



Notch View Wedding Reception Menus

Pick a menu and a service style (Our Tex-Mex Menu is only available for Food Truck service and our A Mountain Thyme Feast Menu is only available for buffet service).

Each menu will include the cost of servers and chefs. The cost will be \$500 per 25 guests, with the addition of \$1000 for buffet service (extra servers/chefs.)

Each menu will include either plate and silverware rentals or bamboo compostable plates (Tex-Mex will be served on our corn based compostable plates with our corn-based silverware).

Each menu will include water glasses (two per guest).

Each menu will include lemon-cucumber water at each guest seat. A fresh lemonade and iced tea station with lemons and water glasses. And later, a coffee and tea station with cream, lemons, sugar caddy, and disposable cups and stirrers.

Each menu includes Wedding Cake storage, cutting and plating onto compostable bamboo plates with bamboo cutlery.

Each menu (except our Tex-Mex) has the option of our house made tempeh burger, roasted cauliflower steak, or Vegan Ramen Bowls for vegan/vegetarian options. Please specify for vegan. Must request beforehand.

Each menu has the option of a Fenway style hotdog with house made mac and cheese for kids under 12. Must request beforehand.

Each menu has naturally gluten free options.

We do not use nuts, seeds, peanuts, or honey unless otherwise specified. Please notify us of any dietary restrictions.

Our Menus are customizable. Just ask for further options, add-ons, and pricing. Some prices may be subject to change.

All ingredients are locally sourced when possible.

Choices for Passed Appetizers: Coconut Shrimp Skewers, Bacon Guava Scallops, Fried Macaroni and Smoked Gouda Balls, Roast Wild Mushroom Bruschetta, Mango Quince Tarts, Pigs in the Blanket, or Mini Maine Lobster Rolls (market price upcharge).

Boston's Favorite Taco Truck's TEX-MEX Menu

\$35 per person plus \$500 per 25 guests for servers/chefs

Served off our food truck. With water and water glasses at each guest seat, lemonade, iced tea, and coffee stations. No passed appetizers but can be added on for additional cost. Also add on our Assorted Cheese Board or Charcuterie Board for \$12 per person. Or both!

Stationary:

Corn Tortilla Chips, Homemade Tomatillo and Rioja Salsas and Guacamole.

Each Guest Chooses a protein option and a meal. Our award-winning hot sauce available upon request.

Protein options:

Grilled Adobe Chicken: antibiotic free and lightly seasoned

Chipotle Beef: southwest style, tender, braised beef

Carnitas Pork: slow roasted, delicious and tender

Roasted Veggies: Seasonal medley with our house adobo seasoning

Meal Options:

Locos Tacos: Lightly grilled corn or flour tortillas, chimichurri cabbage, Monterey and jack cheeses, pickled red onions, cotija cheese, cilantro, chipotle-garlic aioli, and lime

Monster Burrito: Flour tortilla, seasoned yellow rice, black beans, Monterey jack and cheddar cheeses, pickled red onions, cilantro, and chipotle-garlic aioli. Rolled up and grilled to perfection.

Mexican Rice Bowl: Seasoned yellow rice, black beans, street corn salad, chimichurri cabbage, Monterey jack and cheddar cheeses, pickled red onions, cotija cheese, cilantro, chipotle-garlic aioli, and lime. A little bit of everything. Our favorite!

Amigos Salad: Fresh spinach, black beans, street corn salad, chimichurri cabbage, Monterey jack and cheddar cheeses, pickled red onions, cotija cheese, cilantro, chipotle-garlic aioli, and lime. A lighter alternative to our rice bowl.

Dessert:

Churros: Deep fried and served with cinnamon sugar and chocolate sauce.

New England BBQ Menu:

\$60 per person plus 500 per 25 guests for servers/chefs (+\$1000 buffet)

Served either off our food truck or buffet style, this menu highlights some delicious tastes from a classic New England BBQ. Can be served on bamboo or rented plates \$6/\$12 per.

Stationary:

Assorted Cheese Board: Local and imported cheeses, local apples and honey, with grapes, assorted nuts, jams, mustards, assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Passed: Choose 3

Each guest will choose a main course to be complimented by our sides

Mains:

BBQ Burnt Ends: Slow smoked, cubed and braised steak ends. Our Maple BBQ sauce. House apple chutney.

New England Style BBQ Chicken: Chicken quarters seasoned with our house Adobo rub and slathered in our maple BBQ sauce and grilled to perfection.

