

HORS D'OEUVRES

Stationary

ARTISANAL CHEESE DISPLAY

Imported and Domestic Cheese Selection with French Bread and Assorted Crackers

RAW VEGETABLE CRUDITÉS

Seasonal Vegetable Display with Herb Dip and Gourmet Bread

ANTIPASTO DISPLAY

Assorted Italian Meats, Olives, Peppers, Cheeses and Marinated Artichoke Hearts

SEASONAL FRUIT

Freshly Sliced Fruit with White and Dark Chocolate Dipped Strawberries

MEDITERRANEAN SPREADS

Assorted Tapenades and Gourmet Spreads served with Gourmet Bread and Crackers

MINI STATION (Chef Attendant Required)

Selection of Mini Sliders, Gourmet Grilled Cheese, Lobster Rolls (Add \$3), Mini Clam Rolls (Add \$3), Mini Ruebens, Pigs in a Blanket, Mini Hot Dogs and Braised Short Ribs

Cold

Jumbo Shrimp Cocktail

Black Cod Ceviche with Cucumber Chiltepin Salsa

Shrimp Ceviche

Maine Lobster Salad served in an Avocado Nest
or Cucumber Cup

Smoked Atlantic Salmon served on Potato Pancakes

Artichoke Heart with Roasted Tomato or
Heirloom Tomato and Basil Bruschettas

Prosciutto-wrapped Mellon

Prosciutto-wrapped Pineapple Skewers served
with Pineapple Salsa

Tuna Tartar Crostini drizzled with Wasabi Sauce

Steak Tartar Crostini

Spicy Thai Vegetable Rolls with Green Onions and Ginger

Crostini with Goat Cheese and Balsamic Figs

Hot

Lemon Grilled Bacon-wrapped Scallops

Prosciutto-wrapped Sea Scallops

Mango Quesadillas with Fresh Mango Salsa

Vegetable, Beef or Chicken Quesadillas with
Homemade Seasonal Salsa

Seared Foi Gras with Pinot Noir Sauce

Lobster, Artichoke or Mushroom Fritters

Portabella Mushroom stuffed with Eggplant Caponata

Pulled Lamb Bell served on a Won Ton Crisp with
Overnight Tomato Confit

Seared Chocolate Salted Tenderloin Skewers

Sesame Beef Skewers with Soy Dipping Sauce

Grilled Lamb Lollipops, Balsamic and Honey Drizzle

Chorizo stuffed Bacon Rollups

Seasonal Soup Sips, Chef Inspired

DINNER SERVICE

First Course Selections (Choice of One)

SLICED FRESH TOMATO AND MOZZARELLA

Fresh Mozzarella and Basil drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette

BABY SPINACH & WATERCRESS

Served with a Panko Goat Cheese Cake and House Made Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Anchovies, House Made Croutons tossed with Renaissance Caesar Dressing and served in a Parmesan Reggiano Basket

MIXED FIELD GREENS

Spiced Walnut and Dried Cranberries topped with Crumbled Feta and Cranberry Vinaigrette

ENDIVE, ARUGULA AND PEAR SALAD

Tossed with Balsamic Vinaigrette

ICEBERG WEDGE

Crisp Iceberg Lettuce, Gorgonzola, sliced Pancetta and Tomato with House Made Dressing

Entrée Selections (Choice of Two)

SEAFOOD

Cedar Planked Salmon

Swordfish

Red Snapper

Mako Shark

Topped Chilean Sea Bass

Jumbo U-10 Scallops

Native Maine Lobster

MEAT

Roast Duck

Statler Chicken Breast

Rack of Venison

Rack of Lamb

New York Pork Sirloin

Filet Mignon

North Shore Surf~N~Turf (Add \$6/PP)

PASTA / VEGETARIAN

Wild Mushroom and Roasted Tomato Risotto

Spinach Ravioli

Seasonal Risotto Creation, Chef Inspired

Stuffed Portobello Mushroom Cap
with Goat Cheese

Chef Seasonal Creation

Choose two Entrée selections and allow our award-winning Chef to complement your meal with a variety of sauces and marinades

CHEF INSPIRED SAMPLES:

Champagne Buerre Blanc with Saffron, Roasted Pineapple Salsa, Raspberry Dijon Vinaigrette, Teriyaki Glaze, Blood Orange Balsamic Glaze, Cranberry Vinaigrette, Juniper Berry and Black Peppercorn Marinade, Red Wine and Redcurrant Jus, Port Wine Reduction, Five Spice Rub with Annisette, Coffee Rub, Garlic & Brown Butter, Sesame Encrusted Seafood with Hoisin, Pinot Noir Demi Glaze

VEGETABLE

Seasonal Vegetable Medley

Jumbo Asparagus with Béarnaise Sauce

Haricot Vert Amantine

Grilled Eggplant, Summer Squash
and Zucchini

STARCH

Bleu Cheese Risotto

Potato Tower

Twice Baked Potato

Garlic or Wasabi

Mashed Potatoes

Baked Sweet Potato

Roasted Fingerling Potato

DESSERT SELECTIONS

Elegant Wedding Cake from one of our
Preferred Vendors or select a Plated Dessert
from our Banquet Menus

Assorted Coffee and Tea Service

Chosen two Entrées will be accompanied by the same vegetable and starch

When selecting choice of Entrées by RSVP; a final Entrée count is due (5) five business days prior to the event

Children's Meals are available upon request

Vendor Meals for hired Professionals are required

Vegetarian Entrées will be available during the event at no additional cost

Chef Inspired Custom Menu Creations can be made exclusively tailored for you