



Hors d'oeuvre Selection (choose three)

- Asparagus Straws
- Coconut Shrimp with Curry Dip
- Crispy Polenta Cakes with Chipotle Dip
- Butternut Cranberry Tart Bites
- Mushroom Strudel
- Spanakopita
- Romesco & Goat Cheese Crostini
- Vegetable Spring Roll
(Soy Dipping Sauce)
- Braised Stuffed Mushroom
- Prosciutto Wrapped Grilled Seasonal Fruit
- Gorgonzola Grapes
- Tomato or Berry Bruschetta
- Vegetable Relish Crudités
- Antipasto Platter
(Marinated Red Peppers, Fresh Mozzarella, Artichokes & Mushrooms)
- Crab Cake Bites
(w/ Lemon Dipping Sauce)
- Grilled Vegetable w/ Pepper Aioli
- Rollup Sandwich Choice of Meat or Vegetarian
- Chilled Gourmet Gazpacho Shots
- Seared Ahi Tuna & Wasabi Cream on Flatbread
- Dollar Size Potato Latkas w/ Smoked Salmon
- Caramelized Onion Tart Bites
- Steamed Artichokes
(W/ Lemon Caper Dipping Sauce)
- Jerk Pork Skewers
- Artisan Cheese & Fruit Plate



Salad Choices: (choose two)

Oven Roasted Beet Salad

(w/ Vinaigrette)

Fresh Spinach Salad

(w/ Dried Cranberries & Walnuts Balsamic Vinaigrette)

Quinoa Tabulli Salad

(w/ Lemon, Cucumber, Tomatoes & Mint)

Summer Vegetable Salad

(Golden Beets, Long Beans, Roasted Corn & Light Vinaigrette)

Caesar Salad

(W/ Hand Torn Croutons & Grated Parmesan Cheese)

Greens with Grilled Fennel and Apples

Greek Vegetable

(Cucumbers Onions, Tomatoes, Garbanzo, Red Pepper & Feta)

Classic Panzanella

(Hand Torn Green, Grilled Pan Rustic Tossed in Lemon Vinaigrette)

Tomato Caprese

(Season's Best Tomatoes, Fresh Mozzarella, Basil & Lemon)

Asian Slaw

(Napa Cabbage, Carrots, Onions & Diakon w/ Sesame Dressing)

Oven Roasted Asparagus & Walnut Salad

(w/ Walnut Oil Vinaigrette)

Corn and Tomato Salad

(w/ Arugula & White Wine Vinaigrette)

Strawberry Avocado & Orange Salad

(W/ Torn Greens & Citrus Vinaigrette)

Brown Butter Balsamic Vinaigrette & Greens

(w/ Goat Cheese Crumbles)

Couscous Primavera

(Fresh Vegetable, Basil & Lemon Vinaigrette)



Entrée Choices: (choose two)

Pasta Shells with Butternut Squash (vegetarian)

(Grilled Escarole, Browned Butter and Sage)

Creamy Oven Roasted Butternut Squash Risotto (Vegetarian)

Torta Rustica (Vegetarian)

(Layers of Grilled Vegetables & Cheese Wrapped in an Italian Bread Dough)

Mushroom Strudel (vegan)

(Mushrooms, Onions, Garlic & Herbs wrapped in Crispy Phyllo)

Seared Salmon or Halibut *

(w/ Fennel, Sun Dried Tomatoes, Basil, Olives)

Lavender and Rosemary Lamb *

(Trio of Lamb Medallions marinated & Grilled)

Braised Lamb Shanks *

Traditional Spanish Paella

(Medley of Seafood, Chicken, Sausage and Vegetables with Saffron infused Rice.

Cooked in a Traditional Paella Pan)

Brined & Roasted Chicken

Almond Stuffed Breast of Chicken

(Multigrain Pilaf & Roasted Almonds)

Greek Style Stuffed Breast of Chicken

(Roasted Red Pepper, Spinach & Feta Cheese)

Balsamic Stuffed Breast of Chicken

(Balsamic, Spinach, Queso Fresco & Toasted Almonds)

Coq Au Vin

(Classic French Red Wine Braised Chicken Quarters)

Whole Roasted Suckling Pig (Lechon) *

(w/ Liver Sauce & Green Papaya Chutney)

Grilled Balsamic Pork & Stone fruit

(w/ Balsamic Vinegar, Garlic & Fresh Herbs)

Carved Pepper Crusted Beef

Roasted New York Strip *

(w/ a Red Wine Pepper Sauce)

Red Wine Braised Short Ribs



Side Dishes (choose two)

Roasted Mashed Yukon Gold Potatoes

Blue Cheese Mashed Potatoes

Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Braised Greens

Roasted Vegetable Medley

Multigrain Pilaf

Tomato Butterbeans

Steamed Seasonal Vegetables

(w/ Capers & Lemon)

Couscous Provencal

Green Onion Bread Pudding

Sweet Potato Gratin

Lentil Ratatouille

Pasta Primavera

Brown Rice Pilaf

Pesto Pasta

Steamed Broccoli

(W/ Lemon Aioli)

Sautéed Green Beans w/ Bacon

Roasted Spaghetti Squash w/ Almonds

Curry Banana Squash

Stuffed Zucchini

Sautéed Bok Choy & Mushrooms

Mixed Grilled Vegetables

Potato Leek Gratin



Dessert (Additional Charge \$6.00 per Person)

A Trio of Bittersweet Chocolate Torte, Fruit Cobbler and Vanilla
Ice Cream with Raspberry Coulee

Pear Camembert Tart

Baklava

Strawberry Clafouti

Peach & Blueberry Tart

Summer-Fruit Soup

(Puree Cantaloupe & Peaches topped w/ Fresh Berries)

Cardamom Pudding with Mango

Balsamic Glazed Strawberry & Vanilla Ice Cream

Service of the Wedding Cake included

\$38.00 per person plus tax

*** \$3.00 Extra Charge Per Person**