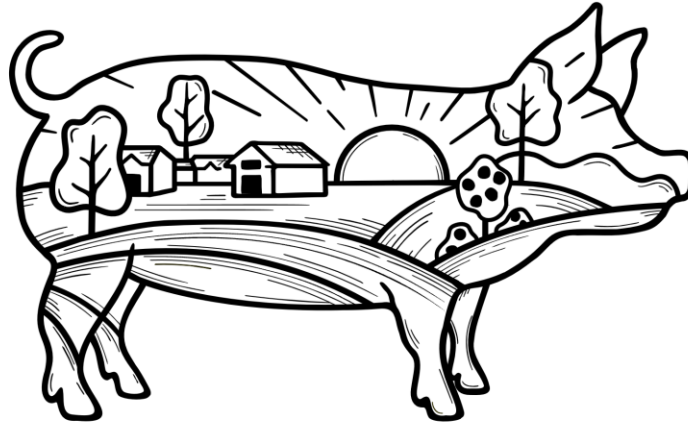




THE FARMSTEAD

FOOD & BEVERAGE MENUS **2026**

247 Littleton County Rd.
Harvard MA, 01451
978-883-0657



WELCOME BEVERAGES

A thoughtful way to greet your guests to your outdoor ceremony, and a must-have for warm days.
The beverage station stays throughout the ceremony and cocktail hour.

Choose Two Welcome Beverages \$3

Peach Iced Tea

Wildflower Honey & Mint

Spiced Apple Cider Punch

Star Anise, Maple Syrup, Ginger, Club Soda

Cucumber Mint Cooler

Elderflower Syrup

Ginger Lemon Fizz

Club Soda & Lemon Peel

Pineapple Basil Punch

Coconut Milk, Lime Juice

Blueberry Lavender Lemonade

Orchard Berries

Iced Green Tea

Mint & Lemon Verbena

Citrus Thyme Spritzer

Lemon, Orange, & Grapefruit Juices, with Club Soda

Hot Mulled Apple Cider

From Carlson's Orchards, Harvard MA

Hot Cocoa

Whipped Cream & Mini Marshmallows

PRE-CEREMONY SNACKS

Our pre-ceremony snacks are offered starting the hour before your ceremony.
Best paired with our welcome beverages.

Cheese & Charcuterie Snack Cups \$4

Parmesan Breadstick, Olives, Cured Meats, Cornichon

Fresh Vegetable Crudites \$4

House-Made Ranch Dressing

Rosemary Parmesan Popcorn ^V \$2

In Paper Cones

Farmstead Snack Mix \$3

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

Apple Cider Donut Bites \$3

Cider Caramel Filling

Honeycrisp Apples ^V \$2

From Harvard MA, Seasonally Available

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 Strawberries, Blueberries, & Raspberries

Classic New England Raw Bar \$16

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

Fresh Vegetable Crudites \$6

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

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

Flatbreads \$12

Fig & Arugula with Shaved Parmigiano & Balsamic,
Wild Mushroom with Roasted Garlic Cream Sauce,
Soppressata & Black Olive

Farmstead Beef Jerky Bar \$12

House-Made from our Pasture-Raised Wagyu Beef
Hickory Smoked | Chipotle Honey | Black Pepper Teriyaki

Charcuterie Table \$13

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 \$8

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

Smoked Salmon Station \$12

Cold-Smoked Salmon, Gravlox, & Brown Sugar Hot-
Smoked Salmon, Blini & Toasted Poppyseed Bagel
Slices, Crème Fraîche, 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

