

# *Platinum Wedding Package*

## ∞ Cocktail Hour ∞

**Three (3) Hours Open Bar**  
Top Shelf Liquor

**Champagne**  
Moet Chandon Champagne Toast

## **One (1) Hour of Stationary Hors D'oeuvres** (Choice of 3)

### Local Cheese Display

Fruit Chutney, Assorted Crackers, Fresh Fruit, Grafton Farm House Cheddar, Berkshire Bleu, Vermont Butter and Creamery Young Goat Cheese, Old Chatham Shepherders Camembert, and Cabot Farms Pepper Jack

### Assorted Antipasto Platter

Shaved Prosciutto, Vegetable Terrine, House Pate', Confit of Duck Leg with Cornichons, Hot and Sweet Peppers, Trio of Sauces, and Crusty Baguette

### Mediterranean Platter

Baba Ganoush, Curried Chick Pea Hummus, Minted Cucumber Relish, Spicy Lentils Surrounding Yogurt Marinated Chicken Breast, and Lettuce Leaf Roll-ups

### Smoked Salmon Platter

Maine's Famous Ducktrap Cold Smoked Salmon with Capers, Onion Jam, Pumpernickel Toast Points, Dill Mustard Sauce, Wasabi Soy Infused Seafood Salad with Wasabi Peas, Shiso, and Crispy Wonton Crackers

### Spicy Buffalo Chicken Wings

Dill Bleu Cheese Sauce

### Housemade Salmon Cakes

Apple Salsa

### Lobster Ravioli

Tarragon Oil with Sundried Tomatoes and Fennel

### Grilled Seasonal Vegetables

Assorted Baby Vegetables, and White Bean Salad Accompanied by  
Toasted Garlic Bread

### Fresh Chilled Raw Bar

**(\$5 per Person Supplemental Charge)**

Old Bay Spiced Poached Shrimp Cocktail, Wellfleet Oysters on the Half Shell, Littleneck Clams on the Half Shell, Tuna Tartare with Wasabi, Cocktail and Mignonette Sauces

# One (1) Hour of Butlered Hors D'oeuvres

(Choice of 3)

Local Goat Cheese Crostinis with Basil Pesto

Local Lamb Meatball with Curried Yogurt

Seared Filet Mignon on a Baguette with Truffled Mushroom Duxelle

Poached Salmon Mousse

Grilled Asparagus Wrapped in Prosciutto

Mini Lump Crabcakes

Herbed Lobster Tartlets in Phyllo Cups

Steak Tartare on Crostini with Horseradish

Fried Lobster Ravioli with Remoulade Sauce

Seared Foie Gras on Toast with Onion Jam

Smoked Salmon and Dill Tartare on Housemade Potato Chips

Curried Grilled Chicken Satay with Minted Yogurt

Lobster Stuffed Mushroom Caps with Herb Oil

Chatham Camembert on Rye Toast with Onion Jam

## ∞ Reception ∞

### Choice of Two (2) Appetizers

(One (1) Selection per Person)

#### Grilled Asparagus Spears

Topped with Lobster Salad and Caviar

#### Trio of Stuffed Vegetables and Sauces

#### Peppered Beef Carpaccio

Onion Jam, Baguette, and Vermont Goat Cheese

#### Poached Shrimp Cocktail

Mini Chop Salad and Two Sauces

#### Housemade Spinach and Mushroom Ravioli

Tomato Salad and Mushroom Broth

#### Baked Crab Stuffed Shrimp

Citrus BBQ and Grilled Polenta Cake

#### Crispy Risotto Cake

Shaved Prosciutto, Pecorino, and Sundried Tomato Salsa

#### Creamy Chicken and Spinach Risotto

Carrot Shoestring Garnish

#### Warm Maine Smoked Salmon

Potato Pancake with Onion Jam and Mustard Oil

#### Duck Confit and Roasted Beet Salad

Mint Walnuts, Oranges, and Local Goat Cheese

## **Choice of Two (2) Entrees**

An Additional Entrée choice can be added for an additional \$5.00 per person

### **8 oz Filet of Beef**

Roasted Portobello Mushrooms, Truffled Mushroom Sauce, and  
Creamy Chive Mashed Potatoes

### **Grilled Swordfish Steak**

Crispy Risotto Cake, Butter Braised Spinach, and Lemon Dill and Caper Beurre Blanc

### **Creamy Lobster and Fennel Risotto**

Sundried Tomato and Fresh Basil

### **Prime Rib**

Slow Roasted King Cut, Loaded Baked Potato, Wild Mushroom Spinach Sautee,  
Sauce Raifort and Au Jus

### **Half Roasted Amish Chicken**

Baked Onion and Apple Bread Stuffing, Fresh Green Beans and Rosemary  
Infused Puree of Apples

### **Beef and Shrimp Stroganoff**

Tender Slow Braised Angus Beef Cubes with Mushrooms, Onions, and Sour Cream,  
Served Over Basmati Rice with a Pair of Grilled Shrimp and Cornichon Relish

### **Grilled Porterhouse of Berkshire Pork**

Celery Root Apple Salad, Polenta Cake, and Red Wine Demi Glaze

### **Assorted Fresh Vegetables**

Wok Seared Green Beans, Grilled Squash, Roasted Mushrooms, Poached Baby Carrots,  
and Warm Wheatberry Salad

### **Crabmeat Crusted Salmon Filet**

Chive Mashed Potatoes, Green Beans, and Mustard Dill Butter Sauce

## **∞ Wedding Cake ∞**

Please Refer to Pictures for Options

## **Table of Desserts**

Bountiful Selection of Cream Puffs, Chocolate Cakes, Fruit Tarts, Cupcakes, Assorted Cookies,  
Strawberries with Whipped Cream, Brownies and Assorted Dessert Bars

**Molinari Sambuca, DiSaronno, Baileys Irish Cream, and Benjamin Port Wine**

Coffee, Tea and Decaf is Included

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