

## Sample Menu: Spring Wedding

**Signature Cocktail Upon Arrival** | Prosecco & Peach Nectar

### Displayed Hors d'oeuvres

*Cut Fresh Fruit with Greek Yogurt Dip*

*Spring Vegetable Selection with Hummus & Goddess Dips*

*Fresh Flat Breads, Lavosh and Crostini with Extra Virgin Olive Oil and Balsamic Syrup*

### Passed Appetizers

*Caprese Skewers with Grape Tomato, Baby Fresh Mozzarella Cheese and Basil Leaf with Lemon Vinaigrette*

*Herb Grilled Lamb Lollipop with Mint-Feta Pesto*

*Bay Scallop Ceviche on Potato Crispy with Lime and South American Spice*

*Complimentary Champagne Toast*

*Bread Service—Grilled Sesame & Wheat Flatbread, Served with Herbed Extra Virgin Olive Oil*

### Dinner Buffet

*Chef's Spring Salad*

*Roasted, Chilled Vegetable Salad*

*Rice Pilaf with Fresh Herbs*

*Orzo Pasta*

*Buttered Baby Tri-Colored Potatoes*

*Grilled Asparagus, Tomatoes and Carrots with Minted Olive Oil*

*Chicken Breast Francese with Lemon Butter and Caper Sauce*

*Fire Roasted Sirloin Steak Filet with Demi Glaze*

### Dessert

*Flambé with Ice Cream with Cherries Jubilee, Peaches & Brandy and Bananas Foster;  
Flamed Live Oyster Vanilla Ice Cream*

*Coffee and Tea Station*

## Sample Menu: Summer Wedding

**Signature Cocktail upon Arrival** | Mezcal Mule

**Displayed Raw Bar on Ice**

with fresh clams & oysters on the half-shell, shrimp & crab cocktail, scallop crudo and smoked salmon with fresh citrus, cocktail & mignonette sauce, condiments & accouterments

**Displayed**

seasonal fruit, domestic cheeses, crudites with dips, crackers and crostini

**Passed Appetizers**

*Petite Artichoke Francese*

*Basil Pesto Grilled Chicken Skewer*

*Brie and Raspberry Fillo Sachet*

*Antipasta Skewer with Soppressata, Provolone, Tomato and Kalamata Olive*

**Champagne Toast**

**Fresh Bread and Rolls with Flavored Whipped Butter**

**Caprese Salad**

with slices of house-made, fresh Mozzarella cheese, ripe summer beefsteak & yellow tomato, fresh basil and balsamic vinaigrette with wild greens

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## Entrees

**Carved Rosemary-Grilled Beef Tenderloin**

- or -

**Roasted Alaskan Halibut**

with olive and tomatoes, asparagus and Risotto Milanese

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## Dessert

**Complimentary Ice Cream with Cake**

**Coffee and Tea Service**

## Sample: Fall Wedding

**Signature Cocktail upon Arrival** | Apple Cider Sangria

### Displayed

domestic cheeses and fruits with cheddar, smoked Gouda, cheese curds and goat cheese with grapes, strawberries and melon

### Passed Appetizers

*Petite Quinoa Bowl with Curried Apple Slaw*

*Beef Tenderloin and Arugula Pesto Crostini*

*Smoked Trout and Pomegranate Aioli Canape*

### Complimentary Champagne Toast

#### Caesar Salad

kale and Romaine, grilled focaccia crouton, Pecorino-Romano cheese and heirloom tomato, with Caesar dressing

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## Duet Entrées

### Grilled Filet of Sirloin and Tarragon Butter Salmon

with whipped duchess potato, zucchini, sweet pepper and tomatoes with basil

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## Dessert

Warm Caramel Apple Pie with Vanilla Ice Cream

## Sample: Winter Wedding

**Signature Cocktail Upon Arrival** | White Cranberry Cosmo

**Displayed Hors d'oeuvres**

house-crafted antipasto display with artisan charcuterie, imported & domestic cheese, pickled vegetables, grilled vegetable, fruit garnish, crostini and fresh breads

**Displayed Brie Fondue and Fresh Fruit**

**Passed Appetizers**

*Tomato Confit and Ricotta Canape on Charred Baguette*

*Chicken Cordon Bleu 'Lollipops' with Sauce Mornay*

*Poached Shrimp and Citrus with Cocktail Sauce*

**Complimentary Champagne Toast**

**Fresh Bread Service with Olive Oil and Whipped Butter**

**Winter Salad**

with wild greens, butter radish, cucumber, pickled red flame grape, fresh bread croutons with concorde grape vinaigrette

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## Entrée Selection

**Spinach and Asiago Stuffed Chicken Breast**

- or -

**Fire-Grilled Filet Mignon**

with vegetable and bread stuffing and pan jus with butter-roasted winter root vegetables and roasted garlic mashed potato

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## Dessert

**Five Spice and Burnt Orange Peel Crème Brûlée**

**Coffee and Tea Service**

## Sample: Bridal Shower

**Signature Cocktail upon Arrival** | Mimosa

**Displayed**

seasonal fruit, domestic cheeses, crudites with dips, crackers and crostini

**Champagne Toast**

**Fresh Bread and Rolls with Flavored Whipped Butter**

**Wild Green Salad**

wild greens, yellow and red grape tomato, cucumber, sprouts and fresh-made croutons with lemon vinaigrette

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### Entrées

**Spinach and Asiago Stuffed Chicken**

with grilled asparagus, rice and couscous pilaf

- or -

**Grilled Atlantic Salmon**

over ancient grain and kale salad with artichoke hearts and olive

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### Dessert

**Complimentary Ice Cream with Cake**

**Coffee and Tea Service**