

❧ Squantum Association ❧

Friday And Sunday Night Receptions

*Available Only On Friday And Sunday From April Through December
Or
Friday, Saturday, Sunday From January Through March*

*Wedding Ceremony On Our Beautiful Grounds
One Hour Reception With Five Hors D' Oeuvres
Champagne Toast
Salad And Entree Station
Display Wedding Cake And Cake Service
Coffee And Tea Station
Floor Length House Linen*

This Package Is Available Only On Friday And Sunday Evenings

Hors D' Oeuvres

- ❧ Assorted Cheeses, Fresh And Dried Fruits, Crackers And French Baguette*
- ❧ Fresh Vegetable Crudités With Chefs Choice Of Dipping Sauces*
 - ❧ Potato Latkes With Warm Apple Chutney*
- ❧ Boneless Chicken Tenders With Honey Mustard Dipping Sauce*
 - ❧ Individual Crab Cakes With Roasted Pepper Sauce*

Dinner Buffet

Salad Station

- ❧ Caesar Salad Station With Fresh Italian Dinner Rolls*

Carving Station

- ❧ Dry Rubbed Roasted Prime Rib Of Beef With Cool Horseradish Sauce*
- ❧ Smoked Paprika, Honey And Fresh Herb Rubbed Turkey Breast
Served With Whole Berry Cranberry Sauce And Gravy*
- ❧ Roasted Garlic Mashed Potato And Steamed Vegetables*

Wedding Cake

*One 10 Inch Cake For Display And Cake Cutting Ceremony Plus Your Choice
Of Vanilla Or Chocolate Cake Plated And Served To Your Guests*

Sunday Brunch Wedding Reception

*Available Sunday Only From April Through December
Or*

*Friday, Saturday, Sunday From January Through March
Food Stations From 11 Am To 1 Pm, Dancing To 4 Pm*

*Wedding Ceremony On Our Beautiful Grounds
One Hour Reception With Passed Hors D' Oeuvres
Champagne Mimosa Toast
Salad, Breakfast, And Luncheon Station
Display Wedding Cake And Cake Service
Coffee And Tea Station
Floor Length House Linen*

*This Package Is Available Sunday Only From April Through December
Or*

*Friday, Saturday, Sunday From January Through March
Food Stations From 11 Am To 1 Pm, Dancing To 4 Pm*

Hors D' Oeuvres

- ☞ International Cheese Display Assorted Cheeses, Fresh And Dried Fruits, French Baguette*
- ☞ Assorted Mini Quiche*
- ☞ Roasted Tomato And Gorgonzola Crostinis*
- ☞ Bloody Marry Gazpacho Shooters*

Brunch

- ☞ Mixed Field Greens With Dried Fruit And Toasted Almonds*
- ☞ Italian Dinner Rolls*
- ☞ Blueberry Coffee Cake*
- ☞ Smoked Gouda Scrambled Eggs*
- ☞ Potato Latkes*
- ☞ Carved Honey Glazed Ham With Spicy Mustard*
- ☞ Cheese Tortellini With Marinara Sauce*
- Seasoned Mixed Vegetable*

Wedding Cake

*One 10 Inch Cake For Display And Cake Cutting Ceremony Plus Your Choice
Of Vanilla Or Chocolate Cake Plated And Served To Your Guests*

❧ *Wedding Receptions* ❧
At Squantum Association

Grand Wedding Reception

*Wedding Ceremony On Our Beautiful
Grounds*

*Five Hour Open Bar
House Wines, Champagne, And House
Brands*

*One Hour Reception
Selection Of Five Hors D' Oeuvres*

*Four Course Gourmet Sit Down
Dinner
Or
Station Dinner*

Champagne Toast

Dessert & Coffee Station

*Floor Length House Linen
(Upgrade Options Available)*

Gold Wedding Reception

*Wedding Ceremony On Our
Beautiful Grounds*

*Five Hour Open Bar
House Wines, Champagne, And
House Brands*

*One Hour Reception
At The Clubhouse
Selection Of Seven Hors D'
Oeuvres*

*Four Course Gourmet Sit Down
Dinner
Or
Station Dinner*

*House Wine With Dinner
(Upgrade Options Available)*

Champagne Toast

Dessert & Coffee Station

*Floor Length House Linen
(Upgrade Options Available)*

❧ *Hors D' Oeuvres Stations* ❧

International Cheese Display

*Assorted Cheeses, Fresh And Dried Fruits,
Crackers And French Baguette*

Fresh Vegetable Crudités

With Chefs Choice Of Dipping Sauces

Italian Antipasto Display

*Marinated Artichoke And Cipollini Onions, Buffalo Mozzarella, Roasted
Tomato And Peppers, Sliced Pepperoni And Salami, Sliced Baguettes*

