

Independence Harbor

2010 Wedding & Banquet Menu

Please feel free to contact us for more information.

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“For Perfect Beginnings”

APPETIZER BUFFETS

“Impressively Presented with Fruit and Vegetable Art Carvings and Fresh Floral Accents”

Cheese and Cracker Buffet - \$4.95 per person

Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar & Flavored Cheese
Garnished with Salami Rounds and Red & Green Grapes
An Assortment of Crackers

Cheese and Cracker Buffet with Fresh Fruit - \$5.95 per person

Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar & Flavored Cheese
Sliced and Whole Strawberries, Sliced Cantaloupe, and Sliced Watermelon
Garnished with Salami Rounds and Red & Green Grapes
Chantilly Dipping Sauce
An Assortment of Crackers

Fresh Crudités Buffet - \$4.95 per person

Assorted Fresh Vegetables including Broccoli and Cauliflower Florets,
Carrot and Celery Sticks, Cherry Tomatoes,
Zucchini and Summer Squash
Vegetable Dipping Sauces

Cheese and Cracker Buffet with Fresh Crudités Buffet - \$5.95 per person

A Full Combination of our Cheese and Cracker Buffet and our Fresh Crudités Buffet

The above prices are subject to 20% administration fee and 6.25% Mass meals tax

All menu prices are subject to change on 30 day's notice.

"For Perfect Beginnings"



CHOCOLATE FOUNTAIN APPETIZER BUFFETS

"Impressively Presented with Fruit and Vegetable Art Carvings and Fresh Floral Accents"

Cheese and Cracker Buffet with Fresh Fruit and Chocolate Fountain - \$8.95 per person

Cheddar Cheese, Swiss Cheese, Soft Spread Cheddar and Flavored Cheese

Garnished with Red and Green Grapes and Salami Rounds

An Assortment of Crackers

Sliced and Whole Strawberries, Sliced Cantaloupe and Honeydew Melon,

Sliced Watermelon, Peaches, Bananas, and Pears

Pineapple Chunks and Mandarin Orange Sections

Pretzel Sticks and Biscotti

Belgian Couverture Chocolate

Chantilly Dipping Sauce

Fresh Fruit Buffet with Chocolate Fountain - \$6.95 per person

Sliced and Whole Strawberries, Sliced Cantaloupe and Honeydew Melon,

Sliced Watermelon, Peaches, Bananas, and Pears

Pineapple Chunks and Mandarin Orange Sections

Garnished with Red and Green Grapes

Pretzel Sticks and Biscotti

Belgian Couverture Chocolate

Chantilly Dipping Sauce

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Chocolate Fountain Dessert Buffets

Hot Hors D'Oeuvres

"For Patio and Dining Room Service"

Served Butler Style - (per 100 pieces)

- Seafood Stuffed Mushroom Caps - \$155.00
- Cheese Calzones (Italian style cheeses in puff pastry) - \$155.00
- Assorted Petite Quiche - \$155.00
(A custard of cream and swiss cheese in a puff pastry crust:
quiches lorraine, shrimp, herb cheese, and spinach)
- Pineapple Wrapped in Bacon - \$155.00
- Scallops Wrapped in Bacon - \$190.00
- Clams Casino - \$190.00
(Little neck clams on the half shell with saute'ed onions and
peppers in lemon butter with bacon topping)
- Brie with Raspberry in Phyllo - \$180.00
(Soft brie cheese with a sweet raspberry sauce wrapped in a flaky phyllo dough)
- Lemon Pepper Chicken Brochettes - \$155.00
(Skinless chicken glazed with a light lemon pepper sauce on skewer)
- Honey Mustard Chicken Medallions - \$155.00
(Chunks of tender chicken breast glazed with a sweet honey mustard sauce)
- Spanikopita - \$180.00
(A delicate triangle of phyllo dough filled with spinach,
feta cheese, cream cheese and a touch of garlic)
- Vegetable Egg Rolls - \$165.00
(Diced cabbage, celery, mushrooms, carrots, and water chestnuts
with a dash of soy sauce in an egg roll wrapper)
- Mini Beef Wellington - \$205.00
(A savory piece of beef tenderloin accented with mushroom duxelle
encased in puff pastry)
- Teriyaki Beef Brochettes - \$180.00
(Beef tenderloin chunks, crisp bell peppers & mushrooms,
glazed with teriyaki sauce on skewer)
- Mini Chicken Wellington - \$190.00
(Tender chicken breast accented with mushroom duxelle encased in puff pastry)
- Chicken & Pineapple Brochettes - \$165.00
(Tender skinless chicken breast and pineapple chunks in sweet & sour sauce on skewer)

