



All Evergreen Packages Include

Personal Wedding Coordinator

Champagne or Cider Toast

Five Hour Reception

China, Flatware and Glassware

Bridal Suite

Tables and Chairs

White or Ivory Under & Overlays

Coffee Station

Colored Napkins of Your Choice

Bridal Tasting

Bartender Fee

Free Golf for Two

Private Outdoor Garden

Discounted Golf for Family and Friends

On-Site Catering

Pine

Vegetable Crudité with Herb Dip

Salad Option... (Choose One)

A Fresh Garden Salad with your Choice of Dressings

Caesar Salad with Garlic and Butter Croutons & Fresh Parmesan Cheese

Greek Spinach Salad with Feta, Olives, Tomatoes & Onions

Vegetable Option... (Choose One)

Harvest Vegetable Medley

Baby Carrots & Pea Pods

Lightly Buttered Broccoli & Cauliflower

Savory Butternut Squash

Starch Option... (Choose One)

Savory Roasted Potato Medley

Garlic Mashed Potatoes

Rice Pilaf w/Orzo

Entree Options... (Choose Two)

Traditional Chicken Marsala Wine Sauce with Mushrooms

Baked Mediterranean Chicken with Spinach, Tomatoes, Kalamata Olives and Ziti (GF)

Baked Stuffed Haddock with Shrimp & Scallops lightly garnished with Lemon and Dill

Baked Lasagna- Famous North End Recipe

Roast Pork Tender Loin served with a Savory Apple Cranberry Chutney (GF)

Served with a Selection of Artisan Dinner Rolls

Please add 20% service charge and 9% meal tax to all food and beverage. Menu Items and prices subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Willow

International and Domestic Cheese Display Garnished with Fresh Fruit
Vegetable Crudit  with Herb Dip

Salad Option... (Choose One)

A Fresh Garden Salad with your Choice of Dressings

Caesar Salad with Garlic and Butter Croutons & Fresh Parmesan Cheese

Greek Spinach Salad with Feta, Olives, Tomatoes & Onions

Vegetable Option... (Choose One)

Harvest Vegetable Medley

Baby Carrots & Pea Pods

Lightly Buttered Broccoli & Cauliflower

Savory Butternut Squash

Starch Option... (Choose One)

Savory Roasted Potato Medley

Garlic Mashed Potatoes

Rice Pilaf w/Orzo

Entr e Options... (Choose Two)

Candia's Own Sausage Roasted Red Pepper & Feta Stuffed Chicken

Baked Panko Encrusted Haddock served with a Delicate Hollandaise Sauce

Baked Haddock Served with Shrimp & Scallops lightly garnished with Lemon and Dill

Glazed Steak Tips with Onions and Peppers (GF)

Traditional Chicken Marsala

Served with a Selection of Artisan Dinner Rolls

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Oak

International and Domestic Cheese Display Garnished with Fresh Fruit
Choice of One Hot Hors D' Oeuvre & One Cold Hors D' Oeuvre

Salad Option... (Choose One)

A Fresh Garden Salad with your Choice of Dressings
Caesar Salad with Garlic and Butter Croutons & Fresh Parmesan Cheese
Greek Spinach Salad with Feta, Olives, Tomatoes & Onions

Vegetable Option... (Choose One)

Harvest Vegetable Medley
Baby Carrots & Pea Pods
Lightly Buttered Broccoli & Cauliflower
Savory Butternut Squash

Starch Option... (Choose One)

Savory Roasted Potato Medley
Garlic Mashed Potatoes
Rice Pilaf w/Orzo

Entrée Options... (Choose One)

Panko Encrusted Chicken filled with Prosciutto & Fontina Cheese
Brown Sugar & Pecan Encrusted Salmon with Béarnaise Sauce (GF)
Glazed Steak Tips with Onions and Peppers (GF)
Baked Stuffed Haddock with Shrimp & Scallops lightly garnished with Lemon and Dill

Carving Station..... (Choose One)

Slow Roasted Prime Rib (GF)
Honey Glazed Ham (GF)
Fresh Roasted Turkey with Country Gravy (GF)
Slow Roasted Pork Loin with Honey Mustard (GF)

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Birchwood

Personal Wedding Coordinator
Five Hour Reception
Bridal Suite
White or Ivory Under & Overlays
Colored Napkins of Your Choice
Bartender Fee
Private Outdoor Garden

On-Site Catering
Champagne or Cider Toast
China, Flatware and Glassware
Tables and Chairs
Coffee Station
Bridal Tasting
Free Golf for Two
Discounted Golf for Family and Friends

International and Domestic Cheese Display Garnished with Fresh Fruit

Choice of One Hors D' Oeuvres

Served with Selection of Artisan Dinner Rolls

Salad Options... (Choose One)

A Fresh Garden Salad with your Choice of Dressings

Caesar Salad with Garlic and Butter Croutons & Fresh Parmesan Cheese

Greek Spinach Salad with Feta, Olives, Tomatoes & Onions

Vegetable Options... (Choose One)

Harvest Vegetable Medley

Lightly Buttered Broccoli & Cauliflower

Savory Butternut Squash

Baby Carrots and Pea Pods

Starch Option... (Choose One)

Savory Roasted Potatoes Medley

Garlic Mashed Potatoes

Rice Pilaf w/ Orzo

Baked Mac N' Cheese

Stations Menu... (Choose Two)

Prime Rib Carving Station

Honey Glazed Ham Carving Station

Roasted Turkey Breast with Country Gravy Carving Station

Roasted Pork Loin w/ Honey Mustard Carving Station

Tuscan Pasta Station

Asian Delights Station

Taco and Fajita Station

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