

*Wedding Menu Tier 1*

*Local & domestic cheese display*

*Featuring local crafted cheese, local & seasonal harvested fruits*

*Passed hors D' oeuvres (choice of 4)*

*Hot*

*Spanakopita*

*Vegetable spring roll with mea ploy*

*Chicken & local mushroom wonton with ginger soy*

*Chicken & Lemongrass pot stickers with sesame dipping sauce*

*Chicken satay with peanut dipping sauce*

*Panko crab cakes with spicy remoulade*

*Beef satay with teriyaki glaze*

*Chicken cordon blue*

*Scallops wrapped in bacon*

*Cold*

*Anti Pasto skewers*

*Local brie with seasonal fruit compote crostini*

*Cucumber cup with boursin cheese*

*Maple cream with local pancetta crostini*

*Goat cheese & roasted red pepper canapé*

*Smoked salmon with balsamic onion jam*

*Heirloom bruschetta*

*Port poached pear & brie with organic honey*

*Starters:*

*House made New England clam chowder*

*Chicken Florentine*

*Butternut squash bisque with local maple cream and toasted pumpkin seeds*

*Salad:*

*Classic Cesar*

*Local field greens*

*With grape tomatoes, Euro cucumber, shaved carrot and Balsamic vinaigrette*

*Entrees:*

*Haddock gremulatta \$39*

*Lemon zest, parsley, Beurre blanc*

*Chablis seared statler chicken*

*Cranberry shallot Glace de pullet*

*Chicken Piccata \$39*

*Caper butter & fresh herbs*

*Soy marinated top sirloin*

*Shitake ginger demi-glace*

*Maple glazed pork loin*

*Local apple & Guinness*

*\$41*

*Wedding Menu Tier 2*

*Local & domestic cheese display*

*Featuring local crafted cheese, local & seasonal harvested fruits*

*Local vegetable Crudité's display with house made dips*

*Stationed Hors D' oeuvres ( Choose 1)*

*Anti pasto display : marinated mushrooms, artichoke hearts, fresh mozzarella & tomato salad, sliced meats & cheese, olives, peppers grilled vegetables, assorted rustic breads & herb infused olive oil*

*Crab Fondue martinis : with rustic breads*

*Local Baked brie: with toasted almonds, organic lemon honey, assorted chutneys and French banquettes .*

*Passed hors D' oeuvres (choice of 6)*

*Hot*

*Spanakopita*

*Vegetable spring roll with mea ploy*

*Chicken & local mushroom wonton with ginger soy*

*Chicken & lemongrass pot stickers with sesame dipping sauce*

*Chicken satay with peanut dipping sauce*

*Panko crab cakes with spicy remoulade*

*Beef satay with teriyaki glaze*

*Chicken cordon blue*

*Scallops wrapped in bacon*

*Sugar cane skewered shrimp with mea ploy*

*Beef wellington*

*Cold*

*Anti Pasto skewers*

*Local brie with seasonal fruit compote crostini*

*Cucumber cup with boursin cheese*

*Maple cream with local pancetta crostini*

*Goat cheese & roasted red pepper canapé*

*Smoked salmon with balsamic onion jam*

*Heirloom bruschetta*

*Port poached pear & brie with organic honey*

*Oyster shooters*

*tenderloin crostini Blue cheese snowflakes*

*Starters:*

*House made New England clam chowder*

*Chicken Florentine*

*Butternut squash bisque with local maple cream and toasted pumpkin seeds*

*Lobster bisque en crouete*

*Local White corn bisque with chili oil (seasonal)*

*Salad:*

*Classic Cesar*

*Local field greens*

*With grape tomatoes, Euro cucumber, shaved carrot and Balsamic vinaigrette*

*Local baby arugula with cucumber crown candied walnuts Dried cranberries and Blood Orange vinaigrette*

