

# Weddings

Seasonal & Traditional Crudites Welcome Tables and/or passed Appetizers  
Available Upon Request



## SALAD & ARTISAN ROLL TABLE

(Choice of Two Salads)

## PASSED HORS D'OEUVRES

(Choice of Six)



### Hot Options

#### Beef Satay

Beef strips marinated in a teriyaki glaze

#### Raspberry Brie

Served in a puff pastry

#### Maryland Crab Cake

Lump crab meat served with lemon aioli

#### Kobe Franks in a Blanket

Wrapped in a puff pastry & served  
with ale mustard

#### Mini Reubes

Corned beef, sauerkraut and swiss on Rye  
topped with thousand island dressing

#### Coconut Shrimp

Covered in panko and coconut served  
with orange horseradish sauce

#### Beef Short Rib

Mini panin with Gruyere cheese and  
caramelized onions

#### Coconut Shrimp

Covered in panko and coconut served  
with orange horseradish sauce

### Cold Options

#### Beet Tower

Roasted beets infused with goat cheese

#### Seafood Ceviche

Marinated with orange, lime, a touch of  
jalapeno and fresh herbs

#### Shrimp Cocktail

Served with homemade cocktail sauce

#### Ahi Tuna

Served on a crispy wonton with  
sriracha aioli and cilantro

#### Crab Salad

Mixed with endive and apple slaw

#### Grilled Filet Mignon

Served on a crostini topped with red  
onion marmalade and horseradish cream

#### Chipotle Chicken Salad

Served in a mini tortilla cup

#### Caprese Skewer

Served with a balsamic glaze

# WEDDINGS



## ENTREES - Choice of Two Fresh Seasonal Vegetables & Choice of Starch Included

<b>Stuffed Chicken</b>	Filled with ricotta cheese and spinach, topped with Madeira wine sauce
<b>Oven Roasted Pork Loin</b>	Maple glazed served with apple sauce and brandy demi glaze
<b>Grilled Balsamic Chicken Breast</b>	With sauteed spinach, sun-dried tomatoes and mozzarella cheese in a garlic velouté
<b>Amaretto Chicken</b>	Pan seared with wild mushrooms, slivered almonds and amaretto cream sauce
<b>Fareo Island Salmon</b>	Pan roasted with a lemon beurre blanc and capers
<b>Orechiette Pasta</b>	With shrimp, sun-dried tomatoes, broccoli florets and grated Romano cheese in a light garlic velouté
<b>Swordfish</b>	Grilled to perfection and topped with mango salsa

## Carving Station

Choice of One

### Turkey Breast

with fresh herb panned gravy

### Maple Glazed Pork Loin

with an apple cranberry dressing

### Flank Steak

marinated & Grilled, served with salsa verde and a red wine demi

### Strip Steak

grilled and topped with a cabernet demi

*Additional Active Stations Available Upon Requests*

## Dessert

Ice Cream Bar with Assorted Toppings or Cobbler with Ice Cream

*Served with Coffee*

# PLATED DINNER

## STARTERS - Choice of One

Mushroom Risotto - Wild Mushrooms & Parmesan Risotto  
Fresh Mozzarella & Tomato - Topped with Fresh Basil & Balsamic Glaze  
Seasonal Ravioli - with Brown Butter & Fresh Sage

## SALADS - Choice of One

Caesar Salad - Herb Croutons, Shaved Parmesan, Caesar Dressing  
House Salad - Mixed Greens, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

## ENTREES

Choice of One from each category



## POULTRY

Stuffed Chicken Breast with Spinach & Ricotta Cheese, Red Wine, Demi Topping  
Chicken Marsala - Lightly Floured Topped with a Wild mushroom Marsala Sauce  
Chicken Milanese, Panko Crusted Chicken, Arugula Salad, Burrata Cheese Balsamic Glaze

## SEAFOOD

Roasted Salmon Topped with a Citrus Beurre Blanc  
Oven Roasted Monkfish Topped with a Roaster Red Pepper Cream Sauce  
Shrimp Scampi Served Over Linguine

## BEEF & PORK

Marinated Sliced Flank Steak with a Cimichurri Sauce  
Cornbread & Cranberry Stuffed Pork Loin  
Slow Roasted BBQ Brisket

## DESSERT

Mixed Berry Cobbler  
Fresh Baked Cookies