

# FLAG HILL INDOOR WEDDINGS



JESSICA BETTCHER PHOTOGRAPHY

*Your Wedding, A Day to Remember,*



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*For the Rest of Your Lives*



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GENEVE HOFFMAN PHOTOGRAPHY



# FLAG HILL INDOOR WEDDINGS



We know there are hundreds of establishments for you to choose as the backdrop for your wedding day. We appreciate your consideration of Flag Hill Winery & Distillery and understand that sometimes all the options can feel overwhelming.

We are fortunate to have been a part of more than 400 special days over the past decade. Each wedding at Flag Hill is a unique event filled with beautiful moments and special memories. Our experience means that we are here to help you through every aspect of the process. We are pleased to be your guide and make the entire experience enjoyable and easy. We have taken care of all the details. We include everything from white wedding linens, ceremony chairs and china to an on-site Justice of the Peace, everything you need to have a beautiful reception without the extra work.

At Flag Hill we are more than happy to share our knowledge and work with you to create your vision as you begin to realize what you want your own special day to be!

We have come to understand that while every couple has unique needs, wishes, and plans for what their day will be, the goal is always the same. Couples want to create a day warm in the love of family and friends, one that will be fondly remembered by all for years to come. We enjoy having our couples return year after year to visit, dine and share experiences with new family & friends.

We think of our many wedded couples as part of our extended Flag Hill family and we look forward to welcoming you as well.



A few additional reasons to make Flag Hill part of your special day:

- Our focus is you; we host only one wedding a day.
- A simply classic backdrop; our post and beam barn and dining room has windows throughout for guests to look out over the 120+ acre property while enjoying the comfort of the indoors
- With a full time executive chef on staff we can provide a wide variety of menu choices and custom options. Everything is provided for without the need for renting the basics, from tables, chairs, linens, dance floor and a built-in bar area
- A Flag Hill event coordinator to ensure that everything goes smoothly on the day of your event at Flag Hill
- Private Bride room for freshening up before your reception



# FLAG HILL INDOOR WEDDINGS: SITE FEES



## Reception Site: \$700.00

- \* Traditional post and beam dining room, with windowed views overlooking the vineyard, includes a complete
- \* Tables & chairs: 60" round tables and chairs to accommodate up to 70 guests with Glassware, flatware, and plates for your guests' dining needs
- \* White or Cream wedding linens for all guest tables and a Choice of white or cream napkins for your guests
- \* Banquet Tables, covered in white or cream linen for the DJ, check-in table, gift table and cake table
- \* Dance Floor, space for a DJ and Bar Area serving liquors, wine and beer (actual price of beverages not included).
- \* Cake cutting services. Our executive chef will cut and plate your wedding cake at no additional charge
- \* 5 hours of service time on site
- \* Private bride room with ample space and storage area for you and your bridal party to put on the finishing touches

## Wedding Ceremony Site: \$500

- \* Multiple option for ceremony locations on site including the beautiful white wedding pergola overlooking the vineyard weather permitting, for a unique and fun location the use of our distillery or inside the post and beam dining room.
- \* Justice of the Peace available to perform the ceremony & assist with the creation of your wedding vows
- \* Wedding Rehearsal on site prior to the day of your wedding
- \* Separate Bridal Area, for the bride and her attendants to make final preparations and wait in just prior to the ceremony time
- \* Additional half hour of time on site for guest arrival



**Flag Hill Catering & Events**  
**297 North River Road (Route 155)**  
**Lee, NH 03861 603-659-2949**  
[www.flaghill.com](http://www.flaghill.com)

Financial Contract  
**Wedding Ceremony & Reception**  
**<Wedding Couple Names>**  
**<Wedding Date>**

Parties to the Contract:

<Wedding Couple Names>  
<Address(es)>  
<Phone Number(s)>  
<Email Address(es)>  
(Referred hereafter as Event Party)

<Name and contact information of any other  
additional significant financial contributors for the event>

Contract Date: **Upon Contract Signing**

Print Revision Date: **<date of most recent update to contract>**

Deposits:

- a. \$1000 initial deposit received on date of contract signing.
- b. \$1000 deposit due on or before.
- c. \$1000 deposit due on or before

Event Description: Flag Hill will be made available on a contract basis for an indoor wedding and reception utilizing the indoor facility and adjacent grounds, including the wedding lawn and ceremony area or alternatively, the distillery area for photos (Flag Hill is not obligated to have both areas prepped unless other arrangements have been made). All normal and appropriate dining equipment will be provided for up to 70 guests.

