

All NVW Wedding Menus can be supplemented by our Enhancements Menu

(priced per person when applied to entire party)

Small Plate Options

Seasonal Soup Station - Choice of one - \$6 per person

Chilled tomato-cucumber Gazpacho with California Olive Oil

J's Clam Chowder

Smoked Tomato-Fennel Puree

J's Signature Butternut Squash Bisque

Slider Station (minimum 3 dozen)

House Smoked Pulled Pork, ColeSlaw, BBQ Sauce - \$50/dz

Black Angus Beef, Great Hill Blue Cheese Mousse, Caramelized Onion, - \$52/dz

Native Crab Cake Sliders, Old Bay Aioli, Baby Arugula - \$58/dz

Nashoba Valley Winery Signature Flatbread Station - \$18 per flatbread - min. order 3

Margherita- Fresh Mozzarella, Basil, Tomato

Fire Roasted Corn, Feta, Cilantro

Ricotta Cheese, Mozzarella, Prosciutto, Baby Arugula, Aged Balsamic

Caramelized Onion, Pear, and Brie

Made From Scratch Mac and Cheese Station

Traditional Mac & Cheese featuring Smith's Country Cheddar - \$5 per person

Maine Lobster & Garlic Chive (price subject to market price of lobster)

Truffle oil infused \$2 supplemental charge per person

Sweet Stations

Fresh Baked Cookies and Farm Fresh Milk - \$6 per person

Warm Cider Donuts with Peach Wine Laced Caramel Dipping Sauce - \$24/dozen

Ice Cream Sundae Bar - \$10 per person

Vanilla Bean Ice Cream, Espresso laced Chocolate Sauce, Peach Wine, Candied Walnuts,

Chocolate Sprinkles, M & M's and Hand Whipped Cream

Caramel Apple Crisp with hand Whipped Cream- \$6 per person

J's Fire Pit S'mores (*available only for J's Restaurant Wedding Receptions*) - \$5 per person

Baker's Assortment of Miniature Pastries - \$7 per person

Family Style White and Chocolate dipped Strawberries - \$6 per person

Fresh Fruit Platter - \$6 per person

Specialty Drink Stations

Lemon Water Station - \$1.50 per person

Old Fashioned Lemonade - \$3 per person

Iced Tea Station - \$3 per person

Hot or Chilled Apple Cider Station - \$4 per person

Creamy Hot Chocolate Station - \$4 per person

With Hand Whipped Cream, Miniature Marshmallows and Chocolate Sprinkles

Butlered Hors d'oeuvres

Hot	Per Dozen
Coconut Crusted Chicken Satay with spicy peanut sauce	\$31.00
Sea Scallops wrapped in apple wood smoked bacon with fresh basil and lemon jus	\$42.00
Roasted Artichoke and Crystal Brook Chevre Bruschetta	\$27.00
Spanakopita prepared with Lemon and Artisanal Feta	\$28.00
Raspberry Chutney with Brie wrapped in Phyllo	\$32.00
Asian Angus Beef Skewers with Ponzu	\$37.00
Beef Tenderloin with white truffle essence "en croute"	\$43.00
Lamb Chop "Lollipops" with lemon-mint tzatziki	\$52.00
Mini Crab Cakes with Old Bay aioli	\$40.00
Grilled Shrimp with lemon saffron glaze	\$41.00
Seared Sea Scallop with Smith's Havarti cheese and sun dried tomato aioli	\$42.00
Cold	Per Dozen
Roast Filet Mignon on roasted garlic crostini with Great Hill blue cheese mousse and chervil	\$40.00
Traditional Cocktail Shrimp, fresh lemon, cocktail sauce	\$41.00
Caprese skewers of tomato, basil and mozzarella with balsamic syrup	\$27.00
Native oyster shooter, bloody mary, fresh lemon	\$42.00
Seared tuna on house tortilla chip, srirachi aioli	\$40.00

Display Stations– 10 person minimum

	Per Person
Massachusetts Cheese Board	\$7.00
Featuring local artisanal cheese with fresh seasonal fruits and assorted breads and crackers	
Mediterranean Display	\$5.00
Crudite of vegetables, marinated mushrooms, Greek olives, house made hummus, Grilled foccacia	
Assorted Sushi Rolls	\$8.00
Displayed with micro-brewed soy sauce, wasabi and pickled ginger	
Roasted Artichoke, Spinach and Caramelized Onion Dip	\$3.75
garnished with white truffle oil and French Bread	
Baked Brie in Sweet Pastry with Walnut Pesto (Serves 15-20)	\$90.00
Served with fresh grapes, balsamic shallot confit and French bread	
Maine Smoked Salmon (Serves 20)	\$125.00
Roasted garlic crostini, cucumber, red onion and capers	
J's Artisanal Cheese and Charcuterie Display (Serves 30)	\$515.00
Featuring Chef's selection of three New England cheeses, sliced wild game sausages, black truffle foie gras mousse and a variety of classic pate preparations.	
Accompaniments to include cornichons, whole grain mustard, pickled red onion, and assorted crackers and breads. (Limited to indoor events)	
Oysters Rockefeller	\$48/dz
Crispy bacon, baby spinach, lemon, panko bread crumbs	
Shellfish Bar of Raw Oysters, Littleneck Clams or Cocktail Shrimp (min. 3 dozen)	\$50/dz
Accompanied by cocktail sauce, traditional mignonette, fresh lemon and horseradish	