

# *Sample Wedding Menus*

## **ELEGANT PLATED MENU**

### **Butlered Hors d 'Oeuvres**

*Truffled Gnocchi & Reggiano Parfaits*

*Crab Cakes with a Lime Chipotle Remoulade*

*Lemon Shrimp Risotto Parfaits*

*Beef Wellington with béarnaise*

*Sweet Potato, Beet, Carrot and Parsnip Skewer*

*Lemon Zested Picholine Olive Tapenade*

### **Salad Course**

#### ***French Cafe Salad:***

*Roquefort, Walnut and Pears with Baby Field Greens, Endive and Mache.*

### **Choice of Entrées**

*Filet Mignon with and Béarnaise*

*Wild Salmon with an Orange Basil Relish*

*Lavender Honey Lacquered Chicken with a Thyme scented Jus*

*Locally Raised Vegetables - best available of the season*

*Truffled Fingerling Potatoes with Reggiano & Herbs*

*Artisan Rolls & Butter*

### **Dessert Course**

*Wedding Cake from our Pastry Chef*

*Coffee & Tea Service*

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## **SMALL PLATE RECEPTION MENU**

### **Hors D'oeuvres Stations**

*Grilled & Fresh Vegetable Crudit  with Hummus and Pita Triangles*

*Slider Bar with Beef, Pulled Pork, Turkey and Falafel Versions*

*Baked Brie Wheel topped with Cranberry Pecan Compote*

*Steaming Dim Sum Bar - Pot Stickers, Shrimp Hargow, Char Siu Baau*

*Paella with Seafood, Chicken, Chorizo and Smoked Paprika & Saffron Rice*

### **Butlered Hors d'oeuvres**

*Chicken Cordon Bleu bites with Supreme Sauce*

*Maine Lobster Risotto Parfaits*

*Bacon Wrapped Scallops*

*Brie with Orange zested Cranberry & Walnuts in Phyllo*

*Boursin & Spinach Stuffed Mushrooms*

*Classic Clams Casino*

*Tequila & Lime infused Chicken Mini Tacos*

### **Build Yourself S'mores Bar**

*Bananas Foster Bread Pudding with Rum Foam*

*Wedding Cake by our Pastry chef*

*Coffee & Tea Station*

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## **BUFFET WEDDING RECEPTION MENU**

### **Stationary Hors d 'Oeuvres**

#### ***Tuscan Antipasto:***

*Prosciutto, Sopressata, Pepperoni, Fresh Mozzarella, Roasted Red Peppers, Artichoke Hearts, Mediterranean Olives, and Artisan Breads*

#### ***Artisan Cheese Display:***

*French Brie, Chevre, Stilton, Pepper Jack and Irish Cheddar served with Flatbreads & Crackers*

#### ***Butlered Hors d 'Oeuvres:***

*Petite Crab Cakes with a Chipotle Lime Remoulade  
Coconut Shrimp with a Blackberry Ginger Dipping Sauce  
Cocktail Franks in Puff Pastry  
Cheese Steak Spring Rolls with a Spicy Ketchup dip*

#### ***Mini Thin Crust Pizzas:***

*Balsamic Glazed Fig & Smoked Gouda, Chevre & Artichoke, Tomato, Basil & Mozzarella*

## **Buffet**

*Bacon Wrapped Pork Loin stuffed with Andouille Sausage and Spinach with a White Wine Shallot Reduction.*

*Herb Roasted Chicken with a Sage Scented Jus*

*Alaskan Cod with Baby Tomato, Fennel and White wine*

*Locally Raised Vegetables - best available of the season*

*Pecan Texamati Rice Pilaf*

*Baby Greens Salad with Candied Walnuts, Grape Tomatoes, Carrots and Cucumber*

*Fresh Seasonal Sliced Fruit*

*Wedding Cake from our Pastry Chef*

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## **CASUAL BBQ WEDDING**

### **Appetizers**

*Summer Tomato, Mozzarella and Basil Bruschetta*  
*Chipotle Chicken & Jack Cheese Firecracker Flautas*  
*Angus Sliders with Cheddar, Onions & BBQ sauce*  
*Shrimp, Corn & Red Pepper Quesadillas with Salsa and Sour Cream*  
*Petite Chicken Cordon Bleu with a Supreme Sauce*

### **Main Buffet**

*Slow Smoked Carolina Style Pulled Pork*  
*Slow Smoked Ribs with Sweet Kansas City Style BBQ sauce*  
*Hickory Smoked Pasture Raised Chickens*  
*Creamy Macaroni & Cheese*  
*Sweet Summer Corn & Red Peppers*  
*Jalapeno Cilantro Infused Cole Slaw*  
*Bacon Cheddar Chive Potato Salad*  
*Maple Glazed Corn Bread Served with Maple Butter*

#### **Caesar Salad:**

*Crispy Romaine Lettuce with Parmesan, Sourdough Croutons and Fresh Pepper*

#### **Wedding Pies:**

*Apple Rhubarb, Lemon Zested Blueberry, Peach Raspberry and Tollhouse Chocolate Chip with Hot Fudge & Ice Cream*



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## **SHOWER MENU**

*Grilled & Fresh Vegetable Crudité with Hummus and Pita Triangles*

*Smoked Salmon on Pumpernickel with Fresh Dill Cream Cheese*

*Tomato, Basil & Mozzarella Bruschetta*

*Warm Brie, Spinach & Artichoke Dip with Flatbreads & Baguettes*

*Classic Cobb Salad with Diced Egg, Avocado, Tomato, Chicken, Onion, Bacon, and Crumbled Blue Cheese with a Cobb dressing*

*Artichoke, Eggplant and Lemon Lasagna*

*Chicken and Asparagus filled Crepes topped with a Champagne Sauce*

*Brown Rice with Herbs*

*Cauliflower Au Gratin*

*Cream Puffs, Éclairs and S' mores Brownies*

*No Service, Food Delivered in Disposable Serving pieces*