Short Rib Grilled Cheese Panini

Sweet Brioche, Cheddar, Caramelized Shallot Jam

Smoked Beef Empanada

Roasted Garlic Aioli, Microcilantro

Short Rib Taco^{GF DF}

Mango Chutney, Five Spice, Pickled Chile

Miniature Reuben Sandwich

Swiss, Sauerkraut, Thousand Island, Rye

CHICKEN

Fried Chicken Slider**

Potato Bun, Pepperjack, Chipotle Aioli, Dill Pickle

Chicken Lemongrass Potsticker^{DF}

Szechuan Dipping Sauce

Blackened Chicken Taco^{GF}

Poblano Crema, Guacamole, Cotija Cheese

PORK

Farmstead Cubano

Pork Loin, Ham, Swiss, Dill Pickle, Mustard Aioli

Crispy Pork Belly Bite

in Hickory Smoke, with Maple Bourbon Glaze

BLT Slider

Brioche, Roasted Tomato Jam, Arugula

Pork & Vegetable Potsticker^{DF}

Sesame Ginger Dipping Sauce

Prosciutto Wrapped Bosc Pear^{GF DF}

Orange Balsamic

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

Hickory Smoked Littleneck Clam*^{GF DF}

Poblano, Bacon, Maple Syrup

Fried Coconut Shrimp^{DF}

Sweet Chili Sauce & Chives

Smoked Salmon on Potato Chip

Dill Crème Fraiche

Yellowfin Tuna Tartare*^{DF}

Wonton Crisp, Avocado, Wasabi, Sweet Soy

New England Clam Chowder

in Demitasse Cup, Oyster Crackers

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

Spicy Apricot Chutney

LAMB

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

Frenched Lamb Chops with Mint Chimichurri

Harissa-Spiced Lamb Meatball

Roasted Garlic Tzatziki

Grilled Lamb Slider

Boursin, Roasted Pepper Jam, Caramelized Onion

Spiced Lamb Samosa

Cilantro Chutney

VEGETARIAN

Panko-Fried Chevre

Local Honey, Candied Lemon Zest

Watermelon Bite^{GF DF V}

Mint & Lime Syrup, Mint Crystals

Farmstead Gazpacho^{GF DF V}

Shooter Glass, Sherry Vinegar, Chive Oil

Fig & Arugula Flatbread

Gorgonzola & Balsamic

Eggplant Caponata Crostini

Preserved Lemon Zest, Smoked Paprika

Fried Mac 'n' Cheese

Creamy Cheddar & Panko, Ranch Crema

Avocado Tostada

Cherry Tomato, Pickled Onion, Microcilantro

Gougères

Gruyere & Chive Cheese Puffs

Buffalo Fried Cauliflower

Ranch Crema, Scallion

Wild Mushroom Tartlet

Pecorino Romano & Thyme

Grilled Cheese Bite

Brioche, Vermont Cheddar, Tomato Jam

Fried Zucchini Fritter

Roasted Garlic Tzatziki, Lemon Zest

Asparagus Spear in Puff Pastry

Lemon Dill Aioli

Corn & Manchego Fritter

Smoked Paprika Aioli

Caramelized Pepper Crostini

Gorgonzola, Fried Sage, Balsamic

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

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

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

FIRST COURSE

One first course included in entrée pricing.

SALADS

Baby Greens with Goat Cheese & Maple Dijon Vinaigrette

Honeycrisp Apple, Shaved Fennel, Candied Pecans

Heirloom Tomato & Burrata +\$4

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 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 Farm 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 Fraîche & Fried Sage

Lobster Bisque +\$6

Light Cream & Cognac

ENTREES

Select two proteins plus a vegetarian entrée. Entrée pricing includes 4 hors d'oeuvres and a first course. Prices shown for Plated meal service. For Family Style service, add 10%. For Buffet, subtract 10%.

