

Cherry Hills Manor

125 guests, 5pm – 9pm

Custom Menu Design

this menu created to reflect the Colonial Revival style of your new home with classic New England flavors

Greetings

your guests are greeted at the door with tray passed white wine, winter ales & hot apple cider

Bar Set Up

in the great room on the main level as you wish
we will provide tubs, cocktail napkins, openers & other equipment for a white bar
** liquor quote provided separately **

Passed Hors d'Oeuvres

your guests are served savory bites from artfully garnished platters

Baked Bean Pie

Boston baked beans, tart shell, maple braised pork belly

Rhode Island Clam Chowdah

delicate broth, cherrystone clams, smoked bacon, shaved celery garnish

Maryland Crab Cake

traditional seasoning, lemon zest, snipped chives, pepadew relish, *gluten free*

Hors d'Oeuvre Buffet

set in the formal dining room

Dipping Station

vegan maple roasted squash dip; caramelized onion & cream dip
a cascading display of brown breads & gourmet crackers

Shepherd's Pie

roasted potato cup, beef & vegetable stew, crisp potato cap

Turkey Vol-au-Vent

puff pastry, roast turkey, giblet gravy, cranberry relish

Johnny Apple Cakes

red onion marmalade, Vermont cheddar cheese

Roasted Zucchini Cups

Portuguese sausage & baby kale stuffing

Sweets

Whoopie Pie

chocolate cake & Boston cream filling

Labor

based on an open house function for 125 guests, includes captain, 2 chefs, 2 bartenders & 3 servers

Rentals

we will coordinate delivery of cocktail tables, white linens, appetizer plates & stemless glassware

Delivery

we guarantee delivery & complete setup before you guests arrive