



A Wedding Reception
Full service seated dinner

WELCOME BEVERAGE
White Peach Sangria

STATIONARY DISPLAYS
MEDITERRANEAN DIPS

Roasted red pepper hummus and baba ganoush
Served with our house made spiced toasted pita and vegetable dippers

BRIOCHE BAKED BRIE

Warm creamy brie cheese wrapped in savory brioche and baked with apricot or raspberry preserves. Served with French bread and flatbreads and presented with dried fruits and grapes.

PASSED HORS D'OEUVRES

Wild mushroom, leek and goat cheese
Artichoke parmesan crostini
Asian Turkey burgers on brioche buns
Mango crab salad on wonton crisps
Indonesian chicken Satay with spicy peanut dipping sauce
Truffled risotto croquette with Lemon aioli

COCKTAIL STATIONS

NEW ENGLAND RAW BAR

An incredible selection of oysters and clams on the half shell, jumbo iced shrimp, cocktails crab claws, scallop ceviche, hot sauce, cocktail sauce and lemon presented in a beautiful lighted ice display

CLASSIC CARVING STATION

Roasted Pork Loin with rosemary & garlic
With mashed Yukon gold potatoes, sauces, and miniature rolls.

PAD THAI STATION

Guests' choice of Shrimp, chicken, tofu or beef with diakon, cilantro, peanut sauce and vegetables sautéed over broad rice noodles.

PLATED DINNER

MEDITERRANEAN ARUGULA SALAD

Grilled vegetables, goat cheese & baby Arugula with Balsamic vinaigrette

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Tableside choice of

Filet Mignon or Baked vegetable stack with goat cheese or Chicken Francese or Salmon Fillet

(Entrée choice served with mixed grain Pilaf and broccoli with lemon & garlic)

Fresh breads and butter served table side

Coffee & Tea Service

TABLE PLATES

Chocolate covered strawberries & Cannoli

FROM THE BAR

Full bar selections

All non-alcoholic beverages, mixers, garnishes, Ice and basic bar supplies included