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Cold Hors D'Oeuvres
"For Patio and Dining Room Service"
Served Butler Style - (per 100 pieces)

Shrimp Cocktail - \$205.00

Assorted Cold Canape's - \$180.00

(Ham cornets, smoked salmon, asparagus in prosciutto, scallop medallions etc., on light rye bread rounds)

Seafood Salad Stuffed Cucumber Cups - \$180.00

Smoked Salmon with Cream Cheese and Dill - \$190.00

Celery Stuffed with Onion and Vegetable Dip - \$180.00

Cheese Tortellini with Sour Cream & Dill - \$180.00

Prosciutto Wrapped Melon - \$180.00

Tomato and Basil Crostini - \$180.00

(Thin sliced & toasted Italian bread, topped with fresh tomato & chopped basil, with parmesan & feta cheeses, brushed with olive oil)

For the arrival hour, a minimum selection of three to four
hors d'oeuvres pieces, per person, is recommended.

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Full Service Dinners

	*A	*B	*C
	DATES	DATES	DATES
1. Chicken Forestiere (wild rice pilaf and mushroom stuffing)	\$26.95	\$30.95	\$39.95
2. Chicken Francais (lemon and carmelized onions in dry white wine)	\$26.95	\$30.95	\$39.95
3. Chicken Piccata (capers in a lemon wine sauce)	\$26.95	\$30.95	\$39.95
4. Chicken Portuguese (rainbow peppers, garlic & dry white wine)	\$26.95	\$30.95	\$39.95
5. Breast of Chicken Marsala (mushrooms and marsala wine)	\$26.95	\$30.95	\$39.95
6. Chicken Cordon Bleu (baked ham & swiss cheese stuffing)	\$26.95	\$30.95	\$39.95
7. Baked Filet of Scrod w/ lemon butter & seafood stuffing	\$27.95	\$31.95	\$40.95
8. Baked Filet of Sole w/ seafood stuffing & lobster cream sauce	\$27.95	\$31.95	\$40.95
9. Roast Pork Loin w/ rosemary & dijon mustard au jus	\$27.95	\$31.95	\$40.95
10. Atlantic Roast Salmon w/ mustard horseradish vinaigrette	\$29.95	\$33.95	\$42.95
11. Roast Prime Ribs of Beef au Jus	\$29.95	\$33.95	\$42.95
12. Baked Stuffed Jumbo Shrimp (seafood dressing)	\$29.95	\$33.95	\$42.95
13. **Surf N' Turf (roast prime rib of beef & 2 jumbo shrimp)	\$31.95	\$35.95	\$44.95
14. **Family Style Turkey and Choice Roast Beef	\$28.95	\$32.95	\$41.95
15. Roast Strip Sirloin of Beef with bordelaise sauce	\$29.95	\$33.95	\$42.95
16. Herb Crusted Tenderloin of Beef w/ red wine sauce	\$31.95	\$35.95	\$44.95

The above entrees are served complete with:
 Garlic Mashed Red Bliss Potatoes, Chef's Seasonal Vegetable Selection
 Fresh Brewed Coffee, Decaf Coffee, Tea, and Milk
 and your selection of: Appetizer, Salad and Dessert

**A choice of two entrees is gladly accepted at no additional charge,
 with the exceptions of menu items #13 and #14.

Menu modifications, as well as custom designed menus, are available on request.

