleed Vanilla Meringue



*The* LATE  
NIGHT  
SELECTION

## LATE NIGHT SNACKS

**TRAIL MIX \$5**

Sweet, Spicy, Salty, Crunchy, Chewy

**SPICY CARAMEL POPCORN GF \$4**

Aleppo Pepper Caramel

**CANDIED BACON GF,DF \$4**

Maple & Cayenne

**MINI SOFT PRETZEL BITES \$4**

Honey Mustard

**LOADED TOTS \$8**

Bacon, Cheddar, Scallion, Jalapeño

**SESAME LO MEIN DF**

Julienne Vegetable

**GIBBET HILL FARM FLATBREAD \$9**

**SOY-GINGER SOBA NOODLES GF,V \$6**

Shredded Carrot, Bean Sprout, Scallion

**SPICY DRAGON UDON DF \$6**

Shiitake Mushroom, Red Pepper, Napa Cabbage

**STEAK BOMB \$9**

Pepper, Onion, Salami, American

**CUBAN SANDWICH \$9**

Roast Pork, Ham, Mustard, Pickle, Swiss

**BARBEQUE PULLED PORK SLIDER \$9**

Coleslaw, Dill Pickle, Brioche

**BLACK ANGUS BEEF SLIDER \$9**

Aged Cheddar, Pickle, Little Mac Sauce

**FRIED CHICKEN SLIDER \$9**

Dill Pickle, Garlic Aioli, Potato Roll

**BUFFALO CHICKEN SLIDER \$9**

Carrot & Celery Slaw, Buffalo-Blue Cheese Dressing, Potato Bun

**FRESH BERRY CONE \$4**

**BACON BOURBON CHEX MIX \$4**

**HONEY ROASTED NUTS \$4**

*The* PHOTO  
GALLERY









CHOCOLATE  
TORTE  
Cranache Glaze  
Blossy Cherry



**FIRESIDE**

CATERING

EST. 2008

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## TESTIMONIAL

I have played music at hundreds of venues since 1974, and I have to say, Fireside Catering is at the top of their game for the most incredible staff and food. There are real chefs here, and the way they worked at a Wedding I recently played at was clockwork! To be able to serve fantastic food on location with everything being right, from the quality to perfect food temps, takes a skilled team.

NICK  
**Google**  
Reviews ★★★★★



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## TESTIMONIAL

Our wedding at the Stevens Estate with Fireside Catering exceeded any and all of our hopes and expectations! We knew we were in good hands when our other vendors had expressed approval and excitement when we relayed who the caterer would be, but we were truly blown away by both the food and the incredible service that the Fireside Catering team provided us with.

EMILY

*theknot*



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## TESTIMONIAL

The food from Fireside Catering was phenomenal. As a wedding photographer, I've attended many weddings and experienced a range of catering, so when I say our guests raved about the food being the best they've ever had, it truly means something. Every bite was delicious. Our experience was a flawless 10 out of 10. Their attention to detail, exceptional service, and top-tier cuisine made our wedding day unforgettable.

SARAH



WEDDINGWIRE