*Entrees:*

*Haddock gremolata*

*Lemon zest, parsley, Beurre blanc*

*Chablis seared statler chicken*

*Cranberry shallot Glace de pullet*

*Seafood stuffed Sole*

*Lobster cognac cream*

*Caramelized salmon*

*Herb beurre rouge*

*Grilled Sirloin*

*Berkshire blue cheese compound butter*

*Slow roasted Prime rib*

*Port au jus*

*Grilled Grouper*

*Chermoula*

*Filet mignon*

*Marsala mushroom demi-glace*

*\$51*

*Wedding Menu Tier 3*

*Local & domestic cheese display*

*Featuring local crafted cheese, Charcuteries local & seasonal harvested fruits*

*Local vegetable Crudité's display with house made dips*

*Stationed Hors D' oeuvres ( Choose 2)*

*Anti pasto display : marinated mushrooms, artichoke hearts, fresh mozzarella & tomato salad, sliced meats & cheese, olives, peppers grilled vegetables, assorted rustic breads & herb infused olive oil*

*Crab Fondue martinis : with rustic breads*

*Local Baked brie: with toasted almonds, organic lemon honey, assorted chutneys and French banquettes.*

*Raw bar: (market price) larger shrimp, oysters on half shell, crab claws*

*Sushi Station (market price)*

*Passed hors D' oeuvres (choice of 6)*

*Hot*

*Spanakopita*

*Vegetable spring roll with mea ploy*

*Chicken & local mushroom wonton with ginger soy*

*Chicken & Lemongrass pot stickers with sesame dipping sauce*

*Chicken satay with peanut dipping sauce*

*Panko crab cakes with spicy remoulade*

*Beef satay with teriyaki glaze*

*Chicken cordon blue*

*Scallops wrapped in bacon*

*Sugar Cain skewered shrimp*

*Beef wellington*

*Lamb lollipops*

*Cold*

*Anti Pasto skewers*

*Crab profiteroles*

*Cucumber cup with boursin cheese*

*Maple cream with local pancetta crostini*



*Goat cheese & roasted red pepper canapé*

*Smoked salmon with balsamic onion jam*

*Heirloom bruschetta*

*Local brie with seasonal fruit compote crostini*

*Port poached pear & brie with organic honey*

*Oyster shooters*

*Large shrimp cocktail*

*Ahi Tuna Poke on wonton crisp*

*Pepper crusted tenderloin crostini*

*Starters:*

*House made New England clam chowder*

*Chicken Florentine*

*Butternut squash bisque with local maple cream and toasted pumpkin seeds*

*Lobster bisque en crouete*

*Local White corn bisque with chili oil (seasonal)*

*Salad:*

*Classic Cesar*

*Local field greens*

*With grape tomatoes, Euro cucumber, shaved carrot and citrus vinaigrette*

*Local baby arugula with cucumber crown candied walnuts Dried cranberries and Blood Orange vinaigrette*

*Caprese salad*

*Heirloom tomatoes, fresh mozzarella, organic greens, balsamic reduction*

*Inter mezzo: Champagne sorbet & fresh mint*

*Entrees:*

*Haddock gremulatta*

*Lemon zest, parsley, Beurre blanc*

*Chicken Piccata*

*Caper butter & fresh herbs*

*Caramelized salmon*

*Herb beurre rouge*

*Seafood stuffed Sole*

*Lobster cognac cream*

*Grilled Sirloin*

*Berkshire blue cheese compound butter*

*Slow roasted Prime rib*

*Port au jus*

*Grilled Grouper*

*Chermoula*

*Filet mignon*

*Marsala mushroom demi-glace*

*Land & Sea pairings*

*Grilled filet mignon with herb Beurre rouge*

*& vanilla butter poached lobster tail*

*Herb seared filet mignon & Stuffed sole lobster cognac sauce*

*Grilled sirloin & grilled Prawns and chive hollandaise*

*Prime rib with grilled Mahi-mahi and crab Béarnaise*

**\$65**