

# Autumn Wedding Reception

## Choose 6 Handcrafted Hors d'oeuvres

Potato latkes with apple-red onion relish

Woodland mushroom tarts with truffle oil

Ratatouille and smoked mozzarella empanadas

Blackened chicken in puff pastry cup

Sesame seared ahi tuna with wasabi aioli

Tender teriyaki flank skewers

Crab claws with spicy avocado mash (\$)

Tandoori Shrimp with Yogurt cilantro dip

Lobster beignets, citrus crème fraiche (\$)

Jerk chicken skewers with mango jam

Pork and ginger dumplings, apricot chili sauce

Beef tenderloins wrapped in pancetta, gorgonzola dip (\$)

## You May Choose Additional Stationary Displayed Hors d'oeuvres

Local fresh picked garden vegetable arrangement with Olive Oil dip and Dill Crème (\$)

Assorted Imported and Domestic Cheeses with flatbreads and exotic fruits (\$)

Antipasto display with imported meats, cheeses and grilled vegetables, balsamic aioli (\$)

Chilled Ocean fresh Selection of Poached Shrimp, Crab claws and Clams on the Half shell,  
lemon wedges and cocktail sauce (\$)

Carving Stations and Themed Stations also available (\$)

## Plated Appetizer

Butternut squash & apple soup, crema  
Pear and gorgonzola salad, walnut-onion vinaigrette  
Sage Brown - Butter Braised Pumpkin Ravioli  
Shrimp & goat cheese quesadilla, orange infused beet relish  
Panko seared Feta Cheese with Grilled Radicchio and caramelized pear

## Buffet or Plated Entrée Samples

### Beef

Carved Beef Tenderloin, mushroom & chippolini onion bordelaise  
Sliced Chimichurri flank steak, fall vegetable timbale

### Chicken

Sautee' d Chicken Breast with fresh sage and warm apple hash  
Sautee' d Chicken Breast with lemon and rosemary jus

### Fish

Grilled Swordfish with Mediterranean tomato caper "chutney"  
Simple Grilled Salmon, herbs de provence butter

### Vegetarian

Asian wokked Vegetables with Tofu and Soba Noodles  
Eggplant Roulades with ricotta and smoked mozzarella, pesto marinara

## Dessert

Wedding Cake, garnished with fresh strawberry  
(priced separately)  
Local Brewed Coffee, herbal and black teas, appropriate condiments

(Additional dessert options available to enhance your reception)

\*\*Buffet Weddings will have choices of vegetable, starch and “appetizer” choice also

Placed on the buffet

(\$) Indicates an additional charge for this selection

Sample pricing

Choose 6 Passed Hors d'oeuvres, 2 Stationary Hors d'oeuvres,

1 appetizer, 3 Entrees..... 84.95, inclusive of service

Priced at a minimum of 75 guests

Price is exclusive of tax, gratuity, Wedding Cake, rentals, entertainment

And any additional selections made