

Wedding Menu #1

Hors d'oeuvres

*Our Signature Souffléed Parmesan Cheese Puff Diamonds
Cream of Butternut Squash, from Shot Glasses, Pumpkin Seeds
Roasted Pepper, Mozzarella Italian Sausage in Pastry
Mushroom Wontons, Caramelized Ginger Sauce*

Beverages

Assorted Sodas, Sparkling Water, Juices, Bar Fruit, Ice

Pre-set on tables

Artisan Rolls/Breads, Butter Rosettes

1st Course

Mixed Baby Field Greens, Goat Cheese Purse, Fig-Balsamic Dressing

2nd Course

Porcini Ravioli with Wild Mushrooms Sauce Sautéed Baby Spinach

3rd Course

*Filet Mignon or Shrimp Kabobs, Julienne Vegeables
Smashed Basil Pesto Potatoes*

4th Course

*Local Apple-Pear Strudel, Vanilla Bean Ice Cream
Flourless Chocolate Cake with Walnut Brittle*

*Silver Spoon Buttery Sweet Trays for each table
French Roast Regular, Decaf Coffees, Tea, Cream, Sugar*

Wedding Menu #2

Hors d'oeuvres

*Tuscan Vegetable Bruschetta, Vegetables, Chevre and Artichokes
Baked Clams with Casino Style Peppers and Shallots
Toasted Coconut Chicken with Grilled Pineapple, Pena Colada Sauce
Toasted Coconut Shrimp, Grilled Pineapple, Pena Colada Dressing*

Anti-Pasta Station

*Carpaccio, Capponata, Herb Marinated fresh Mozzarella, Olives,
Marinated Artichokes and Peppers, Herb Focaccia Bread*

Farmers Market, Dips & Spreads

*Elaborate Crudité with flowering vegetables and
Homemade Ratatouille and Hummus Dips*

Beverages

Assorted Sodas, Sparkling Water, Juices, Bar Fruit, Ice

Pre-set Salad

*Napoleon of Fresh Mozzarella, Grilled Eggplant, and Tomatoes
Mesclun Greens drizzled with our Signature Fig Balsamic Dressing.*

Plated Entrée:

Sliced Herb Crusted Filet Mignon with Roasted Shallot Sauce

Or

Chicken Francaise Medallions with Lemon Caper Sauce

Fingerling Potatoes with Fresh Rosemary and Thyme

Mélange of Oven Roasted Seasonal Vegetables

(French Haricot Vert, Baby Carrots, Sugar Snap Peas)

Dessert

Tropical Summer Fruit Platter of Sweet Sliced Fruit

French Roast Regular and Decaf Coffee, Herbal Teas

Celebratory Wedding Cake

Wedding Menu #3

Our Signature Baked Brie

Caramelized Apples, Pears and Pecans

Sweet Grapes, Provolone Bread, Flatbreads, Dried Fruits and Berries

Farmers Market, Dips & Spreads

Elaborate Crudité with flowering vegetables and

Homemade Ratatouille and Hummus Dips

Beverages

Assorted Sodas, Sparkling Water, Juices, Bar Fruit, Ice

Pre-set Salad

*Napoleon of Fresh Mozzarella, Grilled Eggplant, and Tomatoes
Mesclun Greens drizzled with our Signature Fig Balsamic Dressing.*

Buffet

Skewered Chicken Kabobs with Herbs, Apples and Lemon

Whole Sides of Barbequed Salmon on Cedar Planks

Grilled Basil and Garlic Shrimp tossed with Angel Hair Pasta

Medley of Grilled and Oven Fired Vegetables

*French Green Beans, Grape Tomatoes, Champagne Vinaigrette
Farfalle Pasta of Summer Vegetables with Basil
Basmati Rice with Herbes de Provence and Heirloom Tomatoes*

Dessert

Action Crepe Station

*Warm Strawberries, Nutella and Vanilla Sauce, Whip Cream
Brown & Powder Sugar, Mint, Fresh berries, Orange Marmalade
Celebratory Wedding Cupcakes
French Roast Regular and Decaffeinated Coffees, Herbal Tea*

Wedding Sample Menu #4

*Our Signature Souffléed Parmesan Cheese Puff Diamonds
Green Chili Grilled Shrimp with Mango Coulis
Chilled Asparagus and Prosciutto with Asiago Cheese
Greek Feta and Sun Dried Tomatoes, in Phyllo Roulade
Tuscan Lemon and Oregano Chicken Brochettes with Pepper Aioli
Italian Sausage, Roasted Pepper and Smoked Mozzarella en Croute*

Beverages

Assorted Sodas, Sparkling Water, Juices, Bar Fruit

Buffet

*Mediterranean Inspired Chicken Francaise with Fresh Basil,
Roasted Artichokes, Kalamata Olives and Sun dried Tomatoes
Grilled Basil and Garlic Shrimp tossed with Angel Hair Pasta*

*Fingerling and Yukon Bliss Potatoes with Rosemary and Thyme
Grilled Summer Vegetable Medley with Candied Garlic Confit
Basmati Rice with Herbes de Provence and Heirloom Tomatoes
Vine Ripe Red & Yellow Layered with Fresh Mozzarella, Basil,
Summer Garden Salad with Mesclun Greens,
Savory Herb Dressing, Gorgonzola Cheese*

Dessert

*Wedding Cupcakes, Pecan Diamonds, Decadent Chocolate Brownies,
Lemon Bars, Laced Orange Cookies
French Roast Regular and Decaffeinated Coffees, Herbal Tea*