

Sample Wedding Menu

*This sample menu features both a spectacular stationary cheese display, as well as butler-served hors d'oeuvres.
The four course meal is crowned with a delicious blackberry and chocolate concoction served in a visually impressive martini glass.*

Social Hour

Stationary

Cheese Board featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Brie, and Gorgonzola; Homemade Breads and Crackers
Garnished with Seasonal Berries and Imported Olives

Butler Service

Fresh Maine Lobster and Garden Chives in Puff Pastry with White Wine Hollandaise Sauce
Pistachio Crusted Lamb Lollipops with Cherry Drizzle

Chef Designed Plated Dinner Menu

1st Course

Summer: Chilled Strawberry Soup with Miniature Sugar Cookie
Winter: Acorn Squash Bisque with Rosemary Honey Cracker

2nd Course

Candied Pecans, Fresh Strawberries and Gruyere Cheese on a Bed of Mesclun Greens with Champagne Vinaigrette

3rd Course

Choice of

Grilled Filet Mignon with Cognac Demi-Glaze and Pan-Fried Portobella Mushrooms
Seared Mahi Mahi with Tomato Curried Cream Sauce on a Creamy Saffron Risotto
Pomegranate Glazed Quail Topped with Tangerine Relish on Bed of Arugula

All Accompanied by Grilled Seasoned Asparagus

Dessert Course

Blackberry Mousse and Fudge Brownie
Layered in Martini Glass with
Fresh Whipped Cream and Fruit Garnish



*This is an upgraded Chef Designed Menu.
Please call for pricing.*