



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 Choy | 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

OUR WEDDING PACKAGE INCLUDES:

- Complimentary fruit and cheese platter for wedding party upon arrival
- Five passed hors d'oeuvres
- Artisan bread
- Two plated entrees and chef selected alternative for special requests
- Salad course
- Coffee and tea 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.

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.

Menu pricing and products subject to change.



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 Grilled

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

Loaded Confit Potato GF

Bacon, Cheddar,
Scallion, Sour Cream

Kurobuta Pork

Belly Slider +\$1

Kimchi Slaw,
Sriracha Mayo

Jalapeño Popper

Grilled Cheese +\$1
Roasted Jalapeño 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,DF
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 Olives, 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 Olives, Pickled Onion, Apricot, Poached Peach, Fresh Strawberry, Sliced Almonds, 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, Pâté 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 Almonds, Golden Raisins, Heirloom Tomato & Basil, Garlic Rubbed Ciabatta, Baguette, Onion Focaccia

CACIO E PEPE PARMESAN WHEEL PASTA \$12

+parmesan wheel market price
Fettucine, 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 *Choose one

Gibbet Hill Farm Pickup Salad GF
(seasonal availability)
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 Plated starters are an optional course. 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 most steaks*

- Black Angus Hanger Steak** \$113
- Petite Tenderloin Filet** \$116
- 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, DF
- 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
(seasonal availability)
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

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 Cranberries GF,V

Wild Mushroom Farro

Parmesan Barley Risotto +\$2

White Cheddar Polenta GF

Potato & Celery Root Mash GF

Spiced Butternut, Cranberries, Pepitas 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, Avocado Cream, Hot
Sauces, Flour Tortilla, Corn Tortilla

COMPOSED SLIDER

Served with Sweet Potato Fries & Tots V

***Choose Two**

Cuban Slider

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

Steak Bomb Slider

Pepper, Onion, Salami, American

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 +\$2 • Short Rib +\$2

SOUTHERN

Shrimp & Grits GF, Nashville Hot Fried
Chicken, Black-Eyed Pea Salad DF, GF,
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, Sautéed
Mushroom, Little Mac Sauce, 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 GF

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 Choy, 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 for a full dinner, 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, Sautéed 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 & Herb 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, Sautéed Shrimp, Crumbled Bacon, Shredded Cabbage, Carrot, Red Onion, Cherry Tomato, Cucumber, Pomegranate Poached Apple, Dried Cranberry, Golden Raisins, Almonds, Walnuts, Pistachios, 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

Chef Attended

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

Chilled Lobster Salad, Brioche

Fried Ipswich Clam Cone

Spicy Tartar Sauce

Crab Cake DF

Citrus Slaw, Sriracha Remoulade

New England Clam Chowder

Oyster Crackers



The DESSERT SELECTION

SPECIALTY DESSERTS

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

DONUTS

Union Square

Donut Table \$6
Flavors Available
Upon Request

Cinnamon Sugar Cider

Donuts \$4

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

MINI CUPCAKES \$4

Red Velvet Cupcake

Cream Cheese Frosting

Chocolate Cupcake

Chocolate Buttercream

Carrot Cake Cupcake

Cream Cheese Frosting

CANNOLIS \$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

Ask about our
Walking Cannoli
station!

WHOOPIE PIES \$4

Classic Chocolate

Vanilla Buttercream

Pumpkin

Cinnamon Cream Cheese

Chocolate Peanut Butter

Peanut Butter Cream

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

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

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

HAND-MADE CUTTING CAKES

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



The DESSERT SELECTION

DESSERT STATIONS

ICE CREAM SUNDAE BAR \$12

Vanilla, Coffee, Chocolate Chip Ice Cream
Toasted Almonds, Oreo Crumble, Toffee,
Banana, Cherry, Sprinkles, Hot Fudge,
Caramel, Whipped Cream

GELATO BAR \$12

Salted Caramel, Vanilla, Chocolate
Boozy Cherry, Pistachio, Biscoff
Crumble, Ganache

MINI COUNTRY PIES \$12

**Choose up to Three*
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

COOKIES & BARS \$6

**Choose up to Three*

Blondie Bar

Double Chocolate Chip Brownie

Sea Salt Brownie Cookie

Chocolate Chip Cookie

Oatmeal Butterscotch Cookie

Lemon Lace Cookie GF

Snickerdoodle GF

Matcha Cookie

Cranberry White Chocolate

Chip 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

PLATED DESSERTS \$10

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

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


ICE CREAM SANDWICHES \$10

SERVED PASSED ONLY

**Choose up to Three*

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

TAKE HOME BREAKFAST: COFFEE CAKE, SERVES TWO \$16



The SNACK SELECTION

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 \$6

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 GF, V \$4

BACON BOURBON CHEX MIX \$4

HONEY ROASTED NUTS GF \$4

HOUSE-MADE SEA SALT ROSEMARY CHIPS V \$4

The PHOTO
GALLERY









CHOCOLATE
TORTE
Glace de
Cerise



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 ★★★★★



FIRESIDE
CATERING

“



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

the knot



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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

