



## 2018 Spring Summer Plated Wedding Menu

---

### HORS D' OEUVRES

(Select Six)

#### **Poultry Options**

- Smoked Chicken Taco Salad, Roasted Corn Pico De Gallo, Waffle Cup, Chipotle Crème
- Chicken Miso Dumpling, Yuzu Wasabi
  - Chinese Chicken Summer Roll
- Buffalo Chicken Mac and Cheese Bites,
- Smoked Chicken Quesadillas, Avocado Salsa

#### **Beef/Pork Options**

- BLT, Crispy Pancetta, Lettuce, Roasted Baby Tomato, Basil Aioli, Pretzel Roll
  - Ryebein Meatballs, 1000 Island Dressing
- Corn, Manchego, CT Chorizo Arancini, Saffron Aioli
  - Smoked Cheddar Beef Slider, Dijonnaise
  - BBQ Short Rib, Fried Pickle, Micro Kale

#### **Seafood Options**

- Seared Tuna, Sweet Rice Cake, Wasabi Aioli, Sesame Seeds
  - Ancho Marinated Shrimp, Mango Salsa, Vegetable Cup
- Cajun Corn Crab Cakes Red Pepper Aioli
  - Lobster Corn Fritter, Sweet Basil Aioli

#### **Vegetarian Options**

- Roasted Corn Chowder and Smoked Gouda Boules
  - Grilled Vegetable Bruschetta, Eggplant Caponata, Cucumber Cup (VG, GF)
  - Whipped Local Ricotta, Grilled Peach, Lavender Honey Drizzle, On a Spoon
  - Deviled Egg, Savory Cup, Egg White Confetti
  - Vegetable Sushi, Wasabi Aioli (VG, GF)

### HARVEST DISPLAY

Chef's Selection of Domestic and Imported Cheeses, Cured Meats, Dips and Spreads, Baked Brie with Seasonal Jam, Assorted Table Crackers and Sliced Baguettes, Marinated and Julienne Vegetables and Dried Fruits to garnish

### APPETIZER

(Select One)

- Penne Pasta, Traditional Vodka Cream Sauce, Italian Mascarpone (V)
- Summer Vegetable Torchio Pasta, Spinach and Basil Pesto, Parmesan Shards (V)
- Warm Garden Tomato Tart, Fresh Baby Tomatoes, Basil Pesto, Mozzarella, Reggiano (V)
- Seared Scallop, Sunchoke Puree, Braised Kale, Lime Cilantro Gremolata

*As A Suggested Option You May Substitute Your Appetizer with A Pasta Station During Cocktail Hour.  
Served With Chef's Selection of Bread, Parmesan Cheese and Red Pepper Flakes*



## 2018 Spring Summer Plated Wedding Menu

---

### SALAD

(Select One)

#### **Society Room "Panzanella"**

Thinly Sliced Cucumber Wrapped Baby Greens, Ricotta Salata, Baby Heirloom Tomatoes, Parmesan Crisp, Sherry Mustard Seed Vinaigrette

#### **Tomato Mozzarella Stack**

Seasons Peak Tomatoes, Mozzarella, Basil Crystals, Balsamic Reduction

#### **Roasted Peach Salad**

Bibb Lettuce, Cucumber Threads, Pickled Watermelon Radish, Shaved Red Onion, Orange Candied Walnuts, Raspberry Vinaigrette

### ENTRÉES

(Please Select 3 Proteins and 1 Vegetarian Meal)

#### **Barbecue Braised Beef Short Rib**

Sharp Cheddar Yukon Puree, Sunflower Roasted Romanesco and Cauliflower

#### **Grilled Filet of Beef**

Pobalano Potato Cake, Grilled Asparagus, Rosemary Demi

#### **Duet of Petit Filet and Saffron Shrimp Skewer**

Roasted Garlic Whipped Yukon Potato, Summer Vegetable Spaghetti

#### **Deconstructed Cod "Chowder"**

Pan Seared Cod, Wilted Kale, Clams Casino, Lardons, Chowder Broth, Potato Crisps

#### **Miso Salmon**

Grilled Atlantic Salmon, Crispy Shrimp Dumpling, Spring Vegetables, Forbidden Black Rice, Crisp Rice Noodles, Ginger Miso Jus

#### **Herb Statler Chicken**

Rosemary Roasted Potatoes, Broccolini, Fire Roasted Red Pepper Puree

#### **Speck Wrapped Statler Chicken**

Statler Chicken Breast Wrapped in Speck, Saffron Risotto, Haricot Verts, Heirloom Tomato Confit

#### **Vegan "Spaghetti and Meatballs" (V) (VG) (GF)**

Zucchini and Squash "Pappardelle" with Baby Tomatoes, House-made Tomato Sauce, Lentil Meatballs

#### **Stuffed Mushrooms (V) (VG) (GF)**

Sundried Tomato, Artichoke and Spinach Stuffed Mushrooms, Sautéed Kale, White Bean Cassoulet, Herb Oil

#### **Grilled Vegetable Ratatouille (V)**

Thinly Sliced Summer Vegetables, Caramelized Fennel and Tomato Jam, Wilted Kale

**Add On: Cold Water Lobster Tail** available at Market Price

### DESSERT

#### **Wedding Cake**

Flavor and design by Creative Cakes by Donna or Kim's Cottage Confections  
Coffee, Decaf and Tea Service