Reception Food Services: All food service will be provided by Flag Hill and is a mandatory part of the event. The minimum level of expectation for food & non bar beverage services per guest at this event are \$52.50 plus tax and service charge.

Menu and appetizer lists provided prior to January 1, 2015 are indicative of 2014 prices. Due to any unforeseeable and/or exceptional market fluctuations, Flag Hill reserves the right to update menu and appetizer lists and pricing. All menus and pricing will be confirmed 3 months prior to the event date (except in cases of seasonal item requests), This excludes seasonal items which cannot be priced until market price at the time of the event is known (examples: scallops, clams, lobster, etc).

Additional Information:

1. All deposits are non-refundable. This includes all mandatory deposits and any optional additional deposits made. All deposits are payable in the form of cash, certified check, cashiers check or personal check.
2. Checks are to be made payable to Flag Hill Catering & Events. In the event that the Event Party chooses to use a credit card as a form of payment, the 2% transaction fee (4% for America Express) incurred by Flag Hill by the credit card institution on the balance charged will be the responsibility of the Event Party and added to the total being charged.
3. Minimum number of guests for payment purposes at the per person meal cost for this event is **45**.

In the case that the minimum number of guests is not met the Final Invoice will include an additional charge for the number of guests under the aforementioned minimum at the per person expectation cost of \$69.50.
4. Within this contract the Event Party will be authorized on site event time as follows:
  - a. 5 hours of onsite service time as included in the reception site fee of \$700
  - b. ½ hour of additional service time for those having the ceremony onsite as included in the ceremony site fee of \$500
  - c. If the Event Party has opted to have both the ceremony and reception at Flag Hill the onsite service period will begin ½ hour prior to the designated ceremony time as agreed upon by the Event Party and Flag Hill, as this is the time Flag Hill staff begins services for you and your guests.
  - d. If the Event Party has opted to have a reception at Flag Hill, but the ceremony off site, the onsite service period will begin at a predetermined anticipated guest arrival time that will be determined by Flag Hill and the couple based on ceremony location, start time, and length.

- e. If the Event Party has opted to have a reception at Flag Hill, but the ceremony off site, the onsite service period will begin at a predetermined anticipated guest arrival time that will be determined by Flag Hill and the couple based on ceremony location, start time, and length.
  - f. **All events are to conclude by no later than 10:00pm on Fridays and Saturdays and 9:00pm on Sundays. All music must be completely off by this time.**
  - g. Last dance will be announced 5 minutes prior to the contracted event completion time. Please note that the time the Event Party and/or their designated helpers remain behind to gather personal items after guests' departure does not incur charges. Transportation providers must have their last pickup on site at the completion of the event with an anticipated scheduled departure no more than 15 minutes later.
  - h. The Event Party may request to extend their time anytime up until 45 minutes before the contracted event completion time.
  - i. Brides and bridal parties are invited to arrive on site and use the bridal lounge room up to 60 minutes prior to the ceremony time. Any additional time on site or arrival before this time on the day is charged at \$75 per half hour.
  - j. Groom and groomsmen are invited and encouraged to arrive on site 60 minutes prior to the ceremony time. As the job of the groomsmen in the beginning is to socialize with guests as they arrive, no private or separate area is provided for the groom & groomsmen. Any additional time on site or arrival before this time on the day is charged at \$75 per half hour.
5. Payment for all known costs to be incurred for the event will be due 7 days prior to the day of the event and will be known and referred to as the Final Invoice. This invoice will include, but is not limited to, the following items: wedding site fee, reception site fee, facility security deposit, appetizer cost, meal cost, meal tax and service charges, security retainer and any other optional items desired by the wedding party whereby the cost is fixed and known in advance of the event. **The Final Invoice is due on or before 2pm seven days prior to the event date.**
6. **Guarantees:** The guaranteed number of attendees for all functions must be received by the Catering Office no later than noon at least fourteen business days prior to the function. The group will be charged the guaranteed number, or the number of people actually served, whichever is greater. If a number is not received on the date due, the

number of guests indicated as the guest minimum on the original contract will be the guaranteed attendance.

