

Your 2024 Dream Wedding

"The Shire Reception"

Full Table Service – Minimum 30 Guests

Reception is four hours in length, and includes the following:

Social Hour

Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, Artisan breads w/ dips and spreads, & vegetable crudités with creamy dip

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & salsify, Berkshire spinach and Bleu

Entrée Service

Choose two entrées or one surf and turf combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

Poultry

Chicken marsala	\$75
Chicken Cordon bleu	\$75
Roast chicken with herbed bread stuffing	\$75
Pecan chicken with Maple-Dijon glaze	\$72
Quail stuffed with chanterelle, sage & figs	\$80
Duck confit ravioli	\$76
Seared local duck breast with fresh berry gastrique	\$80

Beef, Pork and Lamb

Grilled sirloin steak with Maytag cream	\$100
Petit filet duo with rosemary demi-glace	\$100
Cabernet beef wellington	\$120
Roast tenderloin of beef Bordelaise	\$100
Prime rib of beef with wild mushroom au jus	\$95
French cut pork chop with caramelized apples, shallots and sage gravy	\$79
Veal marsala with roasted local shitake mushrooms	\$79
Rosemary Dijon encrusted lamb chops with herb demi glaze	\$100

Seafood

Maryland style crab cakes	\$89
Flounder with crab meat stuffing and lobster sauce	\$89
Sea bass beurre blanc	\$100
Poêle of cod	\$82
Seafood stuffed shrimp	\$79
Seared Boston scallops with citrus brown butter	\$95
Grilled Atlantic salmon with maple-ginger glaze	\$80
Seared ahi tuna with wasabi lemongrass coulis	\$80

Children's Meal	\$20
Chicken tenders with French fries, applesauce and fruit salad	

Surf and Turf Combinations

Please choose one surf and one turf entrée \$120

Surf Selections: Crab cake, Stuffed shrimp, Grilled salmon, Baked Boston cod

Turf Selections Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation	\$67
Chef's vegan creation	\$67

Linen, Small-wares, and Plate Rentals Included

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening.

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 20% event fee. Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees.

Prices valid for events held in 2024. Contact us: 413.446.7319 - www.berkshireculinarygroup.com

All prices, services and menus subject to terms as defined by event contract and General Conditions Notice.

Additional Hors D' Oeuvres, Flowers and More are Available.

Your 2024 Dream Wedding

Buffet Style Entrée Service – Minimum 30 Guests

Reception is four hours in length, and includes the following:

Social Hour

Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & salsify, Berkshire spinach and Bleu

Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals. Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

Poultry

Chicken marsala
Herbed chicken with traditional bread stuffing & pan gravy
Chicken almandine
Chicken piccata
Fig roasted duck with maple gastrique

Children's Meal

\$20

Chicken tenders with curly French fries, and fresh fruit salad

Beef and Pork

Beef medallions au poivre
Beef bourguignon with roasted pearl onions
Roast top round of beef with wild mushroom bordelaise
Maple-pecan encrusted pork medallions
Apple-sage stuffed pork loin with pan gravy

Vegetarian Meals

Choose one, if necessary
Chef's vegetarian creation
Chef's vegan creation

Action Station \$12 Choose one

Chef's Risotto Station
Chef's Pasta Toss Station

Seafood

Grilled swordfish with sundried tomato tartar sauce
Shrimp and scallops scampi
Lobster tortellini with tarragon cream
Shrimp Provencal
Roasted Atlantic salmon with maple-Dijon glaze
Stuffed sole Florentine
Baked Boston cod with lemon-garlic butter

The Carvery (Choose one)

Rosemary Sherry Pork Loin
Maple Pecan Pork Loin
Slow roasted Turkey Breast
Top Round of Beef
Honey Dijon Salmon \$6

The Richmond Reception: \$60 per person

Linen, Small-wares, and Plate Rentals Included

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening.

