Weddings

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



SALAD & ARTISAN ROLL TABLE

(Choice of Two Salads)

PASSED HORS D'OEURVES

(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 aloli

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

Stuffed Chicken

Filled with ricotta cheese and spinach, topped with Madeira wine sauce

Oven Roasted Pork Loin

Maple glazed served with apple sauce and brandy demi glaze

Grilled Balsamic Chicken Breast

With sauteed spinach, sun-dried tomatoes and mozzarella cheese in a garlic velouté

Amaretto Chicken

Pan seared with wild mushrooms, slivered almonds and amaretto cream sauce

Fareo Island Salmon

Pan roasted with a lemon beurre blanc and capers

Orechiette Pasta

With shrimp, sun-dried tomatoes, broccoli florets and grated Romano cheese in a light garlic velouté

Swordfish

Grilled to perfection and topped with mango salsa

Carving Station

Choice of One

Flank Steak

with fresh herb panned gravy

Turkey Breast

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

Maple Glazed Pork Loin

Strip Steak

with an apple cranberry dressing

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

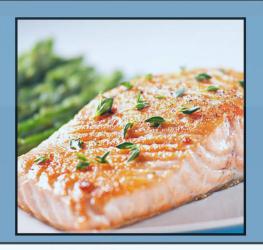
Mushroom Risotto - Wild Mushrooms & Parmesan Risotto
Fresh Mozzarella & Tomato - Topped with Fresh Basil & Balsamic Glaze
Seasonal Ravioli - with Brown Butter & Fresh Sage

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