7. **Security Retainer:** A \$1,000.00 security retainer is due one week prior to the wedding and will be reflected on the final invoice.
  - a. The full amount or remaining balance will be returned after the conclusion of the event and a daylight facility damage assessment is done.
  - b. Facility damage assessment may include but is not restricted to structural damage to the facilities, tables, chairs and/or linens, and includes all properties, facilities, and equipment owned or rented by Flag Hill. The Event Party will be financially responsible for damages incurred not due to normal wear and tear. Any damages assessed will be applied against the \$1000.00 and any amount over the \$1000.00 will be due by the Event Party
  - c. The remaining balance or full security deposit may be picked up the following day or mailed to the Event Party or another person designated by the Event Party at the option of the Event Party.
8. Security cameras with recording capabilities are in use throughout the property for the entirety of the event. Flag Hill may utilize security services and NH Liquor investigators may be on site during your event. Guest safety and security will always be Flag Hill's primary concern.
9. **Liability:** The group agrees to protect, indemnify, defend, and hold harmless Flag Hill and its employees and agents against all claims, losses, or damage to persons or property arising out of or connected with the use of the facilities, except those claims arising out of sole negligence or willful misconduct of Flag Hill.

Flag Hill is not responsible for loss of or damage to any property that you, your guests, or invitees bring to the facility or leave, before, during, or after your function. Flag Hill will not be responsible for any shipment charges of items that a client/group leaves behind.

Flag Hill does not allow Confetti, Glitter, or Rice. In addition, certain décor may require a \$150.00 set-up and clean up fee, please check with the Flag Hill Catering Department if you have any questions.



10. Alcoholic Bar Service Policies:

- a. The sale and service of all Alcohol is strictly regulated by the State of New Hampshire. As a licensee, Flag Hill Catering is responsible for the administration of these regulations.
- b. Flag Hill reserves the right to close a bar if liquor laws or Flag Hill policies are violated. Additionally, we reserve the right to discontinue bar service entirely should patrons be unwilling to abide by our administration of liquor licensing laws.
- c. Flag Hill has a zero tolerance for minors consuming alcohol. Any patrons who appear to be under the age of 35 will be asked to produce valid identification.
- d. No alcoholic beverages may be brought onto the premises including bottles for centerpieces.
- e. Posted signs decree points where alcohol may not travel beyond.
- f. Consumption of alcohol in the parking lot or in a parked vehicle is a violation of New Hampshire law.
- g. Absolutely NO drinks on the dance floor at any time. Flag Hill reserves the right to stop all music until such time as compliance is attained.
- h. No shots of any kind will be served by Flag Hill
- i. Flag Hill managers, bartenders and servers are trained in responsible beverage service and if necessary will refuse service to anyone that, in their opinion, appears to be consuming more alcohol than is considered responsible and safe. We ask that you support us in meeting this responsibility.

Signature on this document indicates that the Event Party(s) named on this document fully understand the financial payment schedule as proposed in this contract and agree to the payment terms and financial responsibilities as defined by Flag Hill.

