

All-Inclusive Wedding Package

\$17,000

- This price is all inclusive for up to 100 guests
- Cheese and Vegetable platter
- Choice of 5 passed hors d'oeuvres
- Two entrée buffet with one pasta choice, one starch choice, two vegetables and seasonal salad
- Fresh fruit, gourmet cupcakes, bride and groom cake, coffee and tea station
- White table linens and napkins (*upgrades available*)
- China, flatware, glasses, and stemware
- Floral arrangements for the bridal Party, Bride & Groom plus 2 attendants each
- Parent corsages & boutonnieres
- Limo to Ceremony site and to the Yacht Club
- DJ services for 5 hours
- Photo Booth
- All taxes, gratuities and planning costs included
- Each additional guest over 100: \$100 per person

For more information, please contact:

Brian Gratton

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Light Event Menu

30-person minimum - Package includes:

Choice of: 3 sandwich selections below, Cheese and Vegetable Platter, 2 passed appetizers, Garden or Caesar Salad, Park salad available +\$2pp, 1 dessert \$25 per person - Available from 11am-4pm

GRILLED CHICKEN CAESAR WRAP

romaine hearts, parmesan cheese, focaccia croutons, house made caesar

CHICKEN SALAD WRAP

sliced grapes, toasted almonds, tarragon mayo, lettuce, tomato

PORTABELLA BURGER

portabella mushroom, spinach, roasted red peppers, goat cheese, balsamic glaze, brioche bun

GRILLED WALDORFF CHICKEN

grilled chicken breast, carrot, celery, apple, raisin, walnut & bacon slaw, lettuce

BUFFALO CHICKEN WRAP

romaine hearts, grilled chicken, sriracha sauce, bleu cheese dressing

TURKEY BLT

roasted turkey, bacon, lettuce, tomato, onion, smoked gouda, spicy aioli

PULLED PORK

slow roasted pork, cajun fried pickles, onion strings, smoked gouda, bbq, brioche bun

BLACK N BLEU

marinated grilled flank steak, crumbled bleu cheese, shredded romaine lettuce, red onion, roasted cherry tomatoes, bacon aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. If you have specific dietary requirements, allergies or preferences, please ask your server for details.

All Alden Park catered affairs are subject to a 7% MA State Meals Tax, 20% gratuity and 18% Administration.

Alden Park

CATERING MENU



Hors D'oeuvres

CRAB CROQUETTE, roasted tomato aioli
LAMB LOLLIPOPS, mint pesto
THAI PEANUT CHICKEN or TERIAKI BEEF SATAY
SWEET CHILI or SRIRACHA BONELESS CHICKEN BITES
CHEESEBURGER SLIDERS
CHICKEN BOMB WONTONS
VEGETARIAN SPRING ROLLS
BBQ PORK RANGOON
PROSCIUTTO ASPARAGUS
BACON WRAPPED SHRIMP WITH GORGONZOLA
ASSORTED FLATBREAD PIZZAS
TUNA POKE
ARANCINI
SCALLOPS and BACON, Maple glaze
BEEF WELLINGTON
MINI BAKED BRIE, almonds, raspberry

Buffet Style:

50-person minimum - Package includes:

*Cheese and Vegetable Platter, 5 passed appetizers,
Garden or Caesar Salad, Park salad available +\$2pp
Choice of: 2 entrées, 1 pasta, 1 starch, 2 vegetables & 1 dessert
\$58 per person*

Entrées - Pick 2

ROASTED PORK LOIN
garlic herb crusted, slow roasted
pork tenderloin, au jus

ROASTED COD
butter toasted parmesan panko, lemon-herb butter sauce

ROASTED SALMON
sweet soy glaze, sesame seeds

ROASTED TURKEY
traditional roasted turkey, pan gravy

STUFFED CHICKEN BREAST
roasted chicken breast stuffed with bacon,
spinach & cheddar cheese blend, pan sauce

STEAK TIPS
bourbon marinated grilled sirloin steak tips

SWORDFISH
grilled swordfish, capers, lemon butter

Pasta - Pick 1

beef stroganoff ~ chicken broccoli alfredo ~
lasagna (meat or vegetarian) ~ pasta primavera ~
lobster mac & cheese ~ mac & cheese

Starch - Pick 1

roasted fingerling potatoes ~ jasmine rice ~ twice baked
potatoes ~ wild rice ~ garlic mashed potatoes

Vegetables - Pick 2

sautéed haricot verts ~ seasonal vegetable medley
sautéed asparagus ~ baby carrots ~ steamed
broccolini ~ roasted butternut squash

Dessert - Pick 1

cookie platter ~ eclairs ~ cheesecake pops ~ assorted
small bites ~ assorted cup cakes

Add on a Carving station

Prime Rib MP per person, Turkey \$7 per person,
Pork Loin \$7 per person, Ham \$5 per person

Plated Meals

50-person minimum - Package includes:

*Cheese and Vegetable Platter, 5 passed appetizers,
Garden or Caesar Salad, Park Salad available +\$2 per person, 1 dessert
Priced per person as indicated below*

SCALLOP RAVIOLI - \$52

grilled sea scallops, wild mushroom raviolis, fresh herbs,
smoked bacon, grilled corn, roasted cherry tomatoes, peas,
whole grain mustard cream sauce

PISTACHIO SALMON - \$51

honey dijon glaze, parmesan risotto, seasonal vegetable medley

SEAFOOD STUFFED COD - \$50

crab & shrimp stuffing, beurre blanc, jasmine rice,
broccolini

STUFFED LOBSTER TAIL - MP

brioche and scallop stuffed lobster tail, topped
with baby shrimp, wild rice, baby corn,
saffron butter sauce

STATLER CHICKEN - \$52

roasted statler chicken breast, julienne vegetables,
garlic mashed potatoes, rosemary & thyme gravy

CHICKEN CAPRESE - \$50

heirloom tomato, fresh mozzarella, pesto,
orecchiette pasta

CHICKEN MILANESE - \$51

panko fried chicken breast, parmesan risotto, baby arugula,
roasted tomatoes, shaved red onion, lemon herb vinaigrette

PORK CHOP - \$53

8oz kurobuto pork chop, sweet cherry pepper vinaigrette,
garlic mashed potatoes, asparagus

RACK OF LAMB - \$55

herb panko crusted, dijon, port wine sauce,
wild rice, baby carrots

GRILLED SWORDFISH - \$50

wild rice, coconut slaw, mango salsa

NY STRIP STEAK - \$52

8oz strip steak, root vegetable au gratin,
Lump crab, Newburg cream sauce, asparagus

SURF & TURF - \$59

5oz filet, 2 sautéed shrimps, potato leak
cake, sautéed spinach, demi-glace

PRIME RIB - MP

queen cut prime rib, rosemary au jus, seasonal
roasted vegetables, fingerling potatoes

FILET MIGNON - \$60

7oz filet, béarnaise sauce, garlic mashed potatoes, asparagus

BLACK & BLEU RIB-EYE FILET - \$61

blackened ribeye heart, blue cheese cream sauce,
roasted wild mushrooms, bacon & cheddar
mashed potatoes, fried onion strings

Add-ons

Priced per person

Chef's Soup DuJour \$5	Lobster Bisque \$6
Shrimp Cocktail \$7	Lobster Tail MP
Raw Bar MP	Pasta Bar \$9
Stir-fry Bar \$7	Bacon Bar \$10
Candy Bar \$7	Chocolate Fountain \$7
Mediterranean Bar \$8	Charcuterie Board \$8