BEEF

Grilled Filet Mignon au Poivre \$129

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

Slow Roasted Beef Short Rib \$114

Maple Mustard Glaze ^{GF DF} | Demi-Glace ^{DF} | Horseradish Cream

Grilled NY Strip au Poivre \$119

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

Herb-Encrusted Beef Tenderloin \$129

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

Grilled Ribeye Steak \$114

Peppercorn Sauce ^{GF} | Bearnaise

Coffee-Chipotle Rubbed Flat Iron Steak \$116

Fried Shallot, Piquillo Peppers ^{DF}

POULTRY

Grilled Herb-Marinated Chicken Breast \$102

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

Pan-Fried Chicken Roulade \$102

Lemon Beurre Blanc | Chermoula Sauce

Duck Leg Confit \$112

Cherry & Port Wine Sauce ^{GF DF}

Cider-Braised Chicken Thigh \$103

Smoked Bacon, Caramelized Cippolini Onion ^{GF DF}

Buttermilk-Brined Fried Chicken \$104

Chipotle Honey Butter

Pan-Seared Duck Breast \$114

Pinot Noir Reduction, Blackberry Compote ^{GF DF}

PORK & LAMB

Herb-Encrusted Pork Tenderloin Medallions \$105

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

Braised Lamb Shank \$112

Gremolata ^{GF DF}

Grilled Lamb Chops \$122

Herb-Encrusted, Chermoula Sauce ^{GF DF}

Grilled Pork Chop \$106

Cider & Whole Grain Mustard Gastrique

Roasted Boneless Leg of Lamb \$112

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

Moroccan Lamb Tagine \$114

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

SEAFOOD

Pan-Seared Faroe Island Salmon \$106

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

Grilled Swordfish Filet \$116

Caponata ^{GF DF}

Sesame Encrusted Yellowfin Tuna \$116

Orange Ginger Miso ^{GF DF}

Panko & Herb-Roasted Cod Loin \$106

Bearnaise Sauce ^{GF}

Pan-Seared Sea Scallops \$110

Sage Brown Butter, Chanterelle Mushrooms ^{GF}

Grilled Striped Bass Filet \$115

Tarragon Mustard Sauce ^{GF}

Roasted Halibut \$116

Lemon Beurre Blanc, Cherry Tomato Jam ^{GF}

Stuffed Sole with Artichoke & Spinach \$106

Sauce Barigoule ^{GF DF}

VEGETARIAN

Risottos ^{GF}

Corn, Sweet 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

Bourbon Pecan Pie \$9

Whipped Cream & Chocolate Ganache

Assortment of Miniature Desserts \$8

Fruit Tarts, Cheesecake Bites, Macarons, Petit Fours

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

WINE, BEER, COCKTAILS

4 Wines, 4 Beers, 2 Cocktails

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

FULL OPEN BAR

3 Beers, 4 Wines, 5 Classic Liquors

Standard	\$45
*Premium	\$50
**Top-Shelf	\$60

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

WINES

SPARKLING

Jaume Serra Cristalino Cava Brut
*Mionetto Prosecco
**Adami Bosco di Gica Prosecco

SAUVIGNON BLANC

Mato Bay
*Whitehaven
**L'Etincelle Sancerre

PINOT GRIGIO

Mezzacorona
*La Crema Pinot Gris
**Santa Margherita

ROSE

La Vieille Ferme Rose
*Angeline Rose
**Whispering Angel Rose

PINOT NOIR

Angeline
*Meiomi
**La Crema Sonoma Coast

CABERNET SAUVIGNON

McManis
*Decoy
**Daou Paso Robles

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
**Flor de Caña

ADDITIONAL BAR SERVICES

WELCOME BEVERAGES (Choose Two) \$3

Peach Iced Tea

Wildflower Honey & Mint

Spiced Apple Cider Punch

Star Anise, Maple Syrup, Ginger, Club Soda

Cucumber Mint Cooler

Elderflower Syrup

Ginger Lemon Fizz

Club Soda & Lemon Peel

Pineapple Basil Punch

Coconut Milk, Lime Juice

Blueberry Lavender Lemonade

Orchard Berries

Iced Green Tea

Mint & Lemon Verbena

Citrus Thyme Spritzer

Lemon, Orange, & Grapefruit Juices, with Club Soda

Hot Mulled Apple Cider

From Carlson's Orchards, Harvard MA

Hot Cocoa

Whipped Cream & Mini Marshmallows

SPARKLING TOAST

Cristalino Cava Brut \$5

Adami Bosco di Gica Prosecco \$8

Veuve Clicquot Brut Champagne \$18

TABLESIDE WINE SERVICE \$7 | *\$9 | **\$12

HOT COFFEE & TAZO TEAS \$2.50

HOT CHOCOLATE OR MULLED CIDER \$2 (\$3 for both)

Custom food and beverage choices available by request.

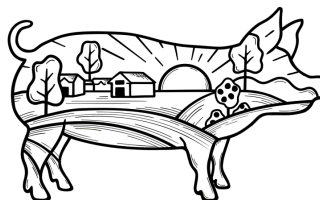
Alcohol service limited to 5 hours by state law.

Outside alcoholic beverages are not permitted during reception. Cash bars not available.

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

Pricing does not include 7% MA & Local Sales Tax, 8% Gratuity, or 12% Administrative Fee.

Pricing shown applies only to 2026 events. Pricing subject to change without notice.



THE FARMSTEAD