

Ala Carte Wedding Menu

∞ Stationary Hors D'oeuvres ∞

Local Cheese & International Cheese Display

Fresh Fruits, Assorted Crackers, Fruit Chutney, and Onion Jam

Assorted Baby Vegetable Crudités

Assortment of Seasonal Vegetables with Toasted Baguettes and Creamy Hummus Dip

Fresh Fruit Display

Chilled Array of International Fruits and Minted Yogurt

Cheese Display AND Vegetable Crudités

Fresh Fruits, Assorted Crackers, Fruit Chutney, and Onion Jam, Assortment of Seasonal Vegetables with Toasted Baguettes and Creamy Hummus Dip

Antipasta Display

Assortment of Sliced Meats with Basil Marinated Mozzarella, Tomato Onion Salad, Pickled and Roasted Peppers, Warm Garlic Bread

Ducktrap Smoked Salmon Platter

Sieved Egg, Capers, Minced Onion, Chives, Toasted Rye Bread, Dill Mustard Sauce

Tuscany Table

Thinly Sliced Prosciutto Ham, Cheese Tortellini Salad, Chilled Eggplant Parmesan, Baby Arugula Salad, Chunk of Aged Parmesan Cheese, Toasted Italian Bread, Olive Oil, Sweet Grapes

Terrine and Pate Display

Assorted Game and Vegetarian Terrines with Chicken Liver Pate, Pork Rillettes, Frisee and Duck Confit Salad, Cornichons, Shaved Onion, Crusty French Bread

Chilled Smoked and Sliced Seafood Display

Assortment of Smoked Fish, Poached Salmon, Chilled Seafood Salad with Tarragon and Spicy Tuna Tartare, Accompanied by Appropriate Garnishes

All Prices are Subject to 5% Tax and 20% Service Charge

Ala Carte Wedding Menu

∞ Appetizers ∞

Cream of Potato Soup

Paprika Oil, Chives

Our Infamous Clam Chowder

Mesculun Greens

Basil Infused Tomato, Cucumber and Red Onion Salsa, Balsamic Vinaigrette

Baked Stuffed Seasonal Vegetables

Trio of Flavored Oils, Crispy Shoestring Potatoes

Crabcake

Jumbo Pan Sautéed Crabcake, Tomatillo Salsa, Fresh Cilantro, Pesto, Crispy Tortilla Strips

Carpaccio of Pepper Seared Tenderloin of Beef

Roasted Portobello Mushrooms, Shaved Parmesan, Italian Truffle Oil Vinaigrette

Grilled Asparagus Wrapped in Prosciutto Ham

Quenelle of Vermont Goat Cheese, Truffle Mayonnaise

Duck Confit and Honeyed Carrot Risotto

Crispy Leeks, Fresh Rosemary, and Horseradish

Lobster and Endive Salad

Chunks of Tender Lobster, Capers and Fennel Tossed in a Louis Sauce Served with Micro Greens, Apple and Belgian Endive Spears

Surf and Turf

Pair of Poached Shrimp, Thinly Sliced Beef Carpaccio, Micro Greens, Sauce Raifort, Dill Oil

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Ala Carte Wedding Menu

∞ Entrees ∞

Roasted Mushrooms and Cipollini Onions

Assorted Baby Vegetable Fricassee Served with a Golden Brown Risotto Cake, Trio of Flavored Oils

Herb Marinated Roasted Loin of Pork

Cornbread Stuffing, Chef's Fresh Vegetables, Crispy Carrot Garnish, Dijon Demi Glaze

Oven Roasted Filet of Salmon

Citrus Infused Cous Cous, Jardinière of Seasonal Vegetables, Minted Orange Sections, Lemon Butter Sauce

Diver Scallops with Herb Mustard Crust

Timbale of Shell Pasta and Ratatouille, Slow Simmered Tomato Sauce, Basil Pesto Swirl

Oven Roasted Arctic Char Filet

Crispy Rice Cake, Jardinière of Seasonal Vegetable Tossed in a Remoulade Dressing, Dill, Mustard Oil

Grilled Asparagus and Braised Cabbage Eggroll

Crispy Rice Cake, Baby Carrots, Vichy and Sweet Garlic Eggplant Puree

Grilled Double Cut Berkshire Pork Chop

Braised Apple Puree, Celery Root Potatoes, Sautéed Spinach, Roasted Shallot Demi Glaze, Mustard Oil

Prime Rib

Herb and Pepper Roasted Juicy Rib of Beef, Herbed Mashed Potatoes, Fresh Green Beans, Two Sauces

Sugar Cane Shrimp and Scallops

Vanilla Infused Basmati, Jardinière of Seasonal Vegetables, Scallion Puree, Spiced Ginger Beurre Blanc

Grilled Marinated Flank Steak

Creamy Mashed Potatoes, Roasted Onion Jam, Pomme Pie, Roasted Garlic Compound Butter

Filet Mignon

Grilled 8oz Filet of Beef, Roasted Vegetable Assortment, potato Gratin, Sweet Garlic Butter, Bordelaise Sauce

Lobster Thermidor

Classic Poached and Baked Lobster Served in Shell, Covered in Mornay Sauce, Asparagus, Shoestring Potatoes

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