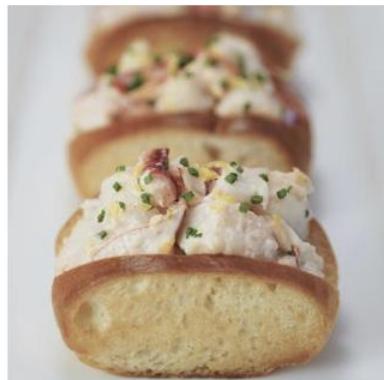


# THE FARMSTEAD

FOOD & BEVERAGE MENUS

2027

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 <sup>V</sup> \$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 <sup>V</sup> \$2**

From Harvard MA, Seasonally Available

# STATIONARY HORS D'OEUVRES

---

## New England Cheeses & Berries \$11

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 \$17

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 \$13

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 \$14

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 \$13

Cold-Smoked Salmon, Gravlax, & 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 \$5.50 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 <sup>GF DF</sup>

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 <sup>DF</sup>

Szechuan Dipping Sauce

### Blackened Chicken Taco <sup>GF</sup>

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 <sup>DF</sup>

Sesame Ginger Dipping Sauce

### Prosciutto Wrapped Bosc Pear <sup>GF DF</sup>

Orange Balsamic

## SEAFOOD

### Yellowfin Tuna Taco\*

Wonton Shell, Pickled Ginger, Black Sesame

### Seared Sea Scallop\* <sup>GF</sup>

Creamed Corn, Sage Brown Butter

### Lobster Salad on Brioche\*

Lemon Zest & Chive

### Miniature Crab Cake\* <sup>DF</sup>

Old Bay Remoulade, Dill

### Hickory Smoked Littleneck Clam\* <sup>GF DF</sup>

Poblano, Bacon, Maple Syrup

### Fried Coconut Shrimp <sup>DF</sup>

Sweet Chili Sauce & Chives

### Smoked Salmon on Potato Chip

Dill Crème Fraiche

### Yellowfin Tuna Tartare\* <sup>DF</sup>

Wonton Crisp, Avocado, Wasabi, Sweet Soy

### New England Clam Chowder

in Demitasse Cup, Oyster Crackers

### Bacon-Wrapped Sea Scallop\*\* <sup>GF DF</sup>

Spicy Apricot Chutney

## LAMB

### Grilled Herbed Lamb Lollipop\*\*\* <sup>GF DF</sup>

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 <sup>GF DF V</sup>

Mint & Lime Syrup, Mint Crystals

### Farmstead Gazpacho <sup>GF DF V</sup>

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, Fennel Fronds

### **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 \$138

Bearnaise GF | Chimichurri GF DF | Demi-Glace DF

### Slow Roasted Beef Short Rib \$122

Maple Mustard Glaze GF DF | Demi-Glace DF | Horseradish Cream

### Grilled NY Strip au Poivre \$125

Wild Mushroom Sauce GF | Dijon Cream Sauce GF | Bearnaise

### Herb-Encrusted Beef Tenderloin \$138

Bearnaise GF | Chimichurri GF DF | Demi-Glace DF

### Grilled Ribeye Steak \$125

Peppercorn Sauce GF | Bearnaise

### Coffee-Chipotle Rubbed Flat Iron Steak \$126

Fried Shallot, Piquillo Peppers DF

## POULTRY

### Grilled Herb-Marinated Chicken Breast \$109

Lemon Dill Sauce GF | Citrus Herb Sauce GF DF | Roasted Garlic Cream GF

### Pan-Fried Chicken Roulade \$109

Lemon Beurre Blanc | Chermoula Sauce

### Duck Leg Confit \$119

Cherry & Port Wine Sauce GF DF

### Cider-Braised Chicken Thigh \$110

Smoked Bacon, Caramelized Cipollini Onion GF DF

### Buttermilk-Brined Fried Chicken \$112

Chipotle Honey Butter

### Pan-Seared Duck Breast \$122

Pinot Noir Reduction, Blackberry Compote GF DF

## PORK & LAMB

### Herb-Encrusted Pork Tenderloin Medallions \$109

Dijon Peppercorn Sauce GF DF | Spiced Apple Chutney GF DF

### Braised Lamb Shank \$119

Gremolata GF DF

