

THE FARMSTEAD
HARVARD, MA

FOOD & BEVERAGE MENUS

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PRE-CEREMONY SNACKS

A thoughtful idea for your guests, our pre-ceremony snacks are offered starting the hour before your ceremony. Best paired with our non-alcoholic welcome beverages.

Cheese & Charcuterie Snack Cup \$6

Parmesan Breadstick, Olives, Cured Meats, Cornichon

Fresh Vegetable Crudites \$4

Peach Preserves, Candied

Farmstead Snack Mix \$4

Crispy Chickpeas, Pretzels, Herb Crisps, Maple-Glazed Pecans, etc.

Honeycrisp Apple \$3

Sliced, Seasonally Available

WELCOME BEVERAGES

A thoughtful way to greet your guests for your outdoor ceremony, and a must-have for warm summer days. The beverage station stays through the ceremony and entire cocktail hour, and includes two welcome beverages and water.

WELCOME BEVERAGES (Pick Two) \$3

Peach Iced Tea

Sliced Peach & Mint Garnish

Blueberry Lavender Lemonda

Orchard Berries

Cucumber Mint Cooler

Sliced Lemon

Ginger Lemon Fizz

Club Soda & Lemon Peel

Spiced Apple Cider Punch

Lightly Sparkling

Pineapple Basil Punch

Club Soda

Iced Green Tea with Mint

Peach Candied Kumquat, Cilantro

Citrus Rosemary Spritzer

Club Soda &

Hot Mulled Apple Cider

Carlson's Orchards

Hot Cocoa

Mini Marshmallows

STATIONARY HORS D'OEUVRES

New England Cheeses & Berries \$10

Jasper Hill Alpha Tolman, Arethusa Farm Camembert, Cabot Alpine Cheddar, Great Hill Blue, & Westfield Farm Chevre
Assorted Crackers, Marinated Olives, Candied Pecans, Fresh Blueberries, Blackberries, & Raspberries

Fresh Vegetable Crudites \$8

Carrots, Cucumber, Bell Peppers, Snap Peas, Celery, Radish, & Broccoli
Sour Cream & Onion Dip, Roasted Red Pepper Hummus, & Guacamole

Mezze Table \$8

Toasted Pita with Hummus, Baba Ganoush, Tzatziki, Dolma, Greek Olives, Pickled Vegetables, & Toasted Pistachios

Classic New England Raw Bar \$16

Shucked Wellfleet & Cotuit Oysters on Crushed Ice, Jumbo Shrimp Cocktail, Cocktail Sauce, Horseradish, Sliced Lemon, & Mignonette

Antipasto \$12

Cherry Tomato & Mozzarella Caprese Skewers, Sliced Bresaola, Coppa, Stuffed Peppadew Peppers, Marinated Mushrooms, Artichoke Hearts, Roasted Red Peppers, Roasted Marinated Eggplant, Pepperoncini, Toasted Almonds, & Grilled Rosemary Focaccia

Charcuterie Table \$12

Prosciutto, Calabrese Salami, Capicola, & Toscano, Local Cheeses, Assorted Crackers, Herb-Marinated Olives, Peppadew Peppers, Dried Figs, Apricots, Fresh Grapes

Tortilla Chips, Guacamole, & Salsa \$6

Blue & Yellow Tortilla Chips, Fresh Guacamole, Pico de Gallo, Tropical Pineapple Mango Salsa, & Roasted Tomato Chipotle Salsa

Crostini Station \$10

Herbed Focaccia & Roasted Garlic Ficelle Crostini with Artichoke & Spinach, Roasted Red Pepper Ajvar, Eggplant Caponata, Roasted Cherry Tomatoes, Olive Tapenade, Balsamic Glaze, & Toasted Pine Nuts

Flatbreads \$12

Fig & Arugula with Shaved Parmigiano & Balsamic, Wild Mushroom with Roasted Garlic Mornay Sauce, Soppresata & Black Olive

Smoked Salmon Station \$12

Cold-Smoked Salmon, Gravlax, & Brown Sugar Hot Smoked Salmon, Blini & Toasted Poppyseed Bagel Slices, Crème Fraiche, Lemon Ricotta, Sliced Red Onion, Sliced Cucumber, Capers, Pickled Shallot, Sliced Lemon, & Minced Chives

PASSED HORS D'OEUVRES

Four passed hors d'oeuvres included in entrée pricing. Additional items \$5 each.

