

# *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 - \$150.00  
Cheese Calzones (Italian style cheeses in puff pastry) - \$150.00  
Assorted Petite Quiche - \$150.00  
(A custard of cream and swiss cheese in a puff pastry crust:  
quiches lorraine, shrimp, herb cheese, and spinach)  
Pineapple Wrapped in Bacon - \$150.00  
Scallops Wrapped in Bacon - \$185.00  
Clams Casino - \$185.00  
(Little neck clams on the half shell with saute'ed onions and  
peppers in lemon butter with bacon topping)  
Brie with Raspberry in Phyllo - \$175.00  
(Soft brie cheese with a sweet raspberry sauce wrapped in a flaky phyllo dough)  
Lemon Pepper Chicken Brochettes - \$150.00  
(Skinless chicken glazed with a light lemon pepper sauce on skewer)  
Honey Mustard Chicken Medallions - \$150.00  
(Chunks of tender chicken breast glazed with a sweet honey mustard sauce)  
Spanikopita - \$175.00  
(A delicate triangle of phyllo dough filled with spinach,  
feta cheese, cream cheese and a touch of garlic)  
Vegetable Egg Rolls - \$160.00  
(Diced cabbage, celery, mushrooms, carrots, and water chestnuts  
with a dash of soy sauce in an egg roll wrapper)  
Mini Beef Wellington - \$200.00  
(A savory piece of beef tenderloin accented with mushroom duxelle  
encased in puff pastry)  
Teriyaki Beef Brochettes - \$175.00  
(Beef tenderloin chunks, crisp bell peppers & mushrooms,  
glazed with teriyaki sauce on skewer)  
Mini Chicken Wellington - \$185.00  
(Tender chicken breast accented with mushroom duxelle encased in puff pastry)  
Chicken & Pineapple Brochettes - \$160.00  
(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 - \$200.00

Assorted Cold Canape's - \$175.00

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

Seafood Salad Stuffed Cucumber Cups - \$175.00

Smoked Salmon with Cream Cheese and Dill - \$185.00

Celery Stuffed with Onion and Vegetable Dip - \$175.00

Cheese Tortellini with Sour Cream & Dill - \$175.00

Prosciutto Wrapped Melon - \$175.00

Tomato and Basil Crostini - \$175.00

*(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 DATES	*B DATES	*C DATES
1. Chicken Forestiere (wild rice pilaf and mushroom stuffing)	\$25.95	\$29.95	\$38.95
2. Chicken Francais (lemon and carmelized onions in dry white wine)	\$25.95	\$29.95	\$38.95
3. Chicken Piccata (capers in a lemon wine sauce)	\$25.95	\$29.95	\$38.95
4. Chicken Portuguese (rainbow peppers, garlic & dry white wine)	\$25.95	\$29.95	\$38.95
5. Breast of Chicken Marsala (mushrooms and marsala wine)	\$25.95	\$29.95	\$38.95
6. Chicken Cordon Bleu (baked ham & swiss cheese stuffing)	\$25.95	\$29.95	\$38.95
7. Baked Filet of Scrod w/ lemon butter & seafood stuffing	\$26.95	\$30.95	\$39.95
8. Baked Filet of Sole w/ seafood stuffing & lobster cream sauce	\$26.95	\$30.95	\$39.95
9. Roast Pork Loin w/ rosemary & dijon mustard au jus	\$26.95	\$30.95	\$39.95
10. Atlantic Roast Salmon w/ mustard horseradish vinaigrette	\$28.95	\$32.95	\$41.95
11. Roast Prime Ribs of Beef au Jus	\$28.95	\$32.95	\$41.95
12. Baked Stuffed Jumbo Shrimp (seafood dressing)	\$28.95	\$32.95	\$41.95
13. **Surf N' Turf (roast prime rib of beef & 2 jumbo shrimp)	\$30.95	\$34.95	\$43.95
14. **Family Style Turkey and Choice Roast Beef	\$27.95	\$31.95	\$40.95
15. Roast Strip Sirloin of Beef with bordelaise sauce	\$28.95	\$32.95	\$41.95
16. Herb Crusted Tenderloin of Beef w/ red wine sauce	\$30.95	\$34.95	\$43.95

