

Friendly Crossways

Sample Wedding Menus

MODERN PLATED (\$130*/p)

COCKTAIL HOUR - HORS D'OEUVRES

Spicy Yellowfin Tuna Taco

Wonton Shell with Pickled Ginger, Black Sesame, Fresno Chile

Blackened Beef Tenderloin on Crostini

Gorgonzola & Caramelized Red Onion

Miniature Crab Cake

Old Bay Remoulade & Dill

Stationary Display of Cheese & Charcuterie

Crackers, Marinated Olives, Dried Apricots & Figs

PLATED SALAD

Heirloom Tomatoes & Burrata

Grilled Corn & Pepper Succotash, Basil Oil, Herbed Crouton

PLATED ENTREE

Choice of...

Grilled Filet Mignon

with Zinfandel Demi Glace

Cedar Plank Grilled Salmon

with Honey Sriracha Glaze

Vegetarian Ratatouille Galette on Puff Pastry

Each served with Potato Purée & Grilled Asparagus

FAMILY STYLE (\$135*/p)

COCKTAIL HOUR - HORS D'OEUVRES

Miniature Lobster Roll

On Brioche with Lemon Zest & Chive

Broiled Littleneck Clam in Hickory Smoke

Roasted Poblano, Bacon, & Maple Syrup

Wild Mushroom Tartlet

Shaved Pecorino Romano & Thyme

FAMILY STYLE DINNER

Baby Arugula with Chevre & Meyer Lemon Vinaigrette

Toasted Pistachios & Shaved Fennel

Grilled Herb-Crusted Flank Steak

Horseradish Cream Sauce

Grilled Filet of Striped Bass with Rosemary & Lemon**Herb-Marinaded Grilled Vegetables****Roasted Fingerling Potatoes**

UPSCALE BUFFET (\$120*/p)

COCKTAIL HOUR - HORS D'OEUVRES

Duck Confit on Wonton Crisp

Peach Preserves, Candied Kumquat, Microcilantro

Fig & Arugula Flatbread Pizza

Fresh Chevre & Balsamic

Harissa-Spiced Lamb Meatball

Garlic & Herb Tzatziki

BUFFET DINNER

Mixed Greens with Chevre & Maple Dijon Vinaigrette

Granny Smith Apple, Pickled Red Onion, Candied Pecans

Braised Boneless Beef Short Rib

Slow-Cooked & Tender, with Maple Rosemary Glaze

Roasted Atlantic Cod Loin

Dill & Shallot Butter

Roasted Garlic Mashed Redskin Potatoes**Honey & Parsley Glazed Petit Carrots****Fresh Iggy's Dinner Rolls**

with Softened Herb Butter

CASUAL BUFFET (\$105*/p)

COCKTAIL HOUR - HORS D'OEUVRES

Fried Mac n' Cheese

Creamy Cheddar & Panko

Watermelon Bite

Feta, Mint, Lime

Pork & Vegetable Dumpling

Sesame Soy Dipping Sauce

BUFFET DINNER

Classic Caesar Salad

Parmesan & Roasted Garlic Croutons

Potato Salad with Dijon & Herbs**Chimichurri Grilled Chicken Thighs**

Roasted Garlic & Lemon

BBQ Pulled Pork Shoulder

Memphis BBQ Sauce

Grilled Corn & Sweet Pepper Succotash**Fresh Corn Bread with Honey Chipotle Butter**

*Sample pricing includes all food, service staff, kitchen staff, tables, chairs, tabletop and service items, setup and cleanup. Specialty rental equipment pricing varies, priced separately. Bar beverages and bartending pricing varies, priced separately.

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Bar Packages

FULL OPEN BAR — **\$44** to \$50 per guest

Tito's Vodka
Jim Beam Bourbon
Tanqueray Gin
Hornitos Tequila
Bacardi Rum
\$44 per guest

Grey Goose Vodka
Bulleit Bourbon
Hendrick's Gin
Casamigos Tequila
Diplomatico White Rum
\$50 per guest

BEER, WINE, TWO SIGNATURE COCKTAILS — **\$40** per guest

4 House Beers of your choice
4 House Wines of your choice
2 Signature Cocktails of your choice
Bottled Water, Seltzers, Classic Sodas

OPEN BEER & WINE BAR— **\$35** per guest

4 House Beers of your choice
4 House Wines of your choice
Bottled Water, Seltzers, Classic Sodas

NOTES

Our professional and friendly bartenders are included in the bar pricing.
Outside alcoholic beverages are not permitted on the property.
There is a \$1,000 fee for any outside alcoholic beverages brought onto the property.
Reception alcohol service is limited to 5 hours, per MA law.
Guests must be 21 years or older, per MA law.

Pricing does not include 6.25% MA Sales Tax, 20% Gratuity. Pricing subject to change.

