

The Elegant Menu Selections

*Six Hour Premium Open Bar, Champagne Toast
and Champagne Station to Greet Your Guests
< see page 12 >*

BUTLER PASSED HORS D' OEUVRES

*Asian Duck Salad, Carrots, Scallions, in a Cucumber Cup • Spice Rubbed
Pork Tenderloin, Corn Bread, Red Onion Marmalade • Mini Lump Crab Cakes,
Old Bay Aioli • Beef Tenderloin Crostini, Roasted Red Peppers, Basil Pesto
• Seasonal Vegetable Tartlets, Herbed Boursin • Thai Chicken Spring Rolls
• Cajun Shrimp, Cilantro Tequila Lime Sauce*

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, Grilled Vegetables*

PASTA ACTION STATION

Please select two chef attended pasta station options:

Pasta Carbonara, Smoked Ham, Spring Peas

Shrimp Penne with Garlic, Tomatoes, Spinach, Fresh Oregano

Pappardelle with Bolognese

Farfalle, Herb Grilled Chicken, Vegetables

Rigatoni, Fresh Tomatoes, Garlic, Shallots, Basil in Tomato Cream

SEAFOOD STATION

Please select one of the following:

Raw Bar Station

*Freshly prepared seafood items to include Shrimp Cocktail, Crab Legs,
Fresh Oysters, Clams, Calamari, Assorted Accompaniments
Customized Ice Sculpture*

Sushi Station

*A variety of Sushi & Sashimi hand crafted by an authentic Sushi Chef
Accompanied by Wasabi Brick, Pickled Ginger*

APPETIZERS

Please select one of the following:

- Seasonal Vegetable Bisque • Sesame Crusted Rare Ahi Tuna, Grilled Pineapple, Bok Choy*
- Tomato, Fresh Mozzarella, Basil Caprese, Aged Balsamic Reduction, Extra Virgin Olive Oil*
- Seared Shrimp, Scallops, Organic Field Greens, Belgian Endive, Roasted Garlic-Red Pepper Vinaigrette • Braised Lamb Ravioli, Spring Carrots, Pearl Onions, Lamb Jus Liés*
- Grilled Duck Breast with Rosti Potatoes, Green Apple & Red Onion Slaw*



SALAD

Please select one of the following:

- Organic Micro Field Greens, Cucumbers, Carrots, Grape Tomatoes, Edible Flowers, Shaved Asiago, Balsamic Vinaigrette*
- Organic Bibb Lettuce, Radicchio, Haricot Vert, Point Reyes Bleu Cheese and Edible Flowers, Shallot Vinaigrette*



ENTRÉE SELECTIONS

Offered tableside to your guests the evening of the reception. Please select two of the following:

- Braised Beef Short Rib, Wild Mushrooms, Leeks, Celery Root-Potato Puree Jus Liés*
- Roast Duck Breast, Sweet Potato-Carrot Puree, Haricot Vert, Mission Figs Madeira Demi Glace*
- Roulade of Capon, Sautéed Spinach, Red Onions, Herbed Boursin, Baby Carrots & Couscous Roasted Garlic Cream Sauce*
- Grilled Lemon Marinated Chicken, Summer Squash, Zucchini, Bell Pepper, Herbed Polenta, Lemon-Garlic Beurre Blanc*
- Atlantic Salmon, Stewed Fennel, Tomatoes, Red Bliss Potatoes, Dill Beurre Blanc*
- Butter Poached Halibut with Lobster, Rock Shrimp Risotto, Cucumber & Red Onion Salad, Lobster Cream*
- Grilled Beef Tournedos & Butter Poached Lobster, Asparagus and Croquette Potatoes, Hollandaise*
- Herb Encrusted Grilled Filet Mignon, Grilled Asparagus, Gruyere Dauphinoise Potatoes*

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
The Classic Confection Collection Dessert Station

Please select one additional Sweet Sensation Station located on page 15.

Coffee and Cordials Bar