



A Sterling National White Wedding

Available November through April

Your Five Hour Reception Includes

Private Bridal And Groom Hospitality Room
Accompanied by a Professional Maitre D' to assist throughout your Wedding Day

Champagne or White Wine Toast with Raspberry Garnish

Lemon Wheels to Compliment your Water Glasses

Custom Appointed 3—Tier Wedding Cake

Coffee, Decaffeinated Coffee, and Assorted Herbal Tea Service

Floor – length White or Ivory Table Linens
With Coordinating Napkins

Walnut Chivari Chairs with Off-White Chair Pad

Mirrors and Votives to Accent your Table Arrangements

Complimentary Coat Check Services

Lighted Victorian Gazebo for Breathtaking Winter Photographs

Capture the Memories of Your Special Day
Courtesy of Innovative Photography

\$92 per person

\$69 per person

Does not include photographer

All prices are subject to a 19% Administrative Fee and 5% State Sales Tax

Plated Dinner Menu

Cocktail Hour

Available for One Hour

Cheese and Assorted Fresh Fruit Display

Choice of Four Passed Hors d'oeuvres

Gourmet Vegetable Pot stickers with Thai Sweet Chili Sauce
Boursin Stuffed Mushrooms
Spinach and Feta Spanakopita with Lemon-Chive Crème Fraiche
Beef or Chicken Sate with Sesame-Soy Peanut Dipping Sauce
Roasted Portobello Carpaccio with Goat Cheese on a Crostini
Roasted Tomato Bisque Shooters with Mini Garlic-Basil Croutons
Coconut Breaded Shrimp with Thai Sweet Chili Sauce
Crab Rangoon with a Roasted Plum Duck Sauce
Smoked Chicken Quesadillas with Sour Cream and Salsa
Caprese, Vine Ripe Tomato, Fresh Mozzarella, and Pesto on a Sour Dough Crostini
BBQ Pulled Pork on a Corn meal Crusted Baguette Topped with Pineapple-Poppy Seed Slaw

Plated Dinner

First Course Appetizer

Roasted Butternut Bisque with Toasted Pumpkin Seeds & Maple Crème Fraiche
Smoked Chicken Bruschetta with Roasted Red Peppers, Goat Cheese, and a Scallion Vinaigrette
Four Cheese Ravioli in a Saffron Tomato Cream Sauce
Vermont Cheddar & Wachusett Ale Soup

Second Course Salad

Baby Spinach Salad
Vermont Cheddar and Apple Salad
Poached Pear and Endive Salad
The Sterling Chop House Salad
Baby Field Greens
Traditional Caesar Salad

Third Course Entrees

All Entrees include Chef's Choice of Starch and Vegetables, Assorted Artisan Dinner Rolls with Butter

Wild Mushroom Ravioli in a Sun-Dried Tomato and Pesto Cream Sauce
Chicken Wellington and Roasted Chicken Gravy
Prime Rib of Beef Au Jus with Horseradish Crème
Pan Seared Red Snapper Filet with a Mango-Pineapple Salsa
New York Strip Loin with Balsamic Onion Marmalade
Chicken Piccata or Chicken Marsala
Pan Seared Atlantic Salmon with Mediterranean Tomato-Caper Relish
Cider Brined Pork Loin with Pear-Apricot Chutney

Fourth Course Dessert

Custom Appointed 3-Tier Wedding Cake Creation by Penny Eagleton

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