

Sample Wedding Menu 3

A Formal/Casual Reception for 125

Heavy Hors d' Oeuvres Served during Cocktail Hour Fresh Fruit Display

In season sliced fruits presented in mounded lettuce leaves in an attractive large display

Assorted Imported Cheese Board

Large Wedges of Porte Salute, Brie, St. Andre' and Danish Buttermilk Bleu Served on Granite Slabs

Passed Crab Stuffed Mushrooms

Button Sized Mushrooms Filled with full with Whole Lump Crab Meat

Passed Honey Dew wrapped in Prosciutto

Fresh Honeydew, carved into round balls and wrapped with thin, lightly salted Prosciutto

Dinner

Steamed Mussels

Black Maine Mussels, steamed and topped with a splash of White Wine and Garlic Butter

Grilled Tomatoes Parmesan

Whole Tomatoes, top removed, drizzled with Extra Virgin Olive Oil, sprinkled with chopped Basil and topped with Shredded Parmesan Cheese and roasted

Fresh Tossed Salad Bowl

Green Leaf and Romaine tossed with Seasonal Garden Vegetables and your choice of two dressings on the side

Steamed Corn on the Cob

Fresh Picked Whole Corn, broken in half and Steamed to perfect plumpness, served with Butter, Salt and Pepper

Penne Prima Vera with Olive Oil and Herbs

Fresh cooked Penne tossed tableside with Extra Virgin Olive Oil, Garlic, Thyme, Basil and Oregano

Smoked Beef Brisket

Whole beef brisket, dry-rubbed and house smoked with Hickory and Mesquite until tender, sliced and served with our Tomato and Molasses Barbecue Sauce

Sliced French Bread

Crusty French Baguettes Sliced and served in a woven basket

Dessert

Chocolate Dipped Strawberries

Fresh Strawberries dipped in Dark, Milk and White Chocolate, in a variety of designs, served on Platters

Lemon Minis

Miniature lemon cakes dipped in an Orange and Lemon zest-juice Icing and served on platters

This Menu presented for sample purposes only, any event can be customized to fit your needs