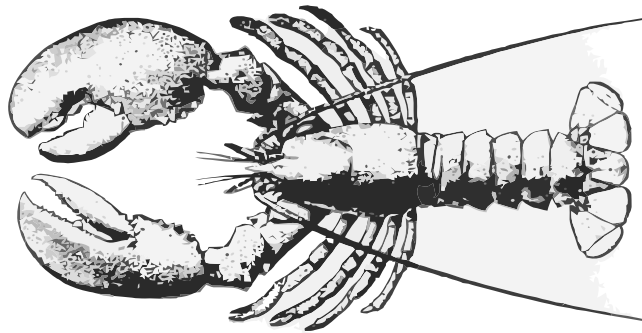


# STEEP HILL BEACH

2022-2023

CATERED EXCLUSIVELY BY FIRESIDE CATERING



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**LOBSTER BAKES**  
**BEACH WEDDINGS**  
**BARBEQUES**  
**CORPORATE OUTINGS**

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FIRESIDE CATERING

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PROPERTY OF:





Steep Hill Beach on The Crane Estate, a property of the Trustees of Reservations, offers unparalleled natural beauty and a fun and casual atmosphere for a corporate outing. Lawn games can become part of the celebration, making for an unforgettable day of sunshine and surf.

#### Renting Steep Hill Beach

Options for your rental include the North and South Lawns, both overlooking Steep Hill Beach. Groups of 200 or less may rent one lawn. Larger groups require rental of both lawns. Groups of 500 or more can be accommodated with approval, based on a review of the event details. 5-hour rental period, from 11am-4pm. One hour of overtime is permitted, extending the rental period to 6-hours. Direct beach access is 175 yards from the lawn area. Guests have access to hiking trails and Steep Hill Beach.

Events at Steep Hill Beach are rain or shine.

Ample complimentary on-site parking.



At Fireside Catering, we are committed to creating delicious, elegant food inspired by the seasons. We source the freshest ingredients possible from our own Gibbet Hill Farm as well as several other local farms and food purveyors to provide you with the very best in local, sustainable, and seasonal cuisine.

There is no electricity or running water at Steep Hill Beach. Steep Hill Beach is available for day-use only. Dogs are not permitted.

The beach is a beautiful yet rustic setting. Restrooms and changing stalls at the beach consist of handicapped-accessible composting toilets

#### **BUFFET MENU INCLUDE**

CULINARY AND SERVING STAFF

BUFFET TABLES WITH CLOTH LINEN

PAPER & PLASTIC WARES

TRASH REMOVAL

DISPOSABLE LINEN FOR GUEST TABLES

Tenting, dining tables, chairs, and any additional linen needs, are rented at the client's expense and can be coordinated by your Sales Manager.

Should you desire table linens, china, flatware or additional waitstaff for table service, all are available for an upcharge



## HARVEST CALENDAR

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We source the freshest ingredients possible from our own Gibbet Hill Farm in Groton to provide you with the very best in local, sustainable, and seasonal cuisine. We are proud to include our produce in your menu whenever the opportunity arises. While we have the following expectations for the upcoming season below, Mother Nature has the final say when it comes to harvest. As your wedding approaches, our farmers will verify what can be offered on your menu.

### **MARCH – MAY**

#### THE FIRST SIGNS OF OUR COMING HARVEST SEASON...

Arugula, spinach, bok choy, micro greens, turnips, radishes, kohlrabi, and radicchio

### **JUNE - JULY**

#### BERRY SEASON ON GIBBET HILL IS IN FULL SWING...

Red raspberries, black raspberries, kale, chard, lettuces, peas, beets, carrots, cucumbers, summer squashes, broccoli, cauliflower, red and green cabbage, hot peppers, green peppers, scallions, garlic scapes, micro greens, herbs, and edible flowers.

### **AUGUST**

#### THOSE TOMATOES WE WAIT ALL YEAR TO SINK OUR TEETH INTO...

Tomatoes, beets, carrots, red raspberries, peaches, cipollini onions, red & white onions, shallots, cucumbers, summer squashes, eggplant, sweet peppers, shishito peppers, kale, chard, micro greens, fingerling potatoes, husk cherries, herbs, and edible flowers.

