

Food/Service Items	Qty	Price	Total
<b><u>Pre-Ceremony Snack</u></b>			
<i>homemade pink lemonade &amp; brown sugar cardamon cookies</i>			
<b><u>Passed Hors d'oeuvres</u></b>			
<b>Succulent Tenderloin of Beef "Wimpy Burgers"</b>			
<i>PBC ground prime lean tenderloin lightly seasoned with sherry &amp; herbs served on petite bread round with cheese, pickle and ketchup</i>			
<b>Pan Seared Crab Cakes with Herb-Scented Remoulade on Cucumber Slices (gf)</b>			
<i>petite plump crab cakes nestled upon sliced cucumber served with a dollop of herb-scented remoulade</i>			
<b>Coconut Shrimp</b>			
<i>tender shrimp with panko &amp; coconut, fried and served with a spicy pineapple sauce</i>			
<b>Grafton Cheddar Cheese Puffs</b>			
<i>the finest of Vermont's cheddars combined with basil, a touch of onion &amp; aioli presented warm &amp; amber brown on thin buttered bread rounds</i>			
<b><u>Served Salad</u></b>			
<b>Strawberry Salad</b>			
<i>with spinach, strawberries, goat cheese, and basil white balsamic dressing</i>			
<b>Rustic Bread Assortment</b>			
<i>focaccia bread &amp; hearth baked &amp; Parker House rolls with whipped butter</i>			
<b><u>Choice of Entree</u></b>			
<b>Grilled Black Angus Sliced Sirloin with Cipollini Onions</b>			
<i>black Angus sirloin high heat seared over an open fire &amp; basted with sweet sherry, rosemary, garlic &amp; soy, sliced and served with Cipollini onions &amp; drizzled with a Cabernet Sauvignon roasted garlic au jus</i>			
<i>or</i>			
<b>Salmon with Creamy Leeks &amp; Red Wine Butter</b>			
<i>Alaskan king salmon slowly roasted &amp; served on a bed of creamy leeks with red wine butter</i>			
<b>Roasted Red Bliss Potato Crowns</b>			
<i>crowns of farm fresh red potatoes oven roasted with vegetable broth &amp; butter till amber brown</i>			
<b>Roasted Haricot Vert</b>			
<i>with seared grape tomatoes</i>			
<b><u>Dessert, Coffee &amp; Tea Station</u></b>			
<i>freshly brewed regular &amp; decaffeinated coffees a variety of fine teas &amp; a trilogy of mini cupcakes</i>			

<b>Custom Sit-Down Dinner Menu</b>	150	\$65.00	\$9,750.00
<b>Champagne Toast</b>	150	\$5.25	\$787.50
<b>Ceremony Fee</b>	1	\$1,200.00	\$1,200.00
<b>Outside Cocktail Hour</b> <i>includes one hour of cocktails &amp; liquor license. liquor is not included</i>	1	\$450.00	\$450.00
<b>Essex Room Rental</b>	1	\$3,000.00	\$3,000.00

	Food	Beverage	Liquor	Equipment	Labor	Room	Other	Gratuity-Other	Total
Subtotal	\$9,750.00	\$0.00	\$787.50	\$0.00	\$0.00	\$4,650.00	\$0.00	\$0.00	\$15,187.50
Taxes	\$682.50	\$0.00	\$55.13	\$0.00	\$0.00	\$325.50	\$0.00	\$0.00	\$1,063.13
Total	\$10,432.50	\$0.00	\$842.63	\$0.00	\$0.00	\$4,975.50	\$0.00	\$0.00	\$16,250.63

Woodman's of Essex (The Essex Room) is a licensed provider in the state of MA. All alcohol and bar staff must be provided by Woodman's of Essex. Bar service will be offered for cash unless otherwise arranged with the office in advance. Hosted bar is based on consumption and subject to an 18% gratuity, which is paid directly to the bar staff. Bar service will conclude no less than thirty minutes before the conclusion of the event. No outside alcohol can be brought into The Essex Room for consumption. The Essex Room has a strict "no shot" policy.