Middle Eastern Platter

*Hummus, Tabbouleh, And Baba Ganoush Accompanied With Marinated
Olives And Pita Chips*

Upgrades

New England Raw Bar (Per Dozen)

Gulf Shrimp Cocktail \$45

Littleneck Clams On The Half Shell \$45

Oysters On The Half Shell \$45

❧ *Butlered Hors D' Oeuvres* ❧

Chicken Thai Spring Rolls With Plum Sauce

Chicken Satay With Spicy Peanut Sauce

Potato Latkes With Warm Apple Chutney

*Boneless Chicken Tenders With
Honey Mustard Dipping Sauce*

Crab Rangoon With Duck Sauce

Roasted Tomato And Gorgonzola Crostini

Spinach And Cheese Spanakopita

Fingerling Potato With Crème Fraîche, Chives & Caviar

Individual Crab Cakes

Apple Wood Smoked Bacon Wrapped Jumbo Sea Scallops

❧ *Dinner* ❧

All Entrées Include Salad, Intermezzo Sorbet Course, Dessert Selection, And Coffee Service.

Salads

Baby Spinach Salad With Red Onions, Bacon, Tomatoes And Creamy Asiago Dressing

Shaved English Cucumber Filled With Mesclun Greens, Pink Grapefruit And Roasted Almonds Topped With Raspberry Vinaigrette

Traditional Caesar Salad

Entrées

Chicken Saltimbocca

Boneless Breast Of Chicken Stuffed With Prosciutto, Fontina Cheese, Fresh Sage And Finished With A Roasted Garlic And Sherry Brown Sauce

Chicken With Raspberry And Brie

Boneless Breast Of Chicken Filled With Fresh Raspberries And Brie Topped With A Sweet Balsamic Cream Sauce

Chicken Florentine Forestière

Chicken Breast With Roasted Garlic Spinach, Fresh Mozzarella Cheese, And A Wild Mushroom Demi Glace

Roast Prime Rib Of Beef

Tender Beef Rubbed With Montréal Steak Seasoning And Served In Its Own Au Jus

New York Sirloin

Wood Grilled 10 Oz Choice New York Sirloin Topped With Sauce Béarnaise

Veal Roulade

Tender Veal Scaloppini Stuffed With Spinach, Cipollini Onions, And Roasted Tomato Accompanied With A Marsala Cream Sauce

Surf And Turf

A Grilled, 5 Oz Filet Mignon Served With Two Baked Stuffed Shrimp

Entrées

Baked Swordfish

Ocean Fresh Fillet Topped With Seasoned Cracker Crumbs, Lemon, And Chardonnay

Baked Scrod

Ocean Fresh Fillet Topped With Seasoned Cracker Crumbs, Lemon, And Chardonnay

Baked Stuffed Scrod

Scrod Fillet Topped With Our Crabmeat Stuffing, Chardonnay, And Lemon

Wood Grilled Fillet Of Salmon

Kosher Salt And Cracked Black Pepper Seasoned Salmon, Grilled And Served With A Lemon Dill Hollandaise

Stuffed Shrimp

Three Jumbo Shrimp Filled With Our Crabmeat Stuffing Served With Lemon And Drawn Butter

Vegetarian

Oriental Lo Mein Noodles Tossed With Stir-Fry Vegetable Medley Tofu And A Mildly Spicy Plum Sauce

Dessert

Assortment Of Petites Patisseries, Mignardises, And Petits Fours

Coffee, Tea Service

Dinner Stations

Sushi Station

*Assorted Seafood And Vegetable Sushi
Served With Wasabi, Soy Sauce, Pickled Ginger, And Chopsticks*

Soup And Salad Station

*Squantum Chowder
Chilled Vegetable Gazpacho With Crème Fraiche
Mesclun Greens, Toasted Almonds, Pink Grapefruit
And A Light Vinaigrette
Fresh Italian Dinner Rolls*

Carving Board

*Dry Rubbed Roasted Prime Rib Of Beef
With Merlot Demi Glace
Smoked Paprika, Honey, And Roasted Garlic Pork Loin
Served With A Balsamic Apple Chutney*

World Cuisine

*Sautéed Shrimp Scampi Tossed With Farfalle
Roasted Duck Breast With A
Sweet And Spicy Tropical Salsa
Saffron And Roasted Tomato Rice
Asian Stir-Fry Vegetable Medley*

Desserts

*Assortment Of Petites Patisseries, Mignardises, And Petits Fours
Coffee, Tea Service*