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Your 2024 Dream Wedding

"The Grand Reception"

Full Table Service – Minimum 30 Guests

Social Hour

The Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +\$8 pp)

Grand Hors d' Oeuvres

Choose up to four items – Total of six hors d' oeuvres served per person

Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Wasabi encrusted portabella spears, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+\$3 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+\$5 pp), Smoked trout deviled eggs, Szechuan duck wings, Lobster and English pea sliders (+\$6 pp), Mussels bruschetta

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach and bleu

Entrée Service

Choose two entrées or one signature combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

Poultry		Beef, Pork and Lamb		Seafood	
Chicken <i>marsala</i>	\$105	Grilled sirloin steak with <i>Maytag cream</i>	\$122	Maryland style crab cakes	\$105
Chicken <i>Cordon bleu</i>	\$105	Petit filet duo with <i>rosemary demi-glaze</i>	\$117	Flounder with <i>crab meat stuffing and lobster sauce</i>	\$105
Roast chicken with <i>herbed bread stuffing</i>	\$105	Cabernet beef wellington	\$131	Sea bass <i>beurre blanc</i>	\$105
Pecan chicken with <i>Maple-Dijon glaze</i>	\$105	Roast tenderloin of beef <i>Bordelaise</i>	\$117	Poêle of cod	\$105
Quail stuffed with <i>chanterelle, sage & figs</i>	\$110	Prime rib of beef with <i>wild mushroom au jus</i>	\$117	Seafood stuffed shrimp	\$105
Duck confit ravioli	\$110	French cut pork chop with <i>caramelized apples, shallots and sage gravy</i>	\$110	Seared Boston scallops with <i>citrus brown butter</i>	\$110
Seared local duck breast with <i>fresh berry gastrique</i>	\$110	Veal <i>marsala with roasted local shitake mushrooms</i>	\$100	Grilled Atlantic salmon with <i>maple ginger glaze</i>	\$105
		Rosemary Dijon encrusted lamb chops with <i>herb demi glaze</i>	\$115	Seared ahi tuna with <i>wasabi lemongrass coulis</i>	\$110
Children's Meal	\$20	Surf and Turf Combinations	\$119	Vegetarian Meals	
Chicken tenders with <i>French fries, applesauce and fruit salad</i>		Please choose one surf and one turf entrée		Choose one, if necessary	
		Surf Selections: Crab cake, Stuffed shrimp, Grilled salmon, Baked Boston cod		Chef's vegetarian creation	\$100
		Turf Selections Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef		Chef's vegan creation	\$100

Linen, Small-wares, and Plate Rentals Included

Cake Service & Coffee Station Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening

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Your 2024 Dream Wedding

"The Premier Chef's Table Reception"

Buffet Style Entrée Service – Minimum 30 Guests

Reception is five hours in length and includes Linens, Small-wares, and Plate Rentals

Social Hour

The Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +\$7 pp)

Grand Hors d' Oeuvres

Choose up to four items – Total of six hors d' oeuvres served per person

Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Wasabi encrusted portabella spears, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+\$3 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+\$3 pp), Smoked trout deviled eggs, Szechuan duck wings, Lobster and English pea sliders (+\$6 pp), Mussels bruschetta

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach and bleu

Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

Poultry

Chicken Marsala

Herbed chicken with traditional bread stuffing & pan gravy

Chicken almandine

Chicken Piccata

Fig roasted duck with maple gastrique

Beef and Pork

Beef medallions *au poivre*

Beef Bourguignon with roasted pearl onions

Roast top round of beef with wild mushroom bordelaise

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin with pan gravy

Seafood

Grilled swordfish with sundried tomato tartar sauce

Shrimp and scallops scampi

Lobster tortellini with tarragon cream

Shrimp Provençal

Roasted Atlantic salmon with maple-Dijon glaze

Stuffed sole Florentine

Baked Boston cod with lemon-garlic butter

The Carvery (Choose one)

Rosemary pork loin

Slow roasted turkey

Top round of beef

Children's Meal

\$20

Chicken tenders with curly French fries, applesauce and fresh fruit salad

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation \$100

Chef's vegan creation \$100

Action Station \$12 Choose one

Chef's Risotto Station

Chef's Pasta Toss Station

The Premier Chef's Table Reception: \$110 per person

Cake Service & Coffee Station Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 20% event fee.