Pulled Pork Sandwich: Slow cooked pork bathed in our maple BBQ with garlic-chipotle aioli, and pickle, served on a toasted bun.

Sides:

Red Bliss Potato Salad

Corn with Butter

New England Style Slaw

Corn Bread With Butter

Dessert:

Cantaloupe with Chili, Lime, and Agave

Assorted Cookies and Brownies

Caribbean Luau Menu:

\$65 per person plus \$500 per 25 guests for servers/chefs (+\$1000 buffet).

Served either off our food truck or buffet style. This menu incorporates some amazing tastes from the Caribbean. Can be served on bamboo or rented plates \$6/\$12 per.

Stationary:

Assorted Cheese Board: Local and imported cheeses, apples, honey, with grapes, assorted nuts, jams, mustards, and assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Passed: Choose 3

Each guest will choose a main course to be complimented by our sides.

Mains:

Chimichurri Chicken: Chicken breast, pineapple, house chimichurri, garlic-chipotle aioli.

Griot Caribbean Pork: Braised and fried pork cuts in a savory mango sauce.

Honey Jerk Shrimp: Classic Caribbean dish with a touch of honey.

Sides:

Seasoned Rice and Black Beans

Corn with Butter

Pikliz Spicy Slaw

Cornbread with Butter

Dessert: Cantaloupe with Chili, Lime, and Agave.

Assorted Cookies and Brownies.

A Notch Above Banquet:

\$90 per person plus \$500 per 25 guests for servers/chefs (+\$1000 buffet) Served either food truck or buffet style. This menu steps up the class without breaking the budget. Can be served on bamboo compostables or rented plates and silverware \$6/\$12.

Stationary:

Assorted Cheese Board: Local and imported cheeses, local apples and honey, with grapes, assorted nuts, jams, mustards, and assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Passed: Choose 4

Each guest will choose a main course to be complimented by our sides.

Mains:

Angus Sirloin Steak Tips: Chipotle, lime, agave, and garlic marinade. Grilled to perfection. With house apple chutney.

Roast Pork Tenderloin: Lean and tender tenderloin, Southwestern rub, mango, garlic, rosemary/thyme mojo. House apple chutney. Wow!

Pan Seared Chicken Breast: Maple butter, fresh thyme, house made apple chutney.

Sides:

Red Bliss Potatoes: Roasted red potatoes, fresh thyme and rosemary, olive oil, and sea salt.

Haricot Vert: String beans. lime butter, and toasted pepitas.

Notch View Caesar: Romaine and kale mix, Grana Padano cheese, rustic croutons, lime chipotle Caesar dressing.

Dinner Roll with Butter: Locally baked, Warm and delicious.

Dessert: Cantaloupe with Lime, Chili, and Agave.

Assorted Cookies and Brownies.

A Mountain Thyme Feast:

\$125 per person plus \$500 per 25 guests for servers/chefs (+\$1000 buffet).

A feast to remember! Both local and gourmet flavors enrich this menu. Fancy, but not bougie. Served buffet style only. Can be served on bamboo compostables or rented plates and silverware \$6/\$12.

Stationary:

Assorted Cheese Board: Local and imported cheeses, local apples and honey, with grapes, assorted nuts, jams, mustards, and assorted vegetable crudité.

Charcuterie Board: An assortment of local and imported meats with pickled veggies, assorted nuts, jams, mustards, local breads and crackers.

Cocktail Shrimp Display: Poached Shrimp, cocktail sauce, coriander aioli, lemon wedges.

Passed: Choose 5

Each guest will choose a main course to be complimented by our sides.

Mains:

Sirloin or Filet: Choose one please. With choice of either red wine demi-glace, chimichurri, or chipotle-garlic horseradish sauce. Only the best cuts of beef, allowed to showcase their natural flavors, with our sauces as accentuations.

Roast Half Chicken: Herbed butter glazed, spice rubbed roast half chicken, and our famous chimichurri sauce.

New England Baked Haddock: Haddock, farm fresh butter, panko, lemon, fresh thyme.

Sides:

Red Bliss Potatoes: Roasted red potatoes, fresh thyme and rosemary, olive oil, and sea salt.

Haricot Verde: String beans. lime butter, and toasted pepitas.

Notch View Caesar Salad: Romaine and kale, Grana Padano cheese, rustic croutons, lime chipotle Caesar dressing.

Dinner Roll with Butter: Locally baked, Warm and delicious.

Desserts: Locally baked Cupcakes! (1 per guest)