**Please see back page for calendar pricing.*

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Full Service Dinner Accompaniments

Appetizers

Minestrone Soup - Broccoli Cheese Soup
 Turkey Vegetable Soup - Chicken Tortellini Soup - Chicken Rice Soup
 New England Clam Chowder - Chicken Escarole Soup - Seafood Bisque
 Fresh Fruit Cup with Sherbet

also available at additional cost:
 Shrimp Cocktail - \$ on request

Salads (choice of one)

Tossed Green Garden Salad with Zinfandel Vinaigrette Dressing
 or Caesar Salad

also available at additional cost:

Pasta Course

Penne Pasta w/ Tomato and Meat sauce - \$2.95 per person
 Tortellini Alfredo - \$3.25 per person
 Rainbow Tortellini Marinara - \$3.25 per person
 Penne Pasta Primavera w/ Garlic Butter Sauce - \$3.25 per person

Desserts

Ice Cream Sundaes with choice of topping:
 Chocolate, Strawberry or Pineapple
 Vanilla Ice Cream with choice of toppings
 as compliment to your wedding cake

also available at additional cost:

Fruit Sorbet Garnished with Fresh Fruit - \$2.25 per person
 Vanilla Ice Cream Truffle Hearts Dipped in Chocolate - \$3.25 per person
(with Raspberry Sauce)
 Classic New York Cheesecake - \$3.25 per person
(with Strawberry Sauce)
 Gourmet Carrot Cake - \$3.25 per person
(with Cream Cheese Frosting)
 Bourbon Pecan Pie with Whipped Cream - \$3.25 per person
 Italian Pastries - \$ on request

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Buffet Menus

Buffet #1	<p>A Carving Station of Baked Virginia Ham with Marmalade Horseradish Glaze Dijon Honey Glazed Roast Chicken Baked Filet of Scrod with Lemon Butter Baked Four Cheese Meat Lasagna Oven Roasted Red Bliss Potatoes Chef's Seasonal Vegetable Selection Tossed Garden Salad with Zinfandel Vinaigrette Dressing</p>	<p>*A - DATES \$28.95</p> <p>*B - DATES \$32.95</p> <p>*C - DATES \$41.95</p>
Buffet #2	<p>A Carving Station of Choice Roast Beef au jus and Roast Pork Loin with Rosemary and Dijon Mustard au jus Seafood Fettucini with Lobster Cream Sauce Baked Four Cheese Meat Lasagna Lemon Pepper Chicken Oven Roasted Red Bliss Potatoes Chef's Seasonal Vegetable Selection Tossed Salad w Garden ith Zinfandel Vinaigrette Dressing</p>	<p>*A - DATES \$30.95</p> <p>*B - DATES \$34.95</p> <p>*C - DATES \$43.95</p>
Buffet #3	<p>A Carving Station of Roast Choice Prime Ribs of Beef w/ Horseradish Cream and au jus sauces Roast Pork Tenderloin Dressed with Baked Apples and Walnuts in a Brandy Cream Sauce Lobster Newburg served with Rice Pilaf Pasta Primavera with Alfredo Sauce Breast of Chicken Marsala Oven Roasted Red Bliss Potatoes Chef's Seasonal Vegetable Selection Tossed Garden Salad with Zinfandel Vinaigrette Dressing</p>	<p>*A - DATES \$32.95</p> <p>*B - DATES \$36.95</p> <p>*C - DATES \$45.95</p>

All buffet dinners are served complete with:
 Fresh Brewed Coffee, Decaf Coffee, Tea, and Milk
 and your selection of Dessert

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CHOCOLATE FOUNTAIN DESSERT BUFFET

