



Your Wedding
with The Catered Affair
AT THE ICA/BOSTON





IF LIFE IMITATES ART, MAKE YOUR WEDDING A MASTERPIECE.

The Institute of Contemporary Art/Boston is a sleek waterfront venue that reflects your love of art & culture. Located in the heart of the Seaport, the ICA offers the perfect location for an open-air ceremony, cocktail reception, and dinner with endless views of the Boston Harbor.

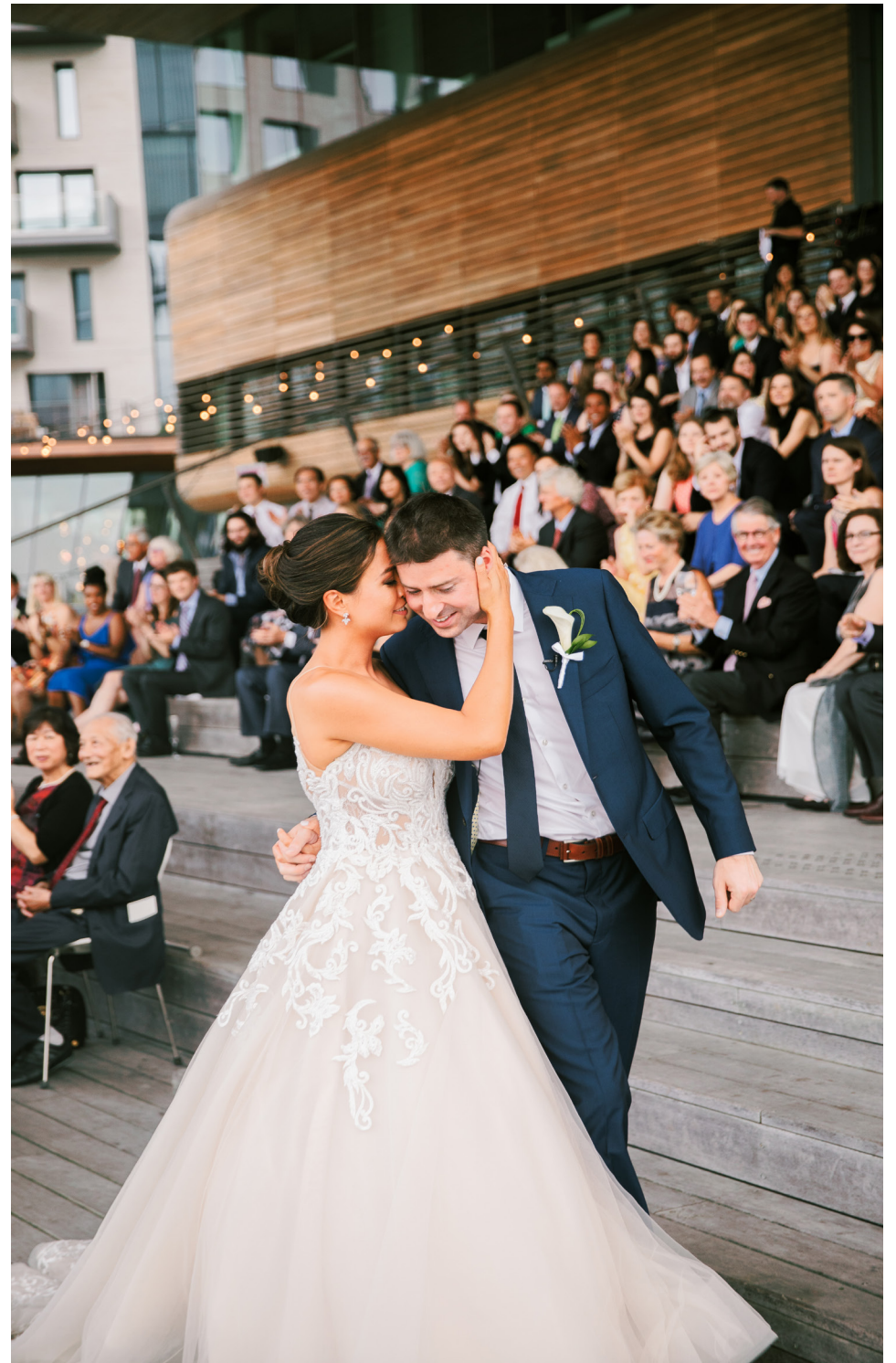
This amazing waterfront setting combined with the ICAs brilliant collections and TCAs culinary artistry will create lifelong memories for all your guests.

