

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 Balsamic Vinaigrette

Baby Arugula Salad
Vermont Chevre, Dried Apricots, Candied Walnuts, Pomegranate Vinaigrette

Caesar Salad
Hearts of Romaine, Grated Cotija, Buttery Panko, Caesar Dressing, and Crispy Tortillas

Mediterranean Salad
Baby Greens, Crumbled Feta Cheese, Greek Olives, Pickled Red Onions, Shallot Vinaigrette

~ Dessert ~

Whipped Cream and Fresh Berries to accompany your Wedding Cake

Add A La Mode for \$2.00 per person

~ Plated Entrees ~

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

~ Entrées ~

Seared Atlantic Salmon, Lemon Basil Beurre Blanc
Pan Seared Atlantic Salmon, With a Light Lemon Cream Sauce
 \$42 per person

Seared Atlantic Halibut, Citrus Beurre Blanc
Pan Seared Halibut, Seasoned with Sea Salt and Cracked Black Pepper, With a Citrus Butter Sauce
 \$46 per person

Herb Roasted Organic Statler Chicken, Roasted Garlic Jus
Herb Marinated Organic Breast of Chicken, Slow Roasted, With a Roasted Garlic Jus
 \$38 per person

Chicken Picatta
Tender Egg Dipped Chicken, Sautéed with Butter, Lemon, and Capers
 \$41 per person

Chicken Marsala, Marsala Wine Sauce
Pan Seared Chicken, Seasoned with Sea Salt and Herbs, With a Wild Mushroom Marsala Sauce
 \$39 per person

Grilled Pork T-Bone Chop, Natural Jus
Thick Cut Grilled Pork T-Bone Chop, Seasoned with Kosher Salt and White Pepper, With a Natural Jus
 \$40 per person

Grilled Filet Mignon, Pinot Noir Reduction
Tender Grilled Filet, Seasoned with Garlic and Sea Salt, With a Red Wine Demi Glaze
 \$47 per person

Pepper Seared Filet Mignon, Wild Mushroom Demi
Black Pepper Dusted, Pan Seared Filet, With Wild Mushroom Demi Glaze
 \$47 per person

Garlic and Rosemary Rubbed Rack of Lamb, Caramelized Onion Jus
Garlic and Rosemary Infused Lamb, Slow Roasted, With a 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 ~

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

~ **Starches** ~

Select one.

Barley Risotto with Asparagus and Romano Cheese
Buttery Potato Puree
Roasted Fingerling Potatoes
Toasted Orzo Rice Pilaf
Roasted Garlic Red Skin Mashed Potatoes
Mashed Sweet Potatoes with Brown Sugar and Honey
Pan Seared Potatoes
Rosemary Roasted Red Potatoes

~ **Vegetables** ~

Select up to two.

Roasted Fennel
Steamed Green Asparagus
Steamed White Asparagus (*Seasonal*)
Roasted Patty Pan Squash
Tarragon Glazed Baby Carrots
Roasted Tomatoes Provencal
Haricots Verts
Roasted Batonnette of Seasonal Root Vegetables

~ 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

Roasted Vegetable and Herb Ravioli
Fire Roasted Tomato Sauce, Fresh Herbs, Pecorino Romano
\$36 per person

Vegetarian Purse
Roasted Root Vegetables, Feta Cheese, and Tomatoes, Wrapped in Flaky Dough with Red Pepper Coulis
\$34 per person

Singapore Styles Rice Noodles
Vermicelli, Scallions, Peppers, Sweet Onions, Mushrooms, Napa Cabbage, Curry Infused Szechuan Sauce
Gluten and Dairy Free
\$36 per person