

STATIONARY DISPLAYS

For a minimum of 25 people

Mashed Potato Bar

Display of Martini Glasses to Fill with Mashed Potatoes and Guest Selection of Toppings | Chives, Mozzarella, Cheddar, Chopped Bacon, Sour Cream and Butter

Crudité

Seasonal Vegetables Served with Dipping Sauces

Domestic & International Cheeses

Brie, Manchego, Smoked Gouda and Goat Cheese with Fruit, Nuts, Crackers and Bread

Mediterranean

Hummus, Cucumber-Yogurt Mint Dip, Grilled Vegetables, Tabbouleh Salad, Kalamata Olives and Pita Crisps

Antipasto

Seasonal Grilled Vegetables, Italian Meats and Cheeses, Imported Olives and Fresh Mozzarella with Focaccia Bread

Ferncroft Tapas

Artisan Young Manchego Cheese, Sliced Capicola Ham and Grilled Eggplant Topped with Goat Cheese and Sun-Dried Tomatoes, Served with Marinated Roasted Vegetables, Kalamata Olives and Crostini

Baked Brie en Croûte

Double Cream French Brie, Crusted with Fig Jam and Baked in a Fluffy Puff Pastry Served with Grape Cluster, Dried Fruit and Sliced French Bread

Chilled Shrimp and Lobster Station

Fresh Shrimp and Lobsters Freshly Cooked and Chilled on a Station of Chopped Ice with Horseradish and Cocktail Sauce

In addition to these popular selections, we are delighted to customize a menu for you. Offerings may change periodically. Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

Ferncroft Country Club | (978) 739-4040 x227 | weddings@ferncroftcc.com
The First Zero Food Waste Country Club in the United States