Our team will envision your perfect wedding experience with you, from venue tour and menu planning, to ensuring every last detail day-of is tailored to your personality and taste. We are committed to making your big day one that you and your guests will remember for a lifetime...

We can't wait to start planning with you!









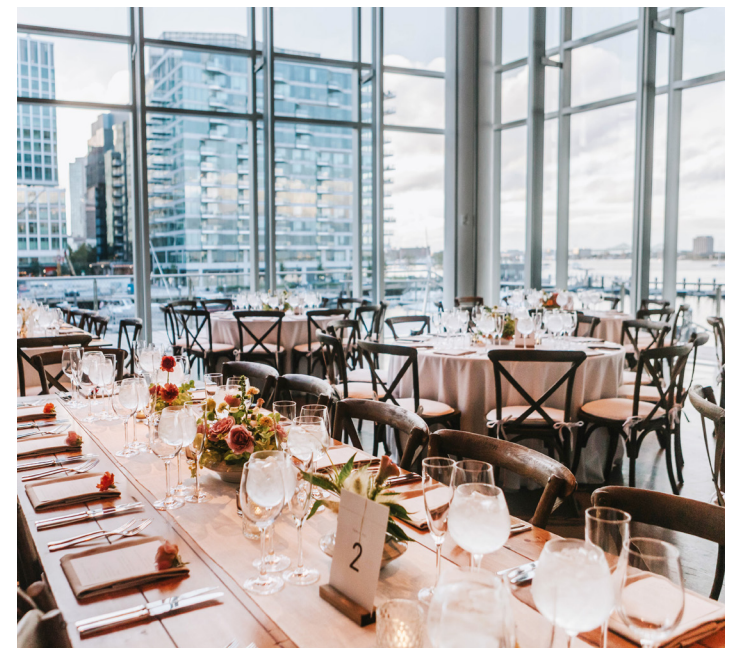




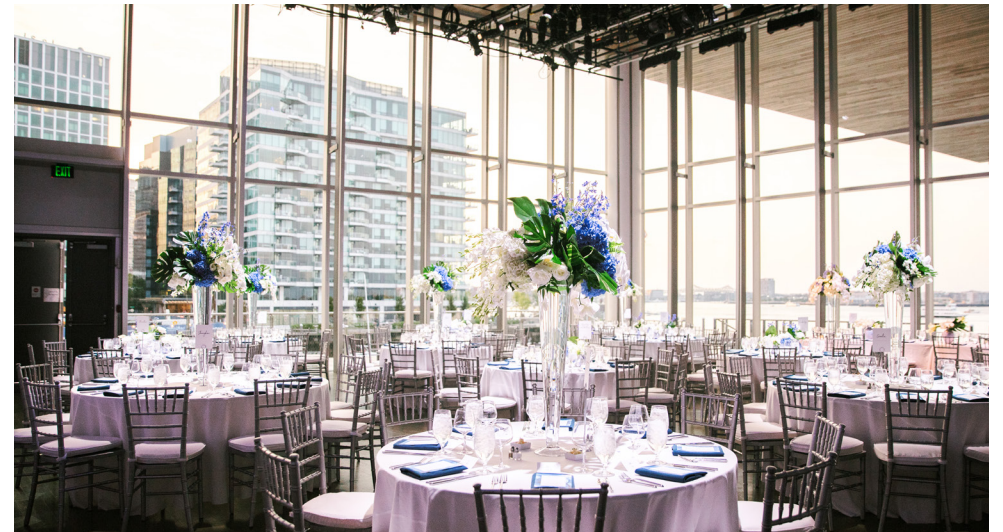














PHOTOGRAPHY CREDITS: Zev Fisher Photography www.zevfisher.com | Lena Mirisola Photography www.lenamirisolaphoto.com | Corinna Raznikov Photography www.corinnaraznikov.com
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M E N U