Event Party(s) \_\_\_\_\_ Date \_\_\_\_\_

Event Party(s) \_\_\_\_\_ Date \_\_\_\_\_

Event Party(s) \_\_\_\_\_ Date \_\_\_\_\_

Event Party(s) \_\_\_\_\_ Date \_\_\_\_\_

Flag Hill Representative \_\_\_\_\_ Date \_\_\_\_\_

# FLAG HILL WEDDINGS: STATIONARY HORS D' OUEVRES



## **Spinach and Artichoke Parmesan Dip \$3.25**

Classic dip served alongside toasted pita chips

## **Antipasto Platter \$4.95 per person**

A fine selection of Italian Meats and Cheese, Olives, Roasted Red Peppers, Grilled Eggplant, Zucchini and Artichoke Hearts served with assorted bread



## **Fresh Summer Fruit Platter \$3.50 per person**



## **Crudités with House Dips & Dressings \$2.95 per person**

Crisp summer vegetables served with chefs choice of house made dips

## **Mediterranean Platter \$ 4.95 per person**

A display of Hummus, Tabouleh, Olives, Stuffed Grape Leaves, Marinated Feta and Pita Points

## **Trio of Gourmet Soup Shooters \$4.25**

Butternut Squash Bisque with Toasted Pumpkin Seeds  
Roasted Red Pepper with Goat Cheese Crumble  
Lobster Bisque with Crème Fraiche and Cavier



## **International and Domestic Cheese Platter \$ 3.75 per person**

An assortment of imported international and domestic cheese served with a selection of gourmet crackers

## **Artisan Bread Bar \$3.25 per person**

Assorted fresh baked gourmet breads accompanied by signature Flag Hill dipping oils and sweet & savory compound butters



## **Parmesan and Artichoke Dip \$2.75 per person**

Classic dip served alongside assorted toasted pita chips

## **Ice Chilled Jumbo Shrimp Display ... \$6.95 per person**

Served with house made cocktail sauce and lemon wedge

## **Side of Smoked Salmon Fillet (serves 30) \$59.95**

Served with Capers, Fennel, Lemon Aioli and Rye Flatbreads

## **Rustic Buffalo Chicken Dip \$3.50**

Topped with Blue Cheese Crumbles and served with Garlic Crostini

## **Homemade Swedish or Italian Meatballs \$2.95**

## **Mini Baked Brie en Croute with Assorted Seasonal Fruit Preserves \$3.50**



*\*Prices are per person and are subject to change.*

*All menus are subject to a 9% NH State Rooms & Meals Tax and an 20% Service Charge*

# FLAG HILL WEDDINGS: PASSED HORS D' OUEVRES



English Sausage Rolls \$2.15

Garlic Potato Puff \$1.75

Caramelized Onion & Gorgonzola  
Flatbread \$1.75

Assorted Bruschetta \$1.95

Cajun Sausage & Black Bean Phyllo Cup \$1.95

Asiago Chicken Blossom \$1.75

Satay Chicken Skewer \$1.95

Fresh Mozzarella, tomato, and basil skewer  
with Balsamic Drizzle \$2.50

Warm Fig Preserve & Blue Cheese Cups \$1.65

Mini Chicken Cordon Bleu Bites \$1.95

Vegetable Spring Roll \$2.25

Sausage and Feta Stuffed  
Mushroom Caps \$2.25

Pastry Wrapped Cocktail Sausages \$1.75



Bacon Wrapped Tenderloin Lollipop with  
Béarnaise Dipping Sauce \$3.15

Roast Tenderloin Crostini  
with Horseradish Cream \$2.50

Asparagus & Parmesan in Puff Pastry \$2.65

Maine crab cakes with lemon dill aioli \$2.95

Watermelon and Feta Salad  
with Balsamic Redudtion in Cucumber Cup \$2.50

Prosciutto Wrapped Melon \$2.95

Coconut Shrimp \$2.95

Florentine Stuffed  
Mushroom Caps \$2.25

Spanakopita \$2.25

Assorted Mini Quiche Bites \$2.15

Maple Glazed Scallops and Bacon \$2.95

Lobster Salad in Tart Shell \$3.95

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# FLAG HILL WEDDINGS: BUFFET MEALS



## Red & White Blend

### *International Cheese and Vegetable Display*

An assortment of imported international and domestic cheeses served alongside a selection of our own Flag Hill greenhouse veggies

§

### *Plated Garden Salad*

Crisp summer lettuce and fresh vegetables with a creamy homemade Italian dressing, freshly baked warm rolls and butter