### **SEPTEMBER - OCTOBER**

#### LET THE BOUNTIFUL FALL HARVEST BEGIN...

Arugula, spinach, lettuces, kale, chard, radicchio, escarole, turnips, radishes, kohlrabi, beets, potatoes, carrots, celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, scallions, red raspberries, leeks, cipollini onion, red & white onions, shallots, hot peppers, sweet peppers, shishito peppers, cucumbers, summer squash, winter squash, cabbage, cauliflower, broccoli, tomatoes, eggplant, peppers, fennel, micro greens, parsley, and edible flowers.

### **NOVEMBER - FEBRUARY**

#### WINTER IS COMING...

Celeriac, parsnips, rutabaga, purple top turnip, watermelon radish, daikon radish, storage onions and shallots, winter squash, micro greens, spinach, and kale.

# STEEP HILL VENUE FEES AND MINIMUMS

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5-hour rental period from 11:00 am – 4:00 pm.  
All events have the option extending the rental period,  
however, must conclude by 5:00 pm.  
One Hour Overtime is available, for \$225.00

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<b>MONDAY – THURSDAY</b> <b>11:00AM – 4:00PM</b>	<b>F&amp;B MINIMUM</b>	\$1,500
	<b>VENUE RENTAL FEE</b>	
	<b>NORTH LAWN</b>	\$900
	<b>SOUTH LAWN</b>	\$900

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<b>FRI/SAT/SUN/ HOLIDAYS</b> <b>11:00AM – 4:00PM</b>	<b>F&amp;B MINIMUM</b>	\$6,500
	<b>VENUE RENTAL FEE</b>	
	<b>NORTH LAWN</b>	\$1,225
	<b>SOUTH LAWN</b>	\$1,225

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Menu package minimums include food + beverage only and do not include rental fees, tent fees, taxes, or gratuities. Minimums are based on the menu selections, calculated according to an estimated guest count. In the event that this estimate is lower than the food and beverage minimums for a particular day, additional items may be added to the menu to reach the minimum. Minimums exclude tax, and administrative fee.

Menu pricing and products are subject to change.

17% administrative fee will be added on to all food and beverage charges. The administrative fee does not represent a tip or service charge. tax of 7% will be added to your total bill

## BUFFETS

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### LOBSTER BAKE & BARBEQUES

MENU PACKAGES BELOW INCLUDE FIRESIDE WATER STATION, GARDEN SALAD WITH HERB VINAIGRETTE, WATERMELON AND ASSORTED COOKIES & BARS FOR DESSERT

#### LOBSTER BAKE \$57.00PP

STEAMED LOBSTERS & DRAWN BUTTER  
STEAMED MUSSELS, SWEET BBQ  
SAUSAGE, GARLIC & LEMON BROTH  
DRY RUBBED ROASTED CHICKEN  
STEAMED BABY RED POTATOES  
HERB BUTTER CORN ON THE COB

#### AMERICANA \$39.50PP

SWEET BBQ GRILLED ITALIAN SAUSAGES  
SAUTÉED PEPPERS & ONIONS  
ALL BEEF HOT DOGS  
GRILLED HAMBURGERS & TOPPINGS  
RED BLISS POTATO SALAD  
COLESLAW

#### SOUTHERN \$44.50PP

BARBECUE GLAZED BABY BACK RIBS  
DRY RUBBED ROASTED CHICKEN  
SAUTÉED COLLARD GREENS  
CLASSIC BAKED BEANS  
RED BLISS POTATO SALAD  
CORNBREAD, WHIPPED BUTTER

17% Administrative fee will be added on all food and beverage charges.

