



*The Tiffany
Ballroom*

INTIMATE
weddings

1125 Boston Providence Turnpike Norwood MA 02062

781-255-3159 tiffanyballroom@hobbsbrook.com

www.tiffanyballroom.com



FOR CELEBRATIONS WITH 20-25 GUESTS PACKAGE INCLUDES

Selection of Five Butler Passed Hors d'Oeuvres Unlimited for One Hour

Chilled Champagne Toast with Strawberry Garnish

Wedding Coordinator

Four Course Dinner from Package Menu, including a Split Entrée Selection

Personal Maître d' to Oversee Your Entire Event

Complimentary Floor Length White or Ivory Linen

Complimentary House Napkins

Tastefully Designed Dessert Works Wedding Cake Served with Fresh Seasonal Berries

Cake Cutting Fees

Cocktail Service Fee

Three Hour Room Rental

Complimentary Overnight Accommodations for the Wedding Couple

Discount on Hotel Rooms for Your Guests

Beautifully Landscaped Waterfall for Picture Taking (Seasonal)

Earn Marriott Bonvoy Points for Your Event

On Site Ceremony can be added for an additional fee

Select Five

- Garden Vegetable Crudit  Shooter** | Accompanied by a Cucumber Dill Dip
- Vegetarian Stuffed Mushrooms** | Mushroom Caps Stuffed with Spinach and Parmesan
- Roasted Pineapple & Butternut Skewer** | with Maple Drizzle
- Spanakopita** | Delicate Phyllo Leaves Filled with Spinach & Feta Cheese
- Avocado Spring Roll** | Fried & served with Cilantro Cream
- Brie & Phyllo** | with Red Pepper Jam & topped with Red Raspberry Puree
- Pear Chutney Crostini** | with Fontina Cheese served on a Porcelain Spoon
- Mozzarella Triangles** | Breaded Mozzarella Fried & Served with a Marinara Sauce
- Arancini** | House Made Creamy Mozzarella Risotto Ball with Marinara Sauce
- Watermelon Skewer** | Fresh Cubed Watermelon with Feta & Mint **seasonal item*
- Soup & Sandwich** | Tomato Basil Soup Shooter with a Grilled Cheese Dipper
- Sweet Potato Pancakes** | with a Maple Cr me Fraiche
- Sesame Chicken** | with Chili Mango Chutney Sauce
- Chicken & Waffle Skewer** | Honey Chipotle Chicken with Ranch Drizzle
- Coconut Crusted Chicken** | with a Spicy Pineapple Sauce
- Mini Buffalo Chicken Martini** | Boneless Buffalo Chicken with Bleu Cheese Dressing & a Celery Stick
- Southwest Pulled Chicken** | Open Face Slider on a Mini Potato Roll with Chive Sour Cream
- Sweet and Spicy Chicken Meatball** | Tossed in a Sriracha Teriyaki Glaze
- Miniature Fish and Chips** | Served in Shot Glasses with Tartar Sauce
- Scallops Wrapped in Bacon** | with a Maple Glaze
- Maine Lump Crab Cakes** | Served with a Remoulade Sauce
- Sesame Crusted Tuna** | with a Sweet Chili Sauce
- Fish Tacos** | with Cajun Slaw on Grilled Tortilla with Remoulade Sauce
- Bistro Sliders** | with Caramelized Onions & Fontina Cheese
- Braised Short Rib** | Over Mashed Potatoes, Julienne Vegetables & Red Wine Jus on a Porcelain Spoon
- Asian Meatball** | All Beef Meatball with Ginger Scallions Tossed in a Hoisin Soy Sauce
- Mini Beef Wellingtons** | Tenderloin Wrapped in a Puff Pastry with a Madeira Sauce
- Grown Up Pigs in a Blanket** | All Beef Hot Dogs Wrapped in Pastry Dough Served with a Spicy Ketchup
- Mini Reubens** | Corned Beef with Sauerkraut & Thousand Island Dressing on Marble Rye
- Stuffed Cremini Mushroom** | Apple Bacon & Manchego Cheese
- Veal, Pork and Herb Meatballs** | with a Rosemary Demi-Glace
- Sweet Fennel Sausage Meatball** | with Gorgonzola Cream
- Pulled Pork Spring Rolls** | Fried with Honey BBQ Sauce
- Duck Breast** | on a Wonton with Orange Ginger Sauce
- Grilled Flat Bread Duo** | ***Select two**

