



2022 Plated Spring Summer Wedding Menu

HORS D'OEUVRES

(Select Eight)

Poultry Options

- Jalapeno Tomatillo Chicken Taco, Cilantro Slaw (GF)
- Buffalo Chicken Empanada, Bleu Cheese Crema
- Chicken Frito with Buffalo Ranch (GF)
- Chipotle Corn Chicken Salad, Phyllo Cup
- Chicken Fried Chicken, Sweet Potato Mash, Bleu Cheese Country Gravy

Beef/Pork Options

- BLT, Crispy Pancetta, Lettuce, Baby Tomato, Basil Aioli, Pullman Bread
- BBQ Meatloaf with Tomato Jam
- Korean Beef Dumpling, Cilantro Pesto
- Beef Tenderloin Crisp, Horseradish Cream (GF)
- Tenderloin Meatball, Cheddar Enchilada Sauce

Vegetarian Options

- Truffle Honey Goat Cheese filled Baby Heirloom Tomato (GF)
- Olive Tomato Bruschetta, Balsamic Drizzle, Crostini (VG)
- Chipotle Portabella Taco (VG)
- Vegan "Sausage" Stuffed Cremini Mushroom (GF)(VG)
- Grilled Vegetable Gazpacho Shooter (VG)(GF)

Seafood Options

- Tuna Poke, Wonton Cup
- Sofrito Shrimp, Avocado Puree, Roasted Corn Salsa, Tostones Cup (GF)
- Lobster Mac & Cheese
- Salmon Croquette, Lemon Dill Crema
- Thai Marinated Mussels (GF)

COCKTAIL HOUR STATION

(Select One)

Harvest Display

Chef's Selection of Domestic and Imported Cheeses, Dips and Spreads, Assorted Table Crackers and Sliced Baguettes, and Fresh Fruits to Garnish

Add Cured Meats for \$5.00 per person

Bruschetta Bar

Crostini, Cauliflower Bites and Pita Chips Basil Scented Tomato, Artichoke Tapenade, Roasted Peppers, Sautéed Mushrooms, Herbed Ricotta, Crumbled Bacon, Hot Spinach Dip and Housemade Garlic Hummus

Stuffed Breads

Italian Provisions and Vegetable Ricotta Served with Housemade Marinara, Basil Pesto

Classic Mac & Cheese Station

Add Your Own: Blackened Chicken, Smithfield Ham, Black Pepper Shrimp, Roasted Tomatoes, Bacon, Broccoli, Corn, Oven-Roasted Onions, Truffle Oil, Sriracha & Ketchup

Arancini Station

Assorted Arancini to include Parmesan Cheese, Wild Mushroom, & Bacon Served with: Cilantro Aioli, Truffle Aioli, Smoked Gouda Cream

***(V) = Vegetarian, (VG) = Vegan, (GF) = Gluten Free**



A P P E T I Z E R

(Select One)

Penne Pasta, Traditional Vodka Cream Sauce, Italian Mascarpone (V)

Shells, Italian Sausage, Spinach, Roasted Garlic, Plum Tomatoes

Bowtie Pasta, Sundried Tomato and Artichoke Garlic Cream (V)

Marinated Shrimp Cocktail with Glass Onions, Sweet Drop Peppers,
Green Goddess Cocktail Sauce, Served over Shredded Iceberg

Lemon Sorbet (V)(GF)

*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*

S A L A D

(Select One)

Society Room House Salad (V) (GF)

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

Tuscan Salad (V) (GF)

Arcadian Greens, Kalamata Olives, Artichoke Hearts, Roasted Red Pepper,
Crumbled Goat Cheese, Polenta Croutons, Lemon Thyme Vinaigrette

Iceberg Wedge (GF)

Shredded Carrots, Tomatoes, Bacon Crumbles, Buttermilk Ranch (GF)

Traditional Caesar Salad

Romaine Lettuce, Caesar Dressing, Garlic Crostini, Parmesan Cheese



ENTRÉES

(Please Select 1 Beef, 1 Chicken, 1 Fish and 1 Vegetarian Meal)

Burgundy Braised Beef Short Rib (GF)

Yukon Mashed Potatoes, Charred Corn, Burgundy Demi

Filet of Beef (GF)

Garlic & Red Pepper Roasted Broccolini, Herb Fingerling Potatoes, Summer Tomato Compote

Duet of Petite Filet and Cilantro Lime Shrimp Skewer (GF)

Summer Tomato Compote, Mojo Jus, Purple Mashed Potato, Grilled Asparagus

Asiago Encrusted Salmon

Himalayan Rice, Grilled Broccolini, Balsamic Drizzle

Seared Scallops (GF)

Bacon Wrapped Scallops Kabob with Maple Mustard Sauce, Parmesan Risotto, Roasted Baby Carrots

Sesame Tuna

Peanut Noodle Salad, Cucumber Salad & Spicy Ginger Sauce

Grilled Statler Chicken (GF)

Poblano Lime Chimichurri, Spanish Rice, Avocado & Tomato Salad

Duxelle Stuffed Chicken Breast (GF)

Red Wine Demi Glaze, Smashed Cheddar Potatoes, Summer Vegetable Medley

“Crab” Cake (V) (VG) (GF)

Bed of Sautéed Spinach, Jicama Slaw, Avocado Cream Sauce

Creamy Grilled Vegetable Polenta (V) (VG)

Grilled Bell Peppers, Red onion, Asparagus, Zucchini, Summer Squash, Tomato Jam, Balsamic Drizzle

Penne “Bolognese” (V) (VG)

Lentil Penne, Vegan Bolognese, Pan Seared Julienne Zucchini, Yellow Squash and Peppers, Crispy Kale

Add Ons:

Cold Water Lobster Tail available at Market Price

Ribeye Filet \$8.00 per person

DESSERT

Wedding Cake

Flavor and Design by Creative Cakes by Donna or Kim’s Cottage Confections

Regular Coffee, Decaf and Tea Service