

Jackie O'Connor & John Clark

SATURDAY, SEPTEMBER 5TH, 2026 · THE BARN AT BRADSTREET FARM

COCKTAIL HOUR

Grazing Table

Artisan cheeses, cured meats, marinated vegetables, crudités and breads

New England Raw Bar

Gulf shrimp, Wellfleet oysters, crab claws and cherrystones

DINNER

FIRST COURSE

Summer Salad

Baby arugula, grilled peaches, summer tomatoes, burrata, sherry vinaigrette

ENTRÉES

Baked Stuffed Haddock

Lemon rice, asparagus, roasted cherry tomatoes

Braised Short Rib

Parmesan risotto, roasted seasonal vegetables

Risotto Primavera

Asparagus, peas, summer squashes, parmesan frico · Vegetarian

DESSERT

Chocolate Dipped Fruits

Strawberries, dried apricots and pineapple in chocolate glacé

Wedding Cake

Coffee & Tea

OPEN BAR

Available throughout cocktail hour, dinner and dancing

Gluten free rolls available. Please let your server know of any allergies.