

Classic Wedding Buffet

\$55.⁹⁹ up

Stationary artisan cheese board, choice of three passed hors d'oeuvres, warm rolls & butter, one starter, two sides, two entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

For Starters

Garden Salad

Mixed greens- tomatoes- red onions- carrots- cucumbers- shredded mozzarella- croutons

Caesar Salad

Romaine- shaved parmesan- cracked black pepper- housemade croutons

Greek Salad

Romaine- roma tomatoes- feta- cucumbers- Kalamata olives

Caprese Salad

Spinach and basil- roma tomatoes- buffalo mozzarella- balsamic drizzle

Soup du Jour

Italian Wedding- Cream of Broccoli- Vegetable Minestrone- New England Clam Chowder

On The Side

Wild Rice Pilaf

Herbed Red Quinoa

Roasted Red Potatoes

Garlic Smashed Potatoes

Sweet Potato Soufflé

Seasonal Vegetable Medley

Roasted Rainbow Root Vegetables

Glazed Carrots

Sautéed String Beans & Shallots

Home-Style Mac & Cheese

Roasted Brussels & Bacon

Penne a la Marinara

Creamed Spinach

Cranberries & Brown Rice

Entrees

Beef/Pork:

Beef Bourguignon
Bourbon Beef Tips

Vegetarian:

Butternut Squash Ravioli
Eggplant Parmigiana
Grilled Vegetable Ravioli

Poultry:

Chicken Marsala
Mediterranean Stuffed Chicken
Chicken Parmesan
Chicken Almond Crepes

Fish:

Broiled Haddock
Broiled Salmon with Citrus Herb Butter
Shrimp Scampi

Beef Stroganoff
Chianti Braised Short Ribs

Tri-Color Tortellini Primavera
Vegetable Orecchiette Pasta

Chicken Capri
Chicken Milanese
Chicken Saltimbocca

Seafood Stuffed Haddock
Salmon Piccata
Seafood Fra Diavolo

Chef Attended

Turkey Breast with Sage Pan Gravy \$6pp
Baked Ham with Rum Raisin Glaze \$8pp
Roast Tenderloin of Beef \$12pp

Apple Cider Glazed Stuffed Pork Loin \$6pp
Prime Rib Au Jus \$10pp
New Zealand Rack of Lamb marketprice

Hors D'oeuvres

Cold

Bruschetta

Tomato, basil, mozzarella salsa ♦ balsamic drizzle

Roasted Fig & Goat Cheese Tartlet *honey drizzle*

Golden Gazpacho on Tortilla Spoon

Salmon Canape

Fingerling potatoes ♦ smoked salmon ♦ crème fraiche

Carpaccio

Seared beef tenderloin ♦ shaved imported parmesan ♦ evoo

Skewers

Fruit or Antipasto or Caprese

Sake Cured Tuna atop Crispy Wonton

Buffalo Chicken Bites

Phyllo cup ♦ bleu cheese crumble

Caribbean Smoked Fish Dip on Taro

Jumbo Shrimp

Virgin bloody mary shooter

Pesto Cream Cherry Tomatoes

Beef Tenderloin Crostini *Horseradish chive cream*

Hot

Twice Baked Fingerling Potatoes *gorgonzola ♦ pancetta*

Mushroom Caps

Spinach & Red Pepper or Maple Apple Sausage

Vegetable Dumplings *Miso teriyaki sauce*

Raspberry & Brie Crostini

Black Bean Cake *Cilantro cream*

Coconut Chicken Tenders *Sweet thai chili sauce*

Beef Wellington

Deconstructed Burger Skewer *Roasted garlic aioli*

Sesame Satay

Beef or chicken ♦ thai peanut sauce

BBQ Pork & Caramelized Onion Crostini

Beef Negimaki

Asparagus thin roast beef ♦ boursin spread

Crab Cakes *Roasted red pepper remoulade*

Jumbo Sea Scallop *Maple bacon jam*