

The Classic Menu Selections

*Five Hour Standard Open Bar, Champagne Toast
and Champagne Station to Greet Your Guests
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BUTLER PASSED HORS D' OEUVRES

*Mini Puffs with Crab, Roasted Corn, Smoked Ham Salad • Petite Carpaccio Bruschetta
• Seasonal Vegetable Tartlets, Herbed Boursin • Thai Chicken Spring Rolls*

STATIONARY DISPLAY

*Display of Domestic and International Cheeses, Crackers, Fresh Fruit
• Assorted Tapas and Small Plates Table • Charcuterie, Crostini, Spreads,
Exotic Olives, Marinated Mushrooms, Artichokes*

SALAD

*Organic Micro Field Greens, Cucumbers, Carrots, Grape Tomatoes,
Edible Flowers, Shaved Asiago, Balsamic Vinaigrette*

ENTRÉE SELECTIONS

Please select two of the following:

*Char Grilled Tenderloin of Beef, Bleu Cheese Crust,
Duchesse Potatoes, Haricots Vert Jus Liés*

*Sliced Roast Prime Beef Sirloin, Fingerling Potatoes,
Butter Glazed Baby Carrots, Mushroom Demi Glace*

*Grilled Lemon Marinated Chicken, Summer Squash,
Zucchini, Bell Pepper, Herbed Polenta, Lemon-Garlic Beurre Blanc*

*Prosciutto, Basil and Fontina Stuffed Chicken Paillard,
Penne Pasta, Spinach, Plum Tomatoes*

*Sole Paupiette filled with Scallops, Watercress,
Melted Leeks, Wild Rice Pilau, Chive Velouté*

*Potato Crusted King Salmon, Roasted Root Vegetable,
Late Picked Riesling Butter Sauce, Rice Pilaf*

*Our signature Butternut Squash Ravioli in Sage Beurre Blanc will be
included with your entree selections for your vegetarian guests*

DESSERT

Custom Designed, Beautifully Crafted Wedding Cake with Coffee & Tea Service