\$8.95 per person

Sliced and Whole Strawberries
 Sliced Bananas, Mandarin Orange Sections,
 Pineapple Chunks Garnished with Red and Green Grapes

Chocolate Brownie, Wonder Bar, and Pecan Bourbon Bar Dipping Squares
 Caramel Squares, Mint Sticks, Assorted Finger Cookies and Crackers



Belgian Couverture Chocolate
 Chantilly Dipping Sauce



Impressively Displayed with Food Art Carvings and Floral Accents

CHOCOLATE FOUNTAIN DESSERT BUFFET

With Viennese Sweets Accompaniment

\$12.95 per person

Sliced and Whole Strawberries
 Sliced Bananas, Mandarin Orange Sections,
 Pineapple Chunks Garnished with Red and Green Grapes

Chocolate Brownie, Wonder Bar, and Pecan Bourbon Bar Dipping Squares
 Caramel Squares, Mint Sticks, Assorted Finger Cookies and Crackers



Belgian Couverture Chocolate
 Chantilly Dipping Sauce



An Assortment of Miniature Pastries:
 Cannolis, Cream Puffs, Eclairs, Fresh Fruit Tartlettes, Neapolitans etc.

An Assortment of Flavored Cheesecakes with Accompaniments
 Assorted Mousse Cakes, Carrot Cake, and Tortes

Impressively Displayed with Food Art Carvings and Floral Accents

Your wedding cake may be sliced and arranged with both dessert buffets.

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"A Private Wedding Brunch"

The Independence Harbor facilities are available Sundays for private events.

Sunday daytime events may be scheduled from 10:00 a.m. until 3:30 p.m.

Although menu selections may be made from our full Wedding & Banquet menu,

May we suggest a "Uniquely Intimate and Elegant"...

"Private Wedding Brunch"

Beautifully Presented and Served Buffet Style

A Carving Station of:

Choice Roast Beef with Horseradish Cream and Au Jus Sauces

Baked Virginia Ham with Dijon Honey Glaze

Breast of Chicken Francais

Seafood Fettucini with Lobster Cream Sauce

Eggs Benedict with Hollandaise Sauce

Classic Scrambled Eggs

Baked Pork Sausage and Apples

Sliced Bacon with Pineapple

Deep Fried Apple Filled French Toast with Maple Syrup

Chef's Seasonal Vegetable Selection

Homefried Red Bliss Potatoes

An Impressive Display of...

Assorted Fresh Vegetable and Fruit Salads

Assorted Homebaked Breads and Coffee Cakes

"All Garnished with Fresh Fruit and Vegetable Art Carvings and Fresh Floral Accents"

Our Wedding Brunch Menu is served complete with:

Fresh Brewed Coffee, Decaf Coffee, Tea, and Milk

**Nov 1
thru
April 30
\$31.95**

**May 1
thru
October 31
\$36.95**

Available for Sunday & Holiday daytime events only.

The above prices are subject to a 20% Administration Fee and 6.25% Massachusetts Meals Tax.

All menu prices are subject to change on 30 day's notice.

“Private Wedding Brunch. Accompaniments”

COFFEE, JUICE & PASTRY STATIONS

Coffee Station - \$3.50 per person

Fresh Brewed Coffee, Decaffeinated Coffee, and Teas

Coffee Station with Chilled Fruit Juices - \$4.95 per person

*Fresh Brewed Coffee, Decaffeinated Coffee, Teas, and
Chilled Orange, Apple, Cranberry and Grapefruit Juices*

Coffee Station with Breakfast Pastries - \$5.75 per person

*Fresh Brewed Coffee, Decaffeinated Coffee, Teas, and
Assorted Mini Muffins, Demi Danish and Coffee Cakes*

Coffee Station with Breakfast Pastries & Chilled Fruit Juices - \$6.75 per person

*Fresh Brewed Coffee, Decaffeinated Coffee, Teas, and Assorted Mini Muffins, Demi Danish and
Coffee Cakes. Chilled Orange, Apple, Cranberry and Grapefruit Juices*

