

# Summer Wedding Reception

## Choose 6 Handcrafted Hors d'oeuvres

Corn blini with chipotle “whip” & black beans

Brie and asparagus tarts

Vegetable hash in fillo cup with herb salad

Blackened chicken in puff pastry cup

Ahi tuna Carpaccio, wasabi aioli

Tender teriyaki flank skewers

Crab claws with spicy avocado mash (\$)

Gremolata grilled Shrimp, spicy aioli (\$)

Zucchini beignets, Tomato basil crème fraiche

Shrimp and scallop ceviche “spoon” (\$)

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

Peach, raspberry and peppered goat cheese salad, lime vinaigrette

Spinach ravioli, artichoke & tomato “ragu”

Local Garden tomato Gaspacho, cilantro pesto

Gremolata Grilled Shrimp over summer succotash with spinach pesto (\$)

Herbed Salad with dilled beets, charred corn & marinated feta

## Buffet or Plated Entrée Samples

### Beef

Carved Fillet of beef, dried currant demi-glace

Marinated & grilled Flank steak, braised arugala - fennel “salad”

### Chicken

Grilled chicken breast with eggplant, prosciutto & garden tomato jam

Sautee’ d Chicken Breast ratatouille

### 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 (selection dependent)

(\$) 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