



2024 Plated Spring Summer Wedding Menu

HORS D'OEUVRES

(Select Eight)

Poultry Options

- Jalapeno Tomatillo Chicken Taco, Cilantro Slaw (GF)(DF)
- Buffalo Chicken Croquette, Bleu Cheese Crema
- Curry Chicken Salad, Phyllo Cup (DF)
- Chicken Tikka Masala, Toasted Naan

Beef/Pork Options

- Ricotta Meatball, Rose Alfredo Sauce (GF)
- Fried Pork Belly, Pico De Gallo, Lime Crema (GF)(DF)
- Korean Beef Dumpling, Cilantro Pesto (DF)
- Barbeque Meatloaf, Tomato Jam, Cowboy Onions

Vegetarian Options

- Harissa Sweet Potato Stuffed Pita, Guacamole, Cucumber Dill Salad (VG)(DF)
- Vegetable Spring Rolls, Chili Dipping Sauce (DF)(VG)
- Vegan "Sausage" Stuffed Cremini Mushroom (GF)(VG)
- Fried Garlic Marinated Mozzarella, Pomodoro Sauce (V)

Seafood Options

- Pastrami Smoked Salmon Crostini
- Coconut Mango Shrimp Cocktail (GF)(DF)
- Lobster Mac & Cheese
- Blackened Tuna Taco, Chipotle Slaw (GF)(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)

Sundried Tomato Risotto, Shaved Parmesan Cheese, Roasted Red Pepper Pesto (V)

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

Fusilli Pasta, Arrabiata Sauce, Parmesan Cheese (V)

Shrimp Cocktail, Sweet 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 Tomato Salad (V) (GF)

Garlic Marinated Mozzarella Cheese, Vine Ripened Tomato, Spinach Pesto, Balsamic Reduction,
Basil Crystals

Strawberry Toasted Almond Salad (V) (GF)

Baby Field Greens, Toasted Almonds, Strawberries, Cucumber, Crumbled Goat Cheese, Berry 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)

Cheddar Smashed 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

Lemon Crusted Cod Loin

Lemon and Panko Crusted Cod Loin, Butter Poached Fingerling Potatoes, Pepper Flake Broccolini

Honey Garlic Glazed Atlantic Salmon (GF)

Honey and Garlic Glazed Salmon, Pineapple Fried Rice, Roasted Asparagus

Chipotle Statler Chicken (GF)(DF)

Char Grilled Chipotle Rubbed Statler Chicken, Cilantro Steamed Rice, Tomato Avocado Salad

Chicken Saltimbocca (GF)

Prosciutto Wrapped Chicken Breast, Fontina Cheese, Fresh Sage,
Traditional Polenta, Balsamic Haricot Vert, Roasted Chicken Jus

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

Cauliflower Parmesan (V)

Panko Crusted Cauliflower, Marinara Sauce, Mozzarella Cheese, Creamy Polenta

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