

# WEDDINGS MENU

## ~ PLATED ENTREES ~

*All Entrées are served with a Salad, Fresh Baked Rolls, Dessert, Coffee, Decaffeinated Coffee, and Tea Selection.*

*Add an Appetizer for an additional price per person.*

## ~ APPETIZERS ~

SPICED BUTTERNUT SQUASH BISQUE

Crème Fraîche & Spicy Apple

\$7 PER PERSON

NEW ENGLAND CLAM CHOWDER

Apple Wood Smoked Bacon & House Made Oyster Crackers

\$9 PER PERSON

JUMBO SHRIMP COCKTAIL

With Cocktail Sauce and Fresh Lemon

\$12 PER PERSON

PETIT CRAB CAKES

Spring greens & Spicy Remoulade

\$12 PER PERSON

## ~ SALADS ~

ORGANIC BABY GREENS SALAD

Sweet Peppers, English Cucumbers and Roasted Shallot Vinaigrette

BABY ARUGULA SALAD

Vermont Chevre, Dried Apricots, Candied Walnuts, Pomegranate Vinaigrette

CAESAR SALAD

Hearts of Romaine, Grated Cotija, Buttery Panko

With House Made Caesar Dressing and Crispy Tortillas

## ~ DESSERT ~

WHIPPED CREAM AND FRESH BERRIES TO ACCOMPANY YOUR WEDDING CAKE

ADD A LA MODE FOR \$2.00 PER PERSON

~ PLATED ENTREES ~

~ ENTRÉES ~

ROASTED ATLANTIC SALMON, LEMON BASIL BEURRE BLANC  
\$44 PER PERSON

SEARED LOCAL DIVER SCALLOPS, LEMON BUTTER  
\$44 PER PERSON

SEARED ATLANTIC COD, CITRUS BEURRE BLANC  
\$37 PER PERSON

HERB ROASTED ORGANIC STATLER CHICKEN, ROASTED GARLIC JUS  
\$38 PER PERSON

MASCARPONE STUFFED CHICKEN  
\$44 PER PERSON

CHICKEN MARSALA, MARSALA WINE SAUCE  
\$39 PER PERSON

GRILLED PORK T-BONE CHOP, NATURAL JUS  
\$40 PER PERSON

GRILLED FILET MIGNON, PINOT NOIR REDUCTION  
\$47 PER PERSON

HERB AND GOAT CHEESE STUFFED BEEF TENDERLOIN  
\$52 PER PERSON

GARLIC AND ROSEMARY RUBBED RACK OF LAMB, CARAMELIZED ONION JUS  
\$52 PER PERSON

*\*Select up to two entrees plus one vegetarian option, if desired. For more than one selection, highest price prevails.  
For more than three entrée selections, an additional \$5 per plate surcharge applies.  
Our Chef can accommodate additional requests.*

~ ENTRÉE ACCOMPANIMENTS ~

~ STARCHES ~

*Select one.*

BARLEY RISOTTO WITH ASPARAGUS AND ROMANO CHEESE  
BUTTERY POTATO PUREE  
MASCARPONE POLENTA  
ROASTED TRI-COLORED FINGERLING POTATOES  
ROASTED FINGERLING POTATOES  
TOASTED ORZO RICE PILAF  
ROASTED GARLIC RED SKIN MASHED POTATOES  
MASHED SWEET POTATOES WITH BROWN SUGAR AND HONEY

~ VEGETABLES ~

*Select up to two.*

STEAMED GREEN ASPARAGUS  
STEAMED WHITE ASPARAGUS  
ROASTED PATTY PAN SQUASH  
TARRAGON GLAZED BABY CARROTS  
ROASTED TOMATOES PROVENCAL  
HARICOTS VERTS  
ROASTED SEASONAL ROOT VEGETABLES  
PAN ROASTED CAULIFLOWER

~ PLATED ENTREES ~

~ VEGETARIAN ENTRÉES ~

TOASTED POTATO GNOCCHI

Wild Mushrooms, Fresh Herbs, Shaved Romano, Savory Broth  
\$33 PER PERSON

BARLEY RISOTTO

Roasted Asparagus, Root Vegetables, Shaved Romano  
\$30 PER PERSON

GOAT CHEESE RAVIOLI

Fire Roasted Tomato Sauce, Fresh Herbs, Pecorino Romano  
\$38 PER PERSON

FARFALLE

Bowtie Pasta with Basil Pesto, Sweet Tomatoes and Pecorino Romano  
\$29 PER PERSON

ROASTED VEGETABLE AND HERB RAVIOLI

Fire Roasted Tomato Sauce, Fresh Herbs, Pecorino Romano  
\$36 PER PERSON