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# ADD-ONS

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CLASSIC NEW ENGLAND LOBSTER ROLL \$30  
STEAMED LOBSTER WITH DRAWN BUTTER \$30  
MARINATED GRILLED VEGETABLES \$6  
SPICY CHIMICHURRI SHRIMP SKEWER \$8  
STEAMED CLAMS, GARLIC & LEMON BROTH \$7  
STEAMED MUSSELS, KIELBASA, GARLIC AND LEMON BROTH \$7

GRILLED KIELBASA SAUSAGE \$5  
MARINATED GRILLED STEAK TIPS \$10  
PULLED PORK, POTATO ROLL \$8  
CHILLED JUMBO SHRIMP COCKTAIL \$4  
SWEET BARBECUE ITALIAN SAUSAGE, SAUTEED PEPPERS AND ONIONS, CLASSIC ROLLS \$6  
BARBECUE RUBBED ROASTED CHICKEN \$4.50

## VEGETARIAN BUFFET ADDITIONS

SUMMER VEGETABLE GRAIN SALAD, CIDER MUSTARD VINAIGRETTE \$8  
GRILLED MARINATED PORTOBELLO BURGER \$8  
CUCUMBER, TOMATO, CHICKPEA SALAD \$6  
GUACAMOLE BLACK BEAN SALAD \$8  
VEGGIE BURGER \$6

## SIDES, SOUPS, SALADS

ZUCCHINI BREAD, WHIPPED BUTTER \$2  
NEW ENGLAND CLAM CHOWDER \$8  
FRESH FRUIT SALAD \$4  
CLASSIC CAESAR SALAD \$4

ROASTED ASPARAGUS, FETA & COUS COUS \$6  
CAPRESE PASTA SALAD \$7  
BASIL, LIME, CHARRED CORN & ZUCCHINI SALAD \$6

## SWEETS

STRAWBERRY SHORTCAKE \$6  
COOKIES, BROWNIES & DESSERT BARS \$4  
CHOCOLATE WHOOPIE PIE \$3

SUMMER BERRY PIE & WHIPPED CREAM \$7  
ICE CREAM NOVELTIES \$4  
ICE CREAM SUNDAE BAR \$7

## AFTERNOON SNACKS

WHOLE FRUIT \$2  
WATERMELON \$2  
GRANOLA BARS \$3  
BAGGED CHIPS & PRETZELS \$2

BAGGED POPCORN \$2  
CHIPS AND SALSA \$5  
FRESH VEGETABLES & HUMMUS \$5  
BERRIES IN BAMBOO CONES \$4

*Before choosing your menu, please inform your sales person if a person in your party has a food allergy.*

*† Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# BEVERAGE STATIONS

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## **BASIL-INFUSED LEMONADE**

Fresh lemon  
\$3.00 per glass

## **OLD FASHIONED LEMONADE + ICED TEA**

Fresh lemon  
\$4.50 per glass

## **LEMON CUCUMBER WATER**

\$2.00 per glass

## **HIBISCUS ORANGE WATER**

\$2.00 per glass

# BEVERAGE AND BAR SERVICE

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Plastic Glassware is provided on all beverage and bar stations

## **BEER AND WINE**

Guests are offered a selection of non- alcoholic beverages, plus a selection of wines, assorted spiked seltzers and ice-cold beers.

**1 HOUR** \$15.00 per person

**4.5 HOURS** \$25.00 per person

## **SIGNATURE DRINKS**

\$5.00 per person, per drink

### **RED OR WHITE SANGRIA**

Fresh Fruit, Wine, Grand Marnier

### **MASS MULE**

Vodka, Cranberry, Lime, Ginger  
Beer

### **CLASSIC MARGARITA**

Tequila , Lime

### **DARK & STORMY**

Rum, Ginger Beer

### **WATERMELON MARGARITA**

Tequila, Watermelon, Lime

## **FULL BAR**

Bars are tallied on consumption. Signature drinks are not offered with a full bar. Please ask your sales associate for details.

## **LAWN GAME RENTALS**

\$250.00

Corn Hole, Can Jam, Spike Ball, Giant Jenga

Alcoholic Beverages can only be served for 4.5 consecutive hours. The Bar close a half – hour prior to the conclusion of your event. 17% Administrative fee will be added on all food and beverage charges. The Administrative fee does not represent a tip or service charge. Tax of 7% will be added to your total bill.