Cheese & Cracker Buffet with Melon and Strawberries - \$6.75 per person

Swiss Cheese, Sharp Cheddar Cheese, Flavored Cheese, Soft Spread Cheddar Cheese, and Assorted Crackers.
Served with Fresh Honey Dew, Cantaloupe, Strawberries, and “Chantilly Dipping Sauce”

BREAKFAST HORS D’OEUVRES

Assorted Mini Quiche - \$155.00 per 100 pieces

Pineapple Wrapped in Bacon - \$155.00 per 100 pieces

Prosciutto Wrapped Melon - \$180.00 per 100 pieces

Strawberries Dipped in Chocolate - \$165.00 per 100 pieces

Cocktails by the Gallon - \$95.00 per gallon

Our waitstaff will circulate throughout the dining room and patio with trays of cocktails:

“Bloody Mary’s”, “Mimosas” or “Champagne Punch”

Decanters of Fruit Juice - \$15.95 per liter

A decanter of fruit juice for each of your guest tables:

Choices: Orange, Tomato, Grapefruit, Cranberry, Apple

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Beverage Service

Cash and "Open" Hosted Bars

Cash bars are provided for all events, unless substituted by a Hosted "Open Bar" . . .

Hosted "Open Bars" are available on request, and are priced on a consumption basis.

Hosted bars may be scheduled for the Cocktail Hour or for the entire function (maximum five hours).

Hosted bars are subject to 20% administration fee, and 6.25% tax.

Professional bartenders and service personnel are included in all bars at no additional fee.

An extensive selection of premium liquors, wines, beers, and non-alcoholic beverages are provided in all bar services.

Champagnes, Wines, and Sparkling Wines (750 ml)

May we suggest for the Cocktail Hour and the "Toast":

Cook's Imperial Extra Dry Champagne (CA) - \$23.95

Cook's Imperial Spumante (California) - \$23.95

Moet & Chandon White Star (France) - \$49.95

Martini & Rossi Asti Spumanti (Italy) - \$27.95

Dom Perignon (France) - shall be priced on request

Korbel Natural (California) - \$28.95

Chardonnay

Jacob's Creek - \$21.95

Beringer's Founders Estates - \$24.95

Kendall Jackson - \$26.95

Cabernet Sauvignon

Robert Mondavi Woodbridge - \$21.95

Jekel - \$24.95

Clos du Bois - \$27.95

Shiraz

Yellow Tail "The Reserves" - \$22.95

Greg Norman - \$24.95

Pinot Grigio

Mezzacorona - \$21.95

Pighin - \$25.95

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*Beverage Service - continued**Pinot Noir*

Five Rivers - \$24.95

Clos du Bois - \$27.95

White Zinfandel

Beringer's - \$21.95

Savignon Blanc

Chateau Ste Michelle - \$26.95

Reisling

Chateau Ste Michelle - \$26.95

Merlot

Beringer's Founder's Estates - \$24.95

R. Mondavi Private Selection - \$25.95

Chateau Ste Michelle - \$26.95

Portuguese Wines

Aveleda - \$19.95

Monte Velho - \$19.95

Casala Garcia - \$19.95

Dao Red - \$19.95

Non Alcohol Beverages

Cranberry Spritzer (1 liter) - \$12.95

Welch's Sparkling Grape Juice (750 ml) - \$18.95

Soda (1 liter) - \$11.95

Open Juice and Soda Bar

\$ 10.95 per person - (five hour maximum)

Champagne Punch

\$95.00 per gallon - (serves 30 - 4oz glasses)

Fruit Punch (Non-Alcoholic)

\$45.95 per gallon - (serves 30 - 4 oz glasses)

Special order wines may also be available on request.

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Wedding and Banquet Information

Privacy

The Independence Harbor facilities are situated on a 20 Acre Private Estate, and are...
Reserved Exclusively for One Event at a Time ... Offering Complete Privacy!

