



2023 Plated Spring Summer Wedding Menu

HORS D'OEUVRES

(Select Eight)

Poultry Options

- Jalapeno Tomatillo Chicken Taco, Cilantro Slaw (GF)(DF)
- Buffalo Chicken Empanada, Bleu Cheese Crema
- Curry Chicken Salad, Phyllo Cup (DF)
- Chicken Caprese Arancini, Basil Pesto
- Sweet Chili Chicken Meatball, Sriracha Mayo (GF)(DF)

Beef/Pork Options

- Enchilada Meatball, Cheddar Enchilada Sauce
- Brown Sugar Glazed Pork Belly, Jalapeno Slaw (GF)(DF)
- Korean Beef Dumpling, Cilantro Pesto (DF)
- Mediterranean Beef Skewer, Tzatziki Sauce
- Barbeque Meatloaf, Tomato Jam, Cowboy Onions

Vegetarian Options

- Harissa Sweet Potato Stuffed Pita, Guacamole, Cucumber Dill Salad (VG)
- Brie Cheese & Fig Panini, Toasted Baguette
- Chipotle Portobello Taco (VG)
- Vegan "Sausage" Stuffed Cremini Mushroom (GF)(VG)
- Ciliegine Caprese Skewers, Balsamic Syrup (GF)

Seafood Options

- Crab Hushpuppy & Honey Butter
- Avocado Shrimp Cocktail (GF)(DF)
- Lobster Mac & Cheese
- Blackened Salmon Taco, Chipotle Slaw (GF)(DF)
- New England Shrimp Salad Roll (DF)

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, Spinach Artichoke Dip, Roasted Red Pepper Tapenade, Sautéed Mushrooms, Herbed Ricotta, Crumbled Bacon, and Housemade Garlic Hummus

Classic Mac & Cheese Station

Add Your Own: Blackened Chicken, Bacon, Black Pepper Shrimp, Roasted Tomatoes, Broccoli, Roasted Street Corn, Caramelized Onions, & Sriracha

Arancini Station

Assorted Arancini to include Parmesan Cheese, Wild Mushroom, & Bacon
Served with: Basil Aioli, Truffle Aioli, Gorgonzola Cream

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free (DF) = Dairy Free



A P P E T I Z E R

(Select One)

Sweet Pea, Roasted Tomato, Balsamic Risotto, Parmesan Cheese (V)

Penne Pasta, Fire Roasted Tomato & Vodka Cream Sauce, Italian Mascarpone (V)

Fusilli Pasta, Sundried Tomato and Pesto Cream, Parmesan Cheese (V)

Shrimp Cocktail, Sweety Drop Peppers,
Green Goddess Cocktail Sauce, Served over Shredded Lettuce

*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

Caprese Burrata Salad (V) (GF)

Garlic Marinated Burrata, Tomato, Shaved Red Onion, Arugula, Pesto, Balsamic Reduction

Greek Salad (V) (GF)

Romaine Lettuce, Cucumber, Kalamata Olives, Tomato, Feta Cheese, Pickled Red Onion,
Oregano Vinaigrette

Caesar Salad

Romaine Lettuce, Caesar Dressing, Garlic Crostini, Parmesan Cheese



ENTRÉES

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

Braised Beef Short Rib (GF)

Whipped Yukon Potatoes, Charred Mexican Street Corn,
Burgundy Demi

Filet of Beef (GF)

Parmesan Red Potatoes, Blistered Shishito Peppers & Grape Tomatoes,
Chimichurri Sauce

Duet of Petite Filet and Garlic Shrimp Skewer (GF)

Filet with a Brandy Peppercorn Sauce & Garlic Shrimp Skewer with Lemon Saffron Cream
Whipped Yukon Potatoes, Roasted Asparagus

Blackened Ahi Tuna Steak (GF)(DF)

Blackened Ahi Tuna, Creole Vegetable Slaw, Whole Grain Mustard Aioli

Grilled Atlantic Salmon

Grilled Salmon, Mediterranean Lemon Orzo Salad, Crème Fraiche Tzatziki

Jerk Statler Chicken (GF)(DF)

Spice Brined Statler Chicken, Jerk Seasoning, Grilled Summer Vegetables, Cilantro Rice

Chicken Caprese (GF)

Char Grilled Chicken Topped with Vine Ripened Tomato & Mozzarella, Arugula Pesto,
Traditional Polenta, Balsamic Haricot Verts

Yellow Curry Tofu (V)(VG)(DF)

Sautéed Coconut & Yellow Curry Tofu, Peanut Noodles & Asian Cucumber Slaw

Grilled Portobello Steak (V)(VG)(DF)

Chimichurri Grilled Portobello, White Truffle Risotto Cake, Garlic Roasted Broccolini, Balsamic Drizzle

“Crab” Cake (V)(VG)(DF)

Bed of Sautéed Spinach, Cajun Roasted Corn, Lemon Dill Sauce

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

Regular Coffee, Decaf and Tea Service