§

Hand Carved Roast Top Sirloin with Au Jus and Horseradish Cream Sauce

*Choice of:*

Herb Crusted or

Grilled Lemon Thyme Chicken

Fresh Medley of our Summer Garden Vegetables

Garlic and Rosemary Roasted Red Potatoes

\$45<sup>95</sup> per person



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# FLAG HILL WEDDINGS: BUFFET MEALS



## Vintage White

### *International Cheese and Vegetable Display*

An assortment of imported international and domestic cheeses served alongside a selection of our own Flag Hill greenhouse veggies

§

### *Choice of: Plated Salad*

Mixed Field Greens Salad

Classic Caesar Salad

§

### *Choice of Two from the following*

Seafood Alfredo

Butter Crumb Baked Haddock with Newburg Sauce

Garlic & Rosemary Rubbed Pork Loin

Chicken Cordon Bleu

Chef Carved New York Strip Roast with Au Jus and Horseradish Cream Sauce

Rice Pilaf or Garlic Mashed Potato

Chef's Choice Seasonal Flag Hill Garden Vegetables



\$52<sup>95</sup> per person



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# FLAG HILL WEDDINGS: BUFFET MEALS



## Heritage Red

### *International Cheese and Vegetable Display*

An assortment of imported international and domestic cheeses served alongside a selection of our own Flag Hill greenhouse veggies

§

### *Plated Salad Course (Select One)*

*Spinach Salad:* A bed of tender baby spinach tossed with warm sugar maple dressing. Topped with goat cheese, almonds, and apple wood bacon crumbles

*Rustic Greek Salad:* Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives, Pepperoncini's, Red Onions, Yellow and Red Bell Peppers with a Lemon Herb Vinaigrette

§

Chef Carved Slow Roasted Prime Rib of Beef Au Jus

*Choice of:*

Slow Roasted Turkey Breast

Apple Stuffed Chicken with our Josiah Bartlett Maple Brandy Cream Sauce

Seasonal Garden Vegetable Medley

Choice of one of the following:

Home-style Garlic Mashed Potato – Cranberry Sage Stuffing- Au Gratin or Scalloped Potato



\$59<sup>95</sup> per person



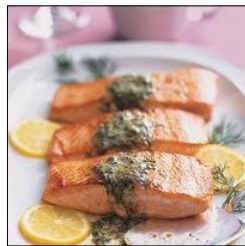
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# FLAG HILL WEDDINGS: PLATED MEALS



All plated dinner options include Mixed Field Green Salad, Freshly Baked Rolls, Chefs Choice of Rice or Potato and Seasonal Flag Hill Garden Vegetable Medley

Apple Stuffed Chicken Breast with our Signature Maple Brandy Cream Sauce.....	\$47.95
Herb Crusted Spinach & Feta Stuffed Chicken Breast with Hollandaise Sauce.....	\$46.95
Maple Glazed Stuffed Pork Chop.....	\$44.95
Seafood Stuffed Baked Haddock with Newburg Sauce.....	\$48.95
Roast Prime Rib of Beef Au Jus.....	\$55.95
Grilled Bacon Wrapped Filet Mignon with Sauce Béarnaise.....	\$58.95
Chicken Cordon Bleu with Dijon Cream Sauce.....	\$46.95
Traditional Eggplant Parmigiana.....	\$43.95
Chicken Picatta with Fresh Herbs, Flag Hill White, Garlic, Lemon and Capers.....	\$45.95
Grilled New York Strip Steak with our Hand Cut Pomme Frites.....	\$53.95
Sesame Crusted Salmon Steak.....	\$47.95
Vegetarian Stuffed Flag Hill Greenhouse Bell Pepper .....	\$45.95