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

A Carving Station of Baked Virginia Ham with Marmalade Horseradish Glaze	*A - DATES
Dijon Honey Glazed Roast Chicken	\$27.95
Baked Filet of Scrod with Lemon Butter	
Baked Four Cheese Meat Lasagna	*B - DATES
Oven Roasted Red Bliss Potatoes	\$31.95
Chef's Seasonal Vegetable Selection	
Tossed Garden Salad with Zinfandel Vinaigrette Dressing	*C - DATES
	\$40.95

### Buffet #2

A Carving Station of Choice Roast Beef au jus and	
Roast Pork Loin with Rosemary and Dijon Mustard au jus	*A - DATES
Seafood Fettucini with Lobster Cream Sauce	\$29.95
Baked Four Cheese Meat Lasagna	
Lemon Pepper Chicken	*B - DATES
Oven Roasted Red Bliss Potatoes	\$33.95
Chef's Seasonal Vegetable Selection	
Tossed Salad w Garden ith Zinfandel Vinaigrette Dressing	*C - DATES
	\$42.95

### Buffet #3

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	*A - DATES
Lobster Newburg served with Rice Pilaf	\$31.95
Pasta Primavera with Alfredo Sauce	
Breast of Chicken Marsala	*B - DATES
Oven Roasted Red Bliss Potatoes	\$35.95
Chef's Seasonal Vegetable Selection	
Tossed Garden Salad with Zinfandel Vinaigrette Dressing	*C - DATES
	\$44.95

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

**December 1  
thru  
March 31  
\$25.95**

**April 1 thru April 30  
&  
Nov 1 thru Nov 30  
\$30.95**

**May 1  
thru  
October 31  
\$35.95**

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 - \$3.25 per person**

*Fresh Brewed Coffee, Decaffeinated Coffee, and Teas*

**Coffee Station with Chilled Fruit Juices - \$4.75 per person**

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

**Coffee Station with Breakfast Pastries - \$5.50 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 - \$6.50 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 - \$6.50 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 - \$150.00 per 100 pieces

Pineapple Wrapped in Bacon - \$150.00 per 100 pieces

Prosciutto Wrapped Melon - \$175.00 per 100 pieces

Strawberries Dipped in Chocolate - \$160.00 per 100 pieces

**Cocktails by the Gallon - \$90.00 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 - \$14.95 per liter**

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

Choices: Orange, Tomato, Grapefruit, Cranberry, Apple

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

## *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 5% 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) - \$22.95

Cook’s Imperial Spumante (California) - \$22.95

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

Martini & Rossi Asti Spumanti (Italy) - \$26.95

Dom Perignon (France) - shall be priced on request

Korbel Natural (California) - \$27.95

### Chardonnay

Jacob’s Creek - \$20.95

Beringer’s Founders Estates - \$23.95

Kendall Jackson - \$25.95

### Cabernet Sauvignon

Robert Mondavi Woodbridge - \$20.95

Jekel - \$23.95

Clos du Bois - \$26.95

### Shiraz

Yellow Tail “The Reserves” - \$21.95

Greg Norman - \$23.95

### Pinot Grigio

Mezzacorona - \$20.95

Pighin - \$24.95

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*Beverage Service - continued*

*Pinot Noir*

Five Rivers - \$23.95

Clos du Bois - \$26.95

*White Zinfandel*

Beringer's - \$19.95

*Savignon Blanc*

Chateau Ste Michelle - \$25.95

*Merlot*

Beringer's Founder's Estates - \$23.95

R. Mondavi Private Selection - \$24.95

Chateau Ste Michelle - \$25.95

*Portugese Wines*

Aveleda - \$18.95

Monte Velho - \$18.95

Casala Garcia - \$18.95

Dao Red - \$18.95

*Non Alcohol Beverages*

Cranberry Spritzer (1 liter) - \$12.95

Welch's Sparkling Grape Juice (750 ml) - \$17.95

Soda (1 liter) - \$11.95

*Open Juice and Soda Bar*

\$ 10.95 per person - (five hour maximum)

*Champagne Punch*

\$90.00 per gallon - (serves 30 - 4oz glasses)

*Fruit Punch (Non-Alcoholic)*

\$43.95 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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