Steak, Bleu Cheese and Caramelized Onion

Tomato, Mozzarella and Pesto

BBQ Chicken with Caramelized Onion, Jalape o Cheese

Greek Pizza with Feta, Tomato and Spinach

Appetizer

Select One

House Made Soup | Italian Wedding, Butternut Bisque, Tomato Basil, or Vegetable Minestrone,

Chilled Fresh Sliced Fruit Plate | Pineapple, Melon, Berries & Exotic Fruit

Salad

Select One

Served with Freshly Baked Rolls & Sweet Cream Butter

Tiffany's Signature Salad | A Blend of Romaine & Mesclun Greens, Vine Ripened Tomatoes, Bell Peppers, Asparagus Spears, Cucumbers, Ripe Olives & Red Onion with our Honey Citrus Dressing.

Classic Caesar Salad | Crisp Romaine Lettuce, Parmesan Cheese & Croutons with Caesar Dressing

Wrapped Salad | Mesclun Greens & Baby Frisée tossed with a Julienne of Red & Yellow Peppers Wrapped in a Sliced English Cucumber with Vine Ripened Tomatoes & Sherry Vinaigrette

Entrees

Select Two

Roasted Statler Chicken | on Top of Roasted Vegetables & Roasted Creamer Potatoes, Rosemary Jus

Chicken Milanese | Boneless Chicken Breast Encrusted with Herbs, Parmesan Breadcrumbs & a Lemon Velouté with Mashed Potatoes, Baby Carrots & Steamed Asparagus Spears

Parmesan Encrusted Chicken | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach & Fresh Herbs, White Wine Sauce with Garlic Roasted Baby Red Potatoes, Rainbow Green Beans & Carrots

Fontina Chicken | Pan Seared Fresh Statler Chicken Breast Stuffed with Spinach, Garlic, Fontina Cheese, Fresh Herbs, Roasted Shallots in Herbed Jus with Roasted Creamer Potatoes, Stuffed Tomato & Haricot Vert

Apple Cider Chicken | Boneless Chicken Breast Simmered with Apple Cider, Red Delicious Apples, Fresh Rosemary & Shallots with Mashed Potatoes, Tri-Colored Carrots & Roasted Baby Zucchini

Honey Brined Statler Chicken | Pan Seared with Mashed Potatoes, Spinach, Pine Nuts, Natural Jus & Straw Potatoes

Prime Rib | 12 oz. Choice Prime Rib of Beef Au Jus served with a Horseradish Cream with Herb Duchess Potatoes, Carrots & Asparagus

Sliced Beef Tenders | Over Creamy Parmesan Herbed Risotto with Spinach, Plum Tomatoes, Asparagus with a Balsamic Glaze

Braised Short Rib | Korean BBQ Sauce served over Wild Mushroom Risotto with a French Green Bean Bundle & Bok Choy

Baked Scrod | North Atlantic Baked Scrod with Fresh Breadcrumbs, Lemon Butter with Mashed Potatoes, Stuffed Tomato & Haricot Vert

Atlantic Salmon | Slow-roasted Atlantic Salmon Fillet served Over a Creamy Lemon & Fresh Herb Risotto, Asparagus & Baby Carrots

Orange Ginger Salmon | Grilled Fresh Salmon Fillet with an Orange Ginger Sauce with Jasmine Rice, Baby Bok Choy, Julienne Carrots, Red Pepper & Asparagus

Poached Halibut | Boneless Center Cut Fresh Halibut Fillet Gently Poached in a White Wine Nage with Diced Summer Vegetables, a Hint of Ginger & Assorted Fresh Herbs *available May-October

Vegetarian Stuffed Pepper | Quinoa, Butternut Squash, Dried Cranberries and Herbed Stuffed Pepper with a Balsamic Glaze

Roasted Vegetable Tower | Portabella, Red Pepper, Zucchini, Yellow Squash Layered on a Bed of Quinoa with a Balsamic Glaze

Dessert

Tastefully Designed Dessert Works Wedding Cake with Fresh Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

plated dinner

Prices are subject to a 15% service charge, 5% taxable administrative fee & applicable tax.

Consuming raw or undercooked meats, poultry, Shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.