

# 2013-2014 Wedding Packages



## Hot Hors D'oeuvres (choose two)

- Brandied blue cheese
- Walnut, and pear crostini
- Mushroom caps filled with artichoke and asiago
- Coconut shrimp with Thai sauce
- Mini lamb brochettes with a Dijon glaze
- Tandoori chicken satays
- Mushroom and leek pastries
- Mini meatballs with chipotle glaze
- Brandied mushrooms filled with chèvre topped with toasted pecan
- Tiny vegetable samosas with raita
- Spicy Thai salmon cake with cilantro lemongrass aioli
- Potstickers with Ponzu sauce
- Chalupas with chorizo sausage
- Caramelized onion tartlets
- Jalapeno goat cheese hush puppies
- Brie and cranberry puffs
- Prosciutto artichoke mini quiche
- Ricotta fritters
- Zucchini latkes with feta

## Soup or Salad (choose one)

- Baby spinach salad with mandarin oranges, toasted almonds, red onions and poppy seed dressing
- Mixed green salad with tarragon vinaigrette
- Mixed field greens with cherry tomatoes, carrots and red onions with a balsamic vinaigrette

## Cold Hors D'oeuvres (choose two)

- Smoked salmon canapés
- Phyllo cups with crabmeat and fennel
- Thai chicken salad in cucumber cups
- Pecan and goat cheese marbles
- Goat cheese crostini with rosemary and honey
- Cucumber cups with feta, red onion and black olives
- Herbed cream cheese and grape crostini
- Spicy lemon fennel shrimp with black olives and feta tapenade
- Mango curry shrimp salad cups
- Edamame hummus crostini
- Bourbon chicken liver pate
- Peppered tuna skewer with wasabi mayo
- Bloody Mary shrimp spoons or soup shooter
- Pancetta crisps with goat cheese and pear
- Chicken liver and sage crostini
- Rice paper vegetable rolls (imperial rolls)

- Seasonal greens with feta, cucumber, tomato, and red onions with a Mediterranean vinaigrette
- Farmers market salad with gouda and roasted cremini mushrooms
- Boston bibb salad with champagne vinaigrette
- Curried butternut squash and apple soup
- Puree of root vegetable with chive

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### Entrée (choose one)

**Grilled Spice-Rubbed Chicken Breast** served with lemon shallot sauce accompanied with bell pepper rice pilaf, fresh snap peas and carrots  
\$59 (\$49.50 without hors d'oeuvres)

**Chicken Breast Stuffed with Spinach And Feta** finished with a sun-dried tomato cream sauce accompanied with chef's seasonal vegetables and herbed brown rice  
\$61 (\$51.50 without hors d'oeuvres)

**Chicken Supreme with Fontina, Artichoke and Sundried Tomato** served with a golden rice pilaf and sautéed zucchini and yellow squash  
\$61 (\$51.50 without hors d'oeuvres)

**Maple Mustard Grilled Atlantic Salmon** with fresh green beans and steamed baby potatoes  
\$62 (\$52.50 without hors d'oeuvres)

**Roasted Wild Salmon** with lemon and oregano served with a red pepper and corn relish with a brown rice pilaf and roasted asparagus  
\$62 (\$52.50 without hors d'oeuvres)

### Dessert (choose one)

Chocolate Marquise served with fresh berries

Dark Chocolate Towers filled with white chocolate mousse served with a fruit coulis

Lemon Panna cotta with blackberry coulis

Pumpkin Ginger Cheesecake Pie

Chocolate and Citrus Dacquoise

Truffle Royale Mousse Torte

**Herb Encrusted Beef Striploin** with sauce forestiere. and served with mini Yorkshire pudding, whipped Yukon gold potatoes and roasted vegetables.  
\$67 (\$57.50 without hors d'oeuvres)

**Grilled Beef Tenderloin with Roasted Garlic Sauce** served with leek and tomato quinoa and a wild mushroom ragout  
\$69 (\$59.50 without hors d'oeuvres)

**Pumpkin Seed Crusted Rack Of Lamb Stuffed with Minted Feta Cheese** served with a blueberry demi-glace accompanied with potato and leek latkes and green beans and tomatoes  
\$66 (\$56.50 without hors d'oeuvres)

**Children's Menu – Chicken Fingers** available for guests between 4 and 12 years. Infants free.  
\$30

### Vegetarian (choose one)

**Wild Mushroom Strudel** served with pan wilted spinach, roasted carrots and shallots  
\$59 (\$49.50 without hors d'oeuvres)

**Baked Acorn Squash** stuffed with barley ragout and roasted tomato coulis  
\$59 (\$49.50 without hors d'oeuvres)

**Vegetable Napoleon** with lentil ragout  
\$59 (\$49.50 without hors d'oeuvres)

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### Menu Package Includes:

- Bakeshop rolls with butter
  - Freshly brewed coffee, selected teas, and iced water
  - Elegant china service and stylish flatware
  - White linen for head table and guest tables
  - White skirting for head table
  - Up to four additional tables (gift table, cake table, etc.) draped with white linen
  - A simple floating centerpiece per guest table
  - Up to three consultation meetings in which wedding plans will be discussed
  - Consultation on the reception menu and bar service in one location
  - Communication with vendors on your behalf
  - One liquor license
  - Supervision of the reception site set-up
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### Guidelines

- \$3 per person will be charged for two or more entrée selections. The vegetable and starch needs to be the same for each entrée. Vegetarian is not considered a separate selection.
- A minimum of 50 people is required for a wedding. If your group numbers are less, custom pricing is available with a minimum of 25 people.
- Custom menu design fee \$100
- Final confirmation required 14 days prior to event
- Orders modified within 48 hours are subject to a \$40 service fee