## **Duet Plated Menus \$56.95**

*(Please choose two from the following options)*

Petite Filet served with Marechal Foch Reduction

Jumbo Garlic Sautéed' Shrimp

Grilled Lemon Thyme Chicken Breast

Sesame Crusted Salmon Steak

Chicken Breast finished with Gorgonzola Spinach Cream Sauce

Roasted Pork Medallions, Sage and Balsamic Brown Butter

Bourbon Glazed Shrimp and Scallop Skewer

Petite Filet topped with Stilton & Bacon Cracklings

Butter Crumb Baked Haddock

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# FLAG HILL WEDDINGS: ALTERNATIVE SELECTIONS

ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS WILL BE ACCOMMODATED UPON REQUEST



## Vegetarian

### *Dolmades \$43.95*

Tender Grape leaves stuffed with Rice, Herbs and Spices with Creamy Tsatziki Sauce, Feta Cheese, Kalamata Olives and Warm Pita Bread

### *Eggplant Stack with Pesto \$44.95*

Beefsteak Tomatoes, Fresh Buffalo Mozzarella and Eggplant stacked high, oven roasted and drizzled with Pesto. Served with peppery Arugula salad and crispy Ciabatta points.

### *Butternut Squash Ravioli \$43.95*

Served with Roasted Seasonal Squash, Brown Butter and fresh Shaved Pecorino Romano

### *Potato Gnocchi \$43.95*

With Wild Mushroom and Rosemary Ragu

## Vegan

### *Black Bean Burgers \$40.95*

Served with Confetti Rice, Guacamole and Pico de Gallo

### *Vegetable Ravioli \$42.95*

Fluffy Pillows of Eggless Pasta filled with Cauliflower, Brussel Sprouts, Roasted Red Pepper and Kalamata Olives served with our Signature Olive Oil

### *Stuffed Bell Peppers or Garden Fresh Zucchini \$43.95*

Soy Crumbles, Jasmine Rice, Tomatoes, Summer Squash and Eggplant in a rich Tomato Sauce

## Children's Plated Menu (for guests 12 and under) \$20.95

**Homemade creamy shells:** Served with choice of all beef hotdogs or popcorn chicken

**Ziti Marinara:** Served with home made meatballs

**Crispy Oven Fried:** Fish or Chicken Fingers served with French Fries

**Whole Wheat Grilled Cheese:** Served on Pepperidge Farm "Goldfish" toast with choice of French Fries or Tomato Soup

**Individual Kids Pizza:** Cheese or Pepperoni



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# FLAG HILL WEDDINGS: LATE NIGHT SNACK STATIONS



Surprising your wedding guests with late night bites is a wonderful way to make sure your guests are taken care of. After all, who isn't hungry after hours of celebrating? Late night snacks are a great opportunity to have a little fun, what's your favorite?



**Gourmet Slider Station** – A slider station with all the fixings. Top it your way with Cheddar Cheese, Bacon, Lettuce, Tomatoes, Onions and Bleu Cheese Crumbles....\$3.95



**Pomme Frites Station** Classic Hand Cut French Fries served with a variety of dipping sauces including Garlic Aioli, Curry Sauce, Homemade Spiced Ketchup, Malt Vinegar and a light sprinkling of Sea Salt... \$2.95



**Mini Taco Bar** - Mildly spiced taco Meat, Soft & Hard Shells, Shredded Lettuce, Cheddar Cheese, Sour Cream, Diced Tomatoes, Hot Sauce....\$3.50

**Grilled Cheese & Tomato Soup Shooters** - Vermont Cheddar & Pepper Jack Cheese spice up the traditional Grilled Cheese while a homemade Tomato Soup Shooter keeps it classic...\$2.50



## **Mac' n Cheese Bar**

Warm and creamy Mac 'n Cheese offered with diced Buffalo Chicken, Toasted Pancetta Ham, Balsamic Reduction, Scallions, and Roquefort Blue Cheese .... \$3.75

## **Mashed Potato Bar**

Classic or Garlic Mashed Potatoes served with a host of delicious mix ins. Selections include Caramelized Onions, Goat Cheese, Sautéed Mushrooms, Scallions, Broccoli Florets, Aged Vermont Cheddar, Apple Wood Smoked Bacon, Chives, and Crème Fraiche... \$3.95