BEEF

Beef Tenderloin Crostini*

Boursin, Caramelized Onion, Crispy Sage

Shortrib Taco ^{GF DF}

Mango Chutney, Five Spice, Pickled Chile

Miniature Reuben Sandwich

Swiss, Sauerkraut, Thousand Island, Rye

Jamaican Jerk Beef Skewer ^{GF DF}

Mango & Passionfruit Salsa

CHICKEN

Mini Fried Chicken Sandwich**

Sweet Brioche, Chipotle Aioli, Dill Pickle

Chicken Lemongrass Potsticker ^{DF}

Szechuan Dipping Sauce

Tarragon Chicken Salad

Sourdough Toast Point, Pickled Red Onion

Blackened Chicken Taco ^{GF}

Poblano Crema, Guacamole, Cotija Cheese

PORK

Korean Pork Belly Bao** ^{DF}

Gochujang, Scallion, Carrot Cilantro Slaw

Pork & Vegetable Potsticker ^{DF}

Sesame Ginger Dipping Sauce

Bacon-Wrapped Date ^{GF}

Whipped Great Hill Blue

SEAFOOD

Yellowfin Tuna Taco*

Wonton Shell, Pickled Ginger, Black Sesame

Seared Sea Scallop* ^{GF}

Creamed Corn, Sage Brown Butter

Lobster Salad on Brioche**

Lemon Zest & Chive

Miniature Crab Cake* ^{DF}

Old Bay Remoulade, Dill

Littleneck Clam in Hickory Smoke* ^{GF DF}

Poblano, Bacon, Maple Syrup

Coconut Shrimp ^{DF}

Sweet Chili Sauce

Smoked Salmon

Fingerling Potato Chip, Dill Crème Fraiche

Sesame Seared Yellowfin Tuna* ^{DF}

Wonton, Wasabi, Avocado, Pickled Chile

New England Clam Chowder

Demitasse Cup, Oyster Crackers

Bacon-Wrapped Sea Scallop** ^{GF DF}

Spicy Apricot Chutney

LAMB

Grilled Herbed Lamb Chops*** ^{GF DF}

Mint Chutney

Harissa Spiced Lamb Meatballs

Tzatziki

VEGETARIAN

Panko-Fried Chevre

Honey & Preserved Lemon Zest

Watermelon Bite ^{GF DF V}

Mint and Lime

Eggplant Caponata Crostini

Preserved Lemon Zest, Smoked Paprika

Roasted Prosciutto Wrapped Pear ^{GF DF}

Orange Balsamic

Wild Mushroom Tartlet

Pecorino Romano & Thyme

Fig & Arugula Flatbread Pizza

Gorgonzola & Balsamic

Fried Mac n' Cheese

Creamy Cheddar & Panko

Avocado Tostada

Cherry Tomato, Pickled Onion, Microcilantro

Pan-Fried Zucchini Fritter

Roasted Garlic Tzatziki, Lemon Zest

Vegetable Potsticker ^{DF}

Sesame Soy Dipping Sauce

Caramelized Pepper Crostini

Gorgonzola, Fried Sage, Balsamic Reduction

Miniature Grilled Cheese Sandwich

Vermont Cheddar on Buttered Brioche

Farm Gazpacho Shooter ^{GF DF V}

Tomato, Cucumber, Pepper, Sherry Vinegar

4 hors d'oeuvres included in entrée pricing. Additional items priced at \$5 each.

* \$1 Upcharge **\$2 Upcharge ***\$4 Upcharge

Gluten Free (GF) DF Dairy Free (DF) Vegan (V)

FIRST COURSE

First course included in entrée pricing.

SALADS

Baby Greens with Goat Cheese & Maple Dijon Vinaigrette

Honeycrisp Apple, Shaved Fennel, Candied Pecans

Heirloom Tomato & Burrata +\$6

Corn & Sweet Pepper Succotash, Basil Oil, Roasted Garlic Crouton

Classic Caesar Salad

Shaved Parmigiano Reggiano, Sourdough Croutons

Farm Berries & Mesclun

Candied Walnuts, Great Hill Blue, Lemon Poppyseed Dressing

Mediterranean Chopped Salad with Basil Vinaigrette

Heirloom Cherry Tomato, Grilled Local Corn, Cucumber, Kalamata, Feta, Fresh Herbs

