

WEDDING FOOD MENU

COCKTAIL HOUR BUTLER PASSED HORS D'OEUVRES

Select 3 choices for \$26 per guest per hour. \$5 per guest for an additional selection.

Seasonal Soup Shooter (*warm or chilled, depending on the soup*)

Served cold:

Shrimp Cocktail, Cocktail Sauce

Smoked White Fish Rillettes, Blinis, Sour Cream, Chives

Brioche Toast, Foie Gras Terrine, Fig Compote

Steak Tartar, Crostini, Horseradish Cream

✓ Caprese Salad Skewers | Tomato, Mozzarella, Pesto Verde

✓ Profiterole | Goat Cheese, Goodstone's Honey

✓ Bruschetta | Tomato, Garlic, Basil, Olive Oil

Deviled Egg, Caviar, Chives **(Upcharge \$7)**

Served hot:

Grilled Chicken Slider, Brioche Bun, Salsa Verde

Ham Croquette, Celery Root Cream

Lamb Skewer, Yogurt, Pickled Red Onion, Mint

Mini Crab Cake, Old Bay Aioli

✓ Mini Vegetable Quiche | Seasonal Vegetables, Gruyere

Lobster Roll, Butter, Lemon, Chives **(Upcharge \$10)**

Mini Filet Slider, Brioche Bun, Pesto Verde **(Upcharge \$7)**

✓ Vegetarian Items

✓ Vegan Items



COCKTAIL HOUR STATIONARY HORS D'OEUVRES

\$15/per person

Chef Curated Cheese & Charcuterie Board | Nuts, Berries,
Jam, Mustard, Crackers

Assortment of Tea Sandwiches | Smoked Salmon,
Chicken, Egg Salad

Raw Bar-Oyster, Clams, Shrimp **(\$25 Per Person Upcharge)**

Vegetarian Options:

Vegetable Crudite Platter with assorted seasonal dips

PLATED DINNER MENU

Two-Course Dinner | \$118 Per Person

Three-Course Dinner | \$128 Per Person

STARTERS: (CHOICE OF TWO)

Mixed Green Lettuce | Pickled Shallots, Cucumber, Cherry Tomatoes, Apple Cider Vinaigrette

Green Peas Velouté | Bacon, Croutons, Parsley

Scallops | Sweet Potato, Baby Spinach, Sherry Sauce

Slow Braised Pork Belly | Potato Mousseline, Cabbage, Mustard Sauce

Vegan Vegetable Risotto | Nutritional Yeast, Seasonal Vegetables, Parsley

ENTREES: (CHOICE OF TWO)

Roasted Beef Tenderloin | Roasted Fingerling Potatoes, Seasonal Vegetables, Demi-Glace

Amish Chicken Breast | Roasted Fingerling Potatoes, Seasonal Vegetables, Mushroom Sauce

Pan-Seared Salmon | Potato Mousseline, Leeks & Maitake, Lemon Sauce

Icelandic Cod | Carrot Pureé, Bacon, Roasted Brussels Sprouts, White Wine Sauce

Walk Through the Garden | Seasonal Vegetables, Marinated Tofu, Chimichurri

PLATED DESSERTS | Select One for Three Course Menu

Textures of Chocolate and Strawberries | Apple Tarte Tatin with Vanilla Ice Cream and Salted Caramel
Profiterole with Vanilla Custard and Belgian Dark Chocolate Sauce | Seasonal Fruit Tart with Streusel Crumble and Coulis

VENDOR MEALS - \$40/EACH

Roasted Chicken

Rosemary Chicken Jus, Potato Mousseline, Seasonal Vegetables

Pan-Seared Icelandic Cod

White Wine Sauce, Potato Mousseline, Seasonal Vegetables

Vegan Vegetable Risotto

Seasonal Vegetables, Nutritional Yeast

KID MEALS - \$25/EACH

Chicken Tenders | French Fries

Pasta Marinara | Parmesan

Grilled Ham & Cheese | French Fries



DINNER BUFFET MENU

Choice of 1 salad, 2 entrees, 2 sides & 1 dessert | \$98 Per Person

SALAD OPTIONS

Caesar Salad

Parmesan, Caesar Dressing, Croutons

Mixed Green Salad

*Cucumber, Tomato, Shallots,
Apple Cider Vinaigrette*

Pearl Couscous Salad

Feta, Olives, Tomato, Pesto Verde

Potato Salad

*Tarragon, Shallots, Capers,
Mayo OR Vinaigrette*

Tomato Salad

Mozzarella, Basil, Balsamic Vinaigrette

Warm Green Bean Salad

Shallot, Potato, Bacon, Red Wine Vinaigrette

ENTREE OPTIONS

Slow Poached Salmon Filet

Dill Dressing

(Lukewarm Presentation)

Pan-Seared Icelandic Cod

White Wine Beurre Blanc

Slow Braised Short Rib

Bordelaise Sauce

Roasted Chicken

Rosemary Chicken Jus

Roasted Portabella Mushroom

*Quinoa, Seasonal Vegetable
(Vegan/Vegetarian)*

SIDE OPTIONS

Roasted Fingerling Potatoes

Thyme Butter

Mediterranean Vegetables

Grilled

Cauliflower Rosettes

Bachamel Sauce

Haricot Verts

Toasted Almonds, Fine Herbs

Roasted Root Vegetables

Garlic, Fine Herbs

ARRANGED DISPLAY DESSERTS | Select One for the Buffet Menu

Mini Seasonal Fruit Tarts | Chocolate Mousse Shooters | Brownie Squares | Crème Brulé
Mini Apple Pie | Chocolate Dipped Profiterole with Vanilla Custard | Seasonal Fruit Skewers

LATE NIGHT BITES

Served after 8 PM | \$15 per person

Indulge in the perfect ending to a beautiful day

Chicken & Waffles

Honey Infused Butter | Maple Syrup

Pulled Pork Sliders

Pickled Red Onion | Cider Vinegar Slaw

Grilled Ham & Cheese

Onion Soup & Baguette

Mini Beef Burger Sliders

