

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 (Choice of two)

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

Cold

Roast Tenderloin Canapé with Boursin Spread
Jumbo Shrimp Cocktail
Maine Lobster Salad served in an Edible Pastry Spoon
Smoked Atlantic Salmon served on Potato Pancakes
Artichoke Heart with Roasted Tomato
Heirloom Tomato and Basil Bruschettas
Prosciutto-Melon Sail Boats
Apricot, Fennel and Gruyère wrapped in Pastry
Tuna Tartar Crostini drizzled with Wasabi Sauce
Steak Tartar Crostini
Crostini with Goat Cheese and Balsamic Figs
Baby Shrimp and Dill Salad Canapé
Wild Mushroom and Goat Cheese in a Phyllo Cup
Grilled Chicken Salad with Peaches in a Phyllo Cup

Hot

Scallops Wrapped in Bacon
Pulled Pork in Crisp Quesadillas with Fresh Mango Salsa
Chicken Dijon Puffs
Glazed Shrimp on Sugar Skewers
Lobster and Mushroom Fritters
Portabella Mushroom stuffed with Eggplant Caponata
Pork Dumplings with Chili Jam
Sesame Beef Skewers with Soy Dipping Sauce
Grilled Lamb Lollipops with Balsamic and Honey Drizzle
Ratatouille Stuffed Mushroom Caps
Vegetable Spring Rolls
Blackened Cajun Chicken on a Tortilla Crisp with Scallion and Pepper Cream
Mini Beef Wellingtons
Mini Burger Sliders with Gruyère
Mini Crab Cakes

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

Oven Poached Salmon

Swordfish

Crab-Stuffed Sole

Chilean Sea Bass

MEAT

Statler Chicken Breast

Roast Herb-Crusted Pork Loin

Filet Mignon

Roast Tenderloin of Beef

Roast Sirloin of Beef

VEGETARIAN

Wild Mushroom and

Roasted Tomato Risotto

Stuffed Portobello Mushroom Cap
with Goat Cheese

Chef Seasonal Creation

SURF'N TURF

Roast Tenderloin of Beef
and Jumbo Shrimp (add \$5/PP)

Roast Tenderloin of Beef
and Lobster Tail (add \$7/PP)

Choose two entrée selections and allow our award-winning Chef to complement your meal with a variety of sauces and accompaniments to be selected at your private wedding menu tasting

VEGETABLE

Seasonal Julienne Vegetable Medley

Jumbo Buttered Asparagus

Fresh Green Beans with Almonds or Shallots

Grilled Eggplant, Summer Squash

and Zucchini

STARCH

Bleu Cheese Risotto

Dauphinoise Potato

Twice Baked Potato

Mashed Potatoes

Scalloped Sweet Potato

Roasted Fingerling Potato

Bleu Cheese Croquette

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

MENU ENHANCEMENTS

Please inquire about our Chef's custom soup, appetizer and dessert accompaniments

Chosen two entrées will be accompanied by the same vegetable and starch selection.

When selecting choice of entrées by RSVP, a final entrée count is due ten (10) business days prior to the event.

Children's meals are available upon request. (\$20/PP)

Vendor meals for hired professionals are required. (\$20/PP)

Vegetarian entrées available upon request.

Chef-Inspired custom menu creations can always be exclusively tailored to your personal taste.