Mesclun with Meyer Lemon Shallot Vinaigrette

Shaved Carrot, Shaved Fennel, Pickled Red Onion, Toasted Pistachio

SOUPS

Potato Leek Soup

Smoked Bacon & Crispy Shallots

Curried Butternut Squash Bisque

Apple Compote, Toasted Pumpkin Seeds

New England Clam Chowder

Light Cream, Potato, Carrot, Celery, Herbs

Wild Mushroom Bisque

Chanterelle, Oyster, Shiitake, Cremini, with Crème Fraiche & Fried Sage

Lobster Bisque +\$6

Light Cream & Cognac

ENTREES

BEEF

Grilled Filet Mignon au Poivre \$125

Bearnaise ^{GF} | Chimichurri ^{GF DF} | Demi-Glace ^{DF}

Herb-Encrusted Beef Tenderloin \$125

Bearnaise ^{GF} | Chimichurri ^{GF DF} | Demi-Glace ^{DF}

Grilled Prime NY Strip Steak au Poivre \$115

Wild Mushroom Cream Sauce ^{GF} | Dijon Cream Sauce ^{GF}

Braised Short Rib \$108

Maple Rosemary Glaze ^{GF DF} | Demi-Glace ^{DF}

Grilled Flat Iron Steak \$110

Horseradish Cream Sauce ^{GF} | Peppercorn Sauce ^{GF}

Coffee-Chipotle Rubbed Hanger Steak

Fried Shallot, Piquillo Peppers ^{DF}

POULTRY

Grilled Herb-Marinated Chicken Breast \$96

Lemon Dill Sauce ^{GF} | Chermoula ^{GF DF} | Roasted Garlic Cream ^{GF}

Roasted Chicken Breast Roulade \$99

Sundried Tomato & Artichoke, Citrus Herb Sauce ^{GF DF}

Duck Leg Confit \$105

Cherry & Port Wine Sauce ^{GF DF}

Cider-Braised Chicken Thigh \$94

Smoked Bacon, Caramelized Cippolini Onion ^{GF DF}

Buttermilk-Brined Fried Chicken \$99

Chipotle Honey Butter

Pan-Seared Duck Breast \$108

Pinot Noir Reduction, Blackberry Compote ^{GF DF}

PORK & LAMB

Herb-Roasted Pork Tenderloin Medallions \$98

Peppercorn Dijon Sauce ^{GF DF} | Spiced Apple Chutney ^{GF DF}

Roasted Boneless Leg of Lamb \$110

Mint Chutney ^{GF DF} | Harissa ^{GF DF} | Dijon Herb Sauce ^{GF DF}

Grilled Lamb Chops \$118

Herb-Encrusted, Chermoula Sauce ^{GF DF}

Grilled Pork Chop \$102

Cider & Whole Grain Mustard Gastrique

Braised Lamb Shank \$110

Gremolata ^{GF DF}

Moroccan Lamb Tagine \$110

Cumin, Ginger, Coriander, Dried Apricots ^{GF DF}

SEAFOOD

Oven Roasted Atlantic Salmon \$102

Lemon Caper Sauce ^{GF} | Dill Shallot Butter ^{GF} | Fennel Leek Sauce ^{GF}

Grilled Swordfish Filet \$110

Caponata ^{GF DF}

Sesame Encrusted Yellowfin Tuna \$112

Orange Ginger Miso ^{GF DF}

Oven-Roasted Cod Loin \$102

Bearnaise Sauce ^{GF}

Stuffed Sole with Artichoke & Spinach \$104

Sauce Barigoule ^{GF DF}

Grilled Striped Bass Filet \$110

Tarragon Mustard Sauce ^{GF}

Roasted Halibut \$112

Lemon Beurre Blanc, Cherry Tomato Jam ^{GF}

Pan-Seared Sea Scallops \$104

Sage Brown Butter, Chanterelle Mushrooms ^{GF}

VEGETARIAN

Risottos ^{GF}

Corn, Spring Pea, & Meyer Lemon
Wild Mushroom
Honeynut Squash & Spinach

Ratatouille & Goat Cheese Galette

Eggplant, Tomato, Zucchini, Herbs de Provence

Summer Squash Lasagna with Pistachio Mint Pesto ^{GF}

Sundried Tomato, Lemon Ricotta, Basil Oil

Spinach & Artichoke Tart

Chevre Mousse, Caramelized Shallot

Vegetable Cannelloni

Ricotta, Spinach, Roasted Red Pepper, Basil Pesto

Gnocchi in Tuscan Cream Sauce

Sundried Tomato, Garlic, Herbs

SIDE DISHES

(Select One Starch)

Roasted Garlic Potato Puree ^{GF}

Herb-Roasted Fingerling Potatoes ^{GF DF}

Buttermilk Mashed Redskin Potatoes ^{GF}

Parmigiano & Sage Risotto ^{GF}

Cauliflower Puree ^{GF}

Creamy Parmigiano Polenta ^{GF}

Lemon Herb Cous Cous ^{DF}

Carrot & Ginger Puree ^V

Maple Mashed Sweet Potato ^{DF}

(Select One Vegetable)