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees.

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Your 2024 Dream Wedding

"The Breu-Hous Reception"

Buffet Style Entrée Service – Minimum 50 Guests - Offered Exclusively at Shire Breu-Hous

Reception is five hours in length, and includes the following:

Social Hour

The Welcome

A magnificent display of domestic and imported cheeses and fresh fruit garnish, shrimp cocktail, Swedish style meatballs, sweet & sour kielbasa, smoked trout deviled eggs

Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens or Classic Caesar with white anchovies

Buffet Style Entrée Service

Choose three entrées; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

Poultry

Chicken marsala

Herbed chicken with traditional bread stuffing & pan gravy

Chicken almandine

Rosemary chicken

Fig roasted duck with maple gastrique

Beef and Pork

Beef medallions au poivre

Beef bourguignon with roasted pearl onions

Roast top round of beef with wild mushroom bordelaise

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin with pan gravy

Seafood

Trout almandine

Shrimp and scallops scampi

Lobster tortellini with tarragon cream

Shrimp Provencal

Roasted Atlantic salmon with maple-Dijon glaze

Stuffed sole Florentine

Baked Boston cod with lemon-garlic butter

Children's Meal

\$20

Chicken tenders with curly French fries, applesauce and fresh fruit salad

Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation \$70

Chef's vegan creation \$70

The Breu-Hous Reception: \$100 per person

Cake Service Cut and serve your wedding cake

Linen, Small-wares, and Plate Rentals Included

BAR SERVICE AND CHAMPAGNE TOASTS AVAILABLE AT THIS LOCATION

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening.

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Additional Hors D' Oeuvres, Flowers and More are Available.

Your Wedding Consultant Will Review The Many Options to Choose From.

Your 2024 Dream Wedding

Reception Extras

The Bridal Suite

Included in our Premier Receptions, enjoy chef selected cheese and crackers, appetizers, snacks and soft drinks.
Perfect to relax with your bridal party before introductions and dinner service
\$225 for up to 15 guests - additional guests +\$17

The Candy Bar

The Candy Bar features a half dozen varieties of popular candies displayed in decorative jars and glasses
\$6.5 per guest

Sundae Sundae Sundae

Attendant served Premium ice cream, with self serve topping bar offering hot fudge, cherries, sprinkles, marshmallows, chopped candies and whipped cream - service time is one hour
\$7.5 per guest

Ice Cream Cool Down

A variety of local SoCo Ice Cream individually packaged gourmet cups,
\$6 per guest

Late Night Snacks

House kettle chips, onion dip, bar snack mix, pretzel rods, fresh tortilla, salsa and warm beer cheese, mixed nuts
Offered the final hour of your reception
\$8 per guest

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Berkshire Culinary Group LLC
General Terms and Conditions Notice

We require a non-refundable deposit upon booking your event, which will be credited to your final invoice.

Full payment of expected charges must be settled at least ten (10) days prior to event.

We require a signed and executed copy of: The BCG event contract, all event and event change orders.

Guaranteed minimum number of guests is due ten (10) days prior to your event, final guest counts is due seven (7) days prior to your event.

All prices per person and subject to Massachusetts sales tax and 20% event fee.
Event fee in no way represents a gratuity or tip paid to service employees.
Service employees do not share in event fees.

Changes to room and facility setup less than twenty-four hours before your event may be subject to additional fees.

Please inform us if someone in your group has a food allergy.

Menu prices cannot be guaranteed for more than ninety days, due to possible market fluctuations. Prices valid for events held in 2024 only.