
Wedding

COCKTAIL RECEPTION

NEW ENGLAND SEAFOOD BAR

local oysters, jumbo shrimp cocktail, snow crab claw
cocktail sauce, Tabasco®, mignonette
displayed on an ice carving

ARTISAN CHEESE + FRUIT TABLE

locally sourced cheeses, fig jam, crackers + crostini, sliced melons,
pineapple, grapes + strawberries

PASSED HORS D'OEUVRES

Baby Lamb Chops, Mint Jus
Warm Fig + Goat Cheese Flatbread
Roasted Tomato + Fresh Mozzarella Bruschetta
Asiago Stuffed Arancini, Truffle oil, Chives

SEATED DINNER

FIRST COURSE

Caprese Salad: Vine Ripen Tomatoes, Fresh Mozzarella, Field Greens, Micro Basil,
Balsamic Syrup

ENTRÉE

Grilled Filet of Beef, Roasted Fingerling Potatoes, Petite Carrots, Green Beans,
Red Wine Reduction

DESSERT

Petite Dessert Display: Chocolate Dipped Strawberries, Vanilla Ice Cream and
Wedding Cake Sliced to Order

LATE NIGHT

Mini Breakfast Bar: Donuts, Muffins, Breakfast Sandwiches, Breakfast Burritos,
Waffle Bites, Chocolate Dipped Fruit Skewers