



**A W A T E R F R O N T W E D D I N G  
T O  
R E M E M B E R ...**

**OUR PACKAGE INCLUDES:**

**ONE HOUR TRAY PASSED HORS D' OEUVRES**

**CHEESE DISPLAY**

**FIVE HOUR OPEN PREMIUM BAR**

**THREE COURSE GOURMET SEATED DINNER OR BUFFET**

**CHAMPAGNE TOAST**

**VALET PARKING**

**HARBOR VIEW ROOM AT THE DELAMAR  
(PENDING AVAILABILITY)**

**Please Note All Pricing Is Exclusive of Tax And Gratuity.  
A 6.35% Sales Tax & 22% Service & Administration Fee Will Be Added to All Pricing.**

## **HORS D'OEUVRES (Please Select Six)**

### **Seafood**

Classical shrimp cocktail  
Smoked trout profiteroles, trout caviar  
Smoked salmon wrapped asparagus, dill mousseline  
Spicy tuna tartar, cucumber cup  
Caviar duo, buckwheat blinis, crème fraîche (sup \$6)  
Bacon wrapped scallops, balsamic reduction  
Pan seared mini crab cakes, mustard-mango salsa  
Summer shrimp roll, sweet & sour chili sauce  
Shrimp & vegetable tempura, mirin dipping sauce  
Smoked salmon, buckwheat blinis, lemon-caper cream  
Leek & salmon quiche

### **Meat**

Beef carpaccio crostini, tarragon mustard  
Prosciutto wrapped bocconcini, basil, balsamic essence  
Crispy duck breast "à la plancha" pineapple glaze  
Curried chicken meatballs, mint-coriander yogurt sauce  
Golden chicken "almondine", honey mustard  
Grilled Mediterranean beef skewers  
Baby lamb chops, satay sauce  
Mini croque-Monsieur  
Golden chicken "almondine" honey mustard  
Andouille in a blanket, Dijon mustard

### **Vegetarian**

Brie & truffle mini grilled cheese  
Tomato, mascarpone & basil Bruschetta  
Beet crostini, goat cheese cream, candied beet chip  
Artichoke & goat cheese fritters, marinara  
Egg salad "vol au vent" black caviar  
Swiss cheese Gougères (Cheese Puffs)  
Chickpea vegetable fritters, minted yogurt sauce

## **PLATED DINNER**

l'escale restaurant bar, 500 Steamboat Road, Greenwich CT 06830  
Tel, (203) 661-4600 Fax, (203) 661-4601  
[www.lescalerestaurant.com](http://www.lescalerestaurant.com)

## **Appetizer** (Please Select One)

Asparagus vichyssoise, truffle cream, asparagus shavings, micro greens

Roasted beet mosaic, sugar snap, cherry tomato, chickpea, goat cheese, spicy granola

Salad "Santé" spinach, kale, radish, cucumber, tomato, blueberry, quinoa, baby carrot, almond

Tomato carpaccio, baby greens, fennel shaving, muscatel dressing

Baked Maryland crab cake, warm French lentil salad, mustard dressing

Heirloom tomato, imported bocconcini, arugula, basil, Moscatel glaze

Smoked salmon, horseradish cream, baby cress, blinis, grilled lemon

Shrimp, avocado, grapefruit, mâche greens, radish, citrus dressing

Bouillabaise "vol au vent" mussel, sea scallops, shrimp, crab

Maine lobster, avocado, melon, cherry tomato, lemon vinegar, cilantro oil (sup \$10)

Wedge salad, romaine heart, bacon, radish, cherry tomatoes, scallion, blue cheese, ranch dressing

## **Entrée** (Please Select Two)

Atlantic salmon "a la plancha" whole grain mustard dressing

Pan seared branzino filet, lemon-tomato-caper sauce

Local striped bass Maitre D' tomato coulis

Oven roasted Amish chicken breast, fresh herb au jus

Grilled double lamb chops, preserved lemon & mint pesto

12oz grilled veal loin chop, marsala-mushroom jus (sup \$5)

Angus New York steak, green peppercorn sauce

Grilled Angus filet mignon, shallot-red wine sauce (sup\$ 10)

## **Accompaniments** (Please Select Two)

### Potato & Grains

Country potato, onion, celery pepper  
Garlic-rosemary roasted fingerling  
Crispy phyllo potato roll  
Corn-quinoa-bulgur pilaf  
Golden barley & English Pea "farrotto"  
Yellow rice & lentils medley

### Greens & Vegetables

Ratatouille stuffed tomato  
Buttered yellow & green beans  
Grilled asparagus  
Seasonal vegetable medley  
Mediterranean vegetable gratin  
Herb roasted broccolini

## **Dessert** (Please Select One)

### Vanilla crème brûlée

Mixed berry trifle, vanilla sponge cake, Grand Marnier custard

Cheesecake, fresh raspberry

Warm chocolate cake, pistachio ice cream

Strawberry rhubarb cobbler, vanilla ice cream

Exotic fruit & fresh berries, mango sauce