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# FLAG HILL WEDDINGS: LATE NIGHT SNACK STATIONS



## On The Sweeter Side

***Build your Smore's Bar***— Staff attended station to help your guests create their own custom smore. A fun display of white, dark and milk chocolate squares, peanut butter sauce, original and cinnamon graham squares and classic campfire marshmallows for a treat they won't soon forget!... \$3.95

***Fresh Seasonal Fruit Skewers*** - Fruit skewers with Grand Marnier Whipped Cream, and chilled Chocolate Dipping Sauce...\$2.75



***Petite Fours & Mini Pastries*** - Indulge in the sweeter side with a variety of mini pastries such as carrot cake, éclairs, cheesecake bites, cream puffs and mini Neapolitan....\$3.75

***Gourmet Popcorn Bar*** - Give your guests a nostalgic take home treat with fresh popcorn bar and gourmet seasonings like buffalo butter, parmesan garlic, caramel and cinnamon sugar...\$2.95



***Assorted Gelatos and Sorbetto's*** - A delectable array of varieties displayed on a bed of ice are a perfect cool treat on a warm summer evening...\$3.95

***Assorted Cookies and Bars*** - From old fashioned Chocolate Chip or Oatmeal Raisin, decadent Peanut Butter Cookies, Brownies and Bars, these sweet treats are sure to please the kid in all of us...\$3.25

# FLAG HILL WEDDINGS: STATION WEDDING



## *Passed Appetizers— Please Select Four from the Following*

- |   |  |
|---|--|
| Assorted Bruschetta                       | Garlic Potato Puffs                    |
| Satay Chicken Skewer                      | Spanakopita                            |
| Warm Fig Preserve & Gorgonzola Cup        | Mini Chicken Cordon Bleu Bites         |
| Vegetable Spring Roll                     | English Sausage Rolls                  |
| Maple Glazed Scallops and Bacon           | Cajun Sausage & Black Bean Phyllo Cup  |
| Caramelized Onion & Goat Cheese Flatbread | Sausage and Feta Stuffed Mushroom Caps |
| Assorted Mini Quiche Bites                | Mediterranean Chicken Skewer           |

## *Stationary Appetizers— Please Select Three from the Following*

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| Artisan Bread Bar                  | Fresh Summer Fruit Platter        |
| Antipasto Platter                  | Homemade Meatballs                |
| Spinach and Artichoke Parmesan Dip | Cheese and Vegetable Display      |
| Mediterranean Platter              | Mini Baked Brie en Croute Display |



## *Dinner Stations*

### **Salad Station - Rustic Rolls and Butter**

*Choice of Three from the following:*

**Flag Hill Greenhouse Salad:** Mescaline Greens and seasonal berries sourced from our gardens and greenhouse with a Raspberry Vinaigrette

**Classic Caesar:** Salad of Romaine Hearts tossed with shaved Parmesan Cheese and Croutons

**Rustic Greek Salad:** Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives, Pepperoncini's, Red Onions, Yellow and Red Bell Peppers with a Lemon Herb Vinaigrette

**Traditional Caprese:** Salad with fresh mozzarella, tomatoes and basil. Balsamic Reduction



### **Chef Attended Pasta Station:**

Cheese Tortellini and Fettuccini Pasta with choice of General John Stark Vodka Blush Sauce, Creamy Garlic Herb Pesto or Classic Marinara. Served with Fresh Shaved Parmesan Regianno, Pecorino Cheeses and Garlic Toast Points

*Accompaniments to Include your Choice of Two of the Following:*

Sautéed Vegetables, Italian Meatballs or Italian Sausage



### **Chef Attended Carving Station:**

Garlic and Rosemary Roasted Red Potatoes

*Choice of two from the following:*

Black Pepper Corn Crusted New York Sirloin Strip Roast with sides of Au Jus and Horseradish Cream

Grilled Lemon Thyme Chicken with a Flag Hill White Wine Reduction

Sage Rubbed Turkey Breast

Bourbon Glazed Roast Pork Loin

***\$74.95 per person***



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