Booking Procedure

A \$950.00 "Facilities Rental Fee" is charged for the exclusive use of the Independence Harbor Estate on Fridays, Saturdays and Sundays from May through October, and on Saturday Nights from November through April. The "Facilities Rental Fee" is waived for all Thursday Weddings throughout the year, and all Friday, Saturday, and Sunday Weddings from November through April (excluding Saturday Nights).

Payment of this fee is requested within one week of reserving the facilities, and serves as confirmation of your reservation, as well as confirmation of your exclusive use of the Independence Harbor Estate.

Minimum Guarantees

Independence Harbor accommodates gatherings of from 75 to 250 persons.

Minimum guarantees are required to reserve the facilities:

Day of the Week	November thru April	May thru October
Monday Holidays (Daytime & Night)	100	125
Thursday Night	75	100
Friday Night	100	150
Saturday (11:00 AM - 4:30 PM)	100	150
Saturday Night	150	200
Sunday (10:00 AM - 3:30 PM)	100	125
Sunday Night (5:00 PM - 10:30 PM)	100	150

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Wedding and Banquet Information - continued

Event Hours

Specific arrival and departure times are designated for each event to insure complete privacy for each event, as well as to insure the complete readiness of the facilities:

Day of the Week	May thru October April and November	December thru March
Thursday Night	Choice of any 5 ½ hours from 12 Noon - 12 Midnight	Choice of any 5 ½ hours from 12 Noon - 12 Midnight
Friday Night	Choice of any 5 ½ hours from 12 Noon - 12 Midnight	Choice of any 5 ½ hours from 12 Noon - 12 Midnight
Saturday Daytime	11:00 AM - 4:30 PM	Choice of any 5 ½ hours
Sunday Daytime	10:00 AM - 3:30 PM	Choice of any 5 ½ hours
Monday Holiday Daytime	11:00 AM - 4:30 PM	Choice of any 5 ½ hours
Saturday Night	6:30 PM - 12 Midnight	Choice of any 5 ½ hours
Sunday Night	5:00 PM - 10:30 PM	Choice of any 5 ½ hours
Monday Holiday Night	6:30 PM - 12 Midnight	Choice of any 5 ½ hours

Inclusive Services

For more than thirty years, Independence Harbor has earned a reputation of excellence in food quality, presentation and service. Our dining and reception facilities are impeccably furnished and decorated. Our garden landscape is extraordinary! Our wedding and event coordinators are highly experienced and attend to only one event, on the entire 20 acre estate. The finest of floor length table linens (ivory or white), dress all guest and specialty table arrangements. Complete and private bar service, including professional and certified service personnel, is available at all events. A skilled, courteous, and attentive food service team amply staff each event, in formal attire. Glass hurricane lamps, with tapered ivory candles (as guest table centerpieces), are available for all events. Fresh floral arrangements decorate each restroom, cocktail tables, and specialty buffets.

Wedding Ceremonies

Since its inception in 1976, Independence Harbor has become...
*“One of Southern New England’s Most Sought After Destinations...
 for Private Wedding Receptions and Garden Wedding Ceremonies”*

The Gazebo on Independence Harbor’s south lawn, set amidst acres of magnificent perennial gardens, creates a magical setting for a Garden Wedding Ceremony.

The majestic stone fireplace in the Independence Harbor dining room sets a warm and elegant stage for indoor ceremonies.

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"Calendar Pricing - 2010"

***A - DATES**

December 1 – March 31, November & April
All Dates

***B - DATES**

April 1 through April 30
All Fridays, Saturdays and Sundays

May 1 through October 31
Thursday Nights, Saturday and Sunday Daytimes
Monday Holidays Day and Night

November 1 through November 30
All Fridays, Saturdays and Sundays

***C - DATES**

May 1 through October 31
Friday, Saturday and Sunday Nights

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