### Grilled Lamb Chops \$129

Herb-Encrusted, Chermoula Sauce GF DF

### Grilled Pork Chop \$114

Cider & Whole Grain Mustard Gastrique

### Slow-Roasted Lamb Shoulder \$116

Coriander, Cumin, Roasted Tomato

### Herb-Roasted Crispy Porchetta \$118

Garlic, Rosemary, Fennel

## SEAFOOD

### Pan-Seared Faroe Island Salmon \$116

Lemon Caper Sauce GF | Dill Shallot Butter GF | Fennel Leek Sauce GF

### Grilled Swordfish Filet \$126

Caponata GF DF

### Sesame Encrusted Yellowfin Tuna \$126

Orange Ginger Miso GF DF

### Panko & Herb-Roasted Cod Loin \$114

Bearnaise Sauce GF

### Pan-Seared Sea Scallops \$116

Sage Brown Butter, Chanterelle Mushrooms GF

### Grilled Striped Bass Filet \$128

Tarragon Mustard Sauce GF

### Roasted Halibut \$130

Lemon Beurre Blanc, Cherry Tomato Jam GF

### Stuffed Sole with Artichoke & Spinach \$114

Sauce Barigoule GF DF

## VEGETARIAN

### Risottos <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

Herb-Roasted Fingerling Potatoes <sup>GF DF</sup>

Buttermilk Mashed Redskin Potatoes <sup>GF</sup>

Parmigiano & Sage Risotto <sup>GF</sup>

Cauliflower Puree <sup>GF</sup>

Creamy Parmigiano Polenta <sup>GF</sup>

Lemon Herb Cous Cous <sup>DF</sup>

Carrot & Ginger Puree <sup>V</sup>

Maple Mashed Sweet Potato <sup>DF</sup>

(Select One Vegetable)

Grilled Asparagus <sup>GF V</sup>

Haricots Verts <sup>GF</sup> <sup>V</sup>

Roasted Honey & Parsley Glazed Carrots <sup>GF V</sup>

Roasted Root Vegetable Medley <sup>GF V</sup>

Roasted Maple Glazed Brussels Sprouts <sup>GF V</sup>

Corn & Sweet Pepper Succotash <sup>GF V</sup>

Roasted Zucchini & Cherry Tomato <sup>GF V</sup>

Sauteed Spinach with Garlic <sup>GF V</sup>

Roasted Hasselback Butternut Squash <sup>GF V</sup>

## DESSERTS

### Peach Cobbler \$9

Vanilla Bean Ice Cream, Candied Ginger

### Blueberry Crumble \$9

Lemon Crème Fraiche

### Apple Crisp <sup>GF</sup> \$8

Pecans, Maple Whipped Cream, Cinnamon

### Mason Jar Tiramisu \$9

Mascarpone Cream, Ladyfingers, Espresso, Cocoa

### Maple Pots de Crème <sup>GF</sup> \$7

Sea Salt, Whipped Cream, Gingerbread Crumbs

### Bourbon Pecan Pie \$10

Whipped Cream & Chocolate Ganache

### Assortment of Miniature Desserts \$9

Fruit Tarts, Cheesecake Bites, Macarons, Petit Fours

### Fresh Baked Cookies \$7

Chocolate Chip, Snickerdoodle, Oatmeal Raisin

### Flourless Godiva Chocolate Cake GF \$10

Crème Anglaise, Toasted Hazelnut

### Dark Chocolate Raspberry Tart \$10

Berry Puree, Fresh Berries

# BEVERAGE PACKAGES

## WINE & BEER

4 Wines, 4 Beers

Standard \$37  
\*Premium \$42  
\*\*Top-Shelf \$52

## WINE, BEER, COCKTAILS

4 Wines, 4 Beers, 2 Cocktails

Standard \$42  
\*Premium \$47  
\*\*Top-Shelf \$57

## FULL OPEN BAR

3 Beers, 4 Wines, 5 Classic Liquors

Standard \$47  
\*Premium \$52  
\*\*Top-Shelf \$62

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 \$5.50

Adami Bosco di Gica Prosecco \$9

Veuve Clicquot Brut Champagne \$19

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

HOT COFFEE & TAZO TEAS \$2.50

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

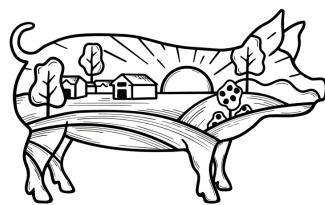
Custom food and beverage choices available by request.

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 2027 events. Pricing subject to change without notice.



THE FARMSTEAD