PASSED HORS D'OEUVRE select five

VEGETARIAN

Asparagus and Goat Cheese Vols-au-vent
Open-Faced Chickpea Sliders, Tzatziki and Smoked Tomato Jam
English Pea Crostini, Lemon and Mint
Fig and Gorgonzola Flatbreads, Balsamic Drizzle
Sun-Dried Tomato, Smoked Mozzarella and Basil Tartlets

POULTRY -

Chicken Satays, Thai-Spiced Peanut Sauce
Chicken, Bacon + Spinach Cakes with Shiitake Mushrooms
Truffled Chicken Pot Pies

MEAT

Beef Tenderloin Crostini, Artichoke, Arugula Pesto, Asiago
Blue Cheese Popovers with Beef, Horseradish Cream
Ras El Hanout-Spiced Lamb Sliders, Red Onion Chutney, Saffron Aioli
BLT Cherry Tomatoes

FISH/SEAFOOD

Lime-Ginger Grilled Shrimp, Citrus Aioli
Coconut Shrimp Cakes, Tamarind-Ginger Sauce
Seared Ahi Tuna on Seaweed Crisps, Lemongrass and Sesame
Maine Crab Cakes, Cajun Remoulade



FIRST COURSE select one

ARCADIAN BABY GREENS | crumbled chèvre, peaches, blackberries, toasted pine nuts, blackberry vinaigrette

LOLLA ROSSA + BIBB LETTUCE | heirloom tomatoes, shaved fennel, warm coach farms' goat cheese fritter, sherry vinaigrette

MIXED ARTISAN GREENS | kalamata olives, pickled red onions, mint, lime vinaigrette

With assorted warm rolls, sweet butter



MAIN COURSE select two

HERB-CRUSTED COD | heirloom tomato + native corn risotto, basil + fine herb salad, opal basil vinaigrette

PAN-ROASTED SALMON | heirloom potato confit, roasted oyster mushrooms, green + white asparagus salad, white balsamic vinaigrette

SEARED GARLIC-ROSEMARY CHICKEN | parmesan polenta, sherry-glazed wild mushrooms, grilled eggplant, sweet onions, parmesan crisp

FREE RANGE CHICKEN | new season potatoes, morel mushrooms, vidalia onions, english peas, asparagus thyme jus

DRY AGED BEEF SIRLOIN | ash-roasted potato, corn purée, grilled native corn, charred vine-ripened tomatoes, madeira jus

FILET OF BEEF | pommes purée, heirloom carrots + english peas, madeira jus

VEGETARIAN ALTERNATIVE

WILD MUSHROOM RISOTTO | oyster + king trumpet mushrooms, charred carrots, shaved vegetable salad



WEDDING CAKE select one

VANILLA CHIFFON CAKE | caramel mousse, salted caramel sauce

LEMON SUMMER BERRY TORTE | vanilla cake, lemon curd + fresh red raspberries, vanilla buttercream

CARAMEL + CHOCOLATE RASPBERRY TORTE | chocolate cake, golden caramel mousse, fresh red raspberries

CHOCOLATE HAZELNUT TORTE | chocolate cake, chocolate mousse + hazelnut dacquoise, fresh red raspberries

CARROT CAKE | cinnamon cream cheese frosting

COFFEE + TEA | *French Roast, Decaffeinated, Assortment of Tea*
Milk, Cream, Sugar Pillows, Splenda, Equal, Lemon Slices