Grilled Asparagus ^{GF V}

Haricots Verts ^{GF V}

Roasted Honey & Parsley Glazed Carrots ^{GF V}

Roasted Root Vegetable Medley ^{GF V}

Roasted Maple Glazed Brussels Sprouts ^{GF V}

Corn & Sweet Pepper Succotash ^{GF V}

Roasted Zucchini & Cherry Tomato ^{GF V}

Sauteed Spinach with Garlic ^{GF V}

Roasted Hasselback Butternut Squash ^{GF V}

DESSERTS

Peach Cobbler \$8

Vanilla Bean Ice Cream, Candied Ginger

Blueberry Crumble \$8

Lemon Crème Fraiche

Apple Crisp ^{GF} \$7

Pecans, Maple Whipped Cream, Cinnamon

Mason Jar Tiramisu \$8

Mascarpone Cream, Ladyfingers, Espresso, Cocoa

Maple Pots de Crème ^{GF} \$7

Sea Salt, Whipped Cream, Gingerbread Crumbs

Assortment of Miniature Desserts \$8

Fruit Tarts, Cheesecake Bites, Macarons, Cake Balls, etc.

Bourbon Pecan Pie \$9

Whipped Cream & Chocolate Ganache

Fresh Baked Cookies \$7

Chocolate Chip, Snickerdoodle, Oatmeal Raisin

Flourless Godiva Chocolate Cake ^{GF} \$9

Crème Anglaise, Toasted Hazelnut

Dark Chocolate Raspberry Tart \$9

Berry Puree, Fresh Berries

BEVERAGE PACKAGES

WINE & BEER

4 Wines, 4 Beers

Standard	\$30
*Premium	\$35
**Top-Shelf	\$45

WINE, BEER, COCKTAILS

4 Wines, 4 Beers, 2 Custom Cocktails

Standard	\$35
*Premium	\$40
**Top-Shelf	\$50

FULL OPEN BAR

3 Beers, 4 Wines, 5 Classic Liquors

Standard	\$40
*Premium	\$45
**Top-Shelf	\$55

Beverage Packages are priced as a flat rate per person.
House Wines & Liquors are displayed. Custom selections may be possible, please inquire. Additional Charges may apply.
Pricing includes professional bartending, ice, bar setup, and all required equipment.

WINES

SPARKLING

Jaume Serra Cristalino Cava Brut
Adami Bosco di Gica Prosecco*

WHITES

Colterenzio Pinot Grigio Alto Adige
Valtea Albariño Rias Baixas
Domaine Marc Morey Bourgogne
Spater-Veit Mosel Riesling Feinherb

ROSE

Sacha Lichine Le Poussin Rose
Domaine Le Novi Luberon Rosé 'Côte Levant'*

REDS

Evesham Wood Willamette Valley Pinot Noir
Montenidoli Toscana Rosso
Marietta Cellars Armé Cabernet Sauvignon
Clos du Mont-Olivet Châteauneuf du Pape Rouge

BEERS

Most beers available, please inquire.

LIQUORS

VODKA

Absolut
Tito's*
Grey Goose**

TEQUILA

Hornitos
Espolon*
Casamigos**

BOURBON

Wild Turkey
Bulleit*
Wild Turkey Rare Breed**

GIN

Beefeater
Tanqueray*
Hendricks**

RUM

Bacardi
Privateer*
Ron Zacapa 23yr**

ADDITIONAL BAR SERVICES

WELCOME BEVERAGES (Pick Two) \$3

Peach Iced Tea

Sliced Peach & Mint Garnish

Blueberry Lavender Lemonda

Orchard Berries

Cucumber Mint Cooler

Sliced Lemon

Ginger Lemon Fizz

Club Soda & Lemon Peel

Spiced Apple Cider Punch

Lightly Sparkling

Pineapple Basil Punch

Club Soda

Iced Green Tea with Mint

Peach Candied Kumquat, Cilantro

Citrus Rosemary Spritzer

Club Soda &

Hot Mulled Apple Cider

Carlson's Orchards

Hot Cocoa

Mini Marshmallows

SPARKLING TOAST

Cristalino Cava Brut \$5

Adami Bosco di Gica Prosecco \$8

Veuve Cliquot Brut Champagne \$22

TABLESIDE WINE SERVICE \$8

HOT COFFEE & TAZO TEAS \$2.50

HOT CHOCOLATE OR MULLED CIDER \$3

Custom food and beverage choices may be available by request, pricing may be affected.

Alcohol service limited to 5 hours by state law.

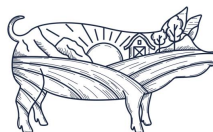
Outside alcoholic beverages are not permitted.

Bar service ends 30 minutes before the end of the reception.

Cash bars not available.

Pricing does not include 6.25% MA Sales Tax, 8% Gratuity, or 12% Administrative Fee.

Pricing subject to change without notice.



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HARVARD, MA