

BUFFET OR PLATED

All Sample Wedding menus below include *four* passed appetizers (any food item with up charges are noted with *) a soup or salad course, and a bread basket for each table. You will have the option to offer your guests a choice between two entrees, two sides & two sauces. This gives you the chance to create your ideal plated or buffet style meal!

Requests made by those with specific food allergies and dietary restrictions will be accommodated. These are just a few of the available menu items that we offer and are often customizable to your wants and needs.

Soup or Salad Choose 1

Roasted Beets & Arugula

Blue Cheese, Grapefruit, Candied Pecans, Champagne Vinaigrette

Shaved Zucchini Salad

Sliced Strawberries, Herbed Goat Cheese, Strawberry Poppy Seed Vinaigrette

Grilled Stone Fruit & Burrata*

Balsamic Reduction, Basil, Cherry Tomatoes, EVOO, Sea Salt

Poached Pear Salad

Mixed Greens, Smoked Cheddar, Spiced Marcona Almond Granola, Maple Dijon Vinaigrette

Roasted Squash & Kale

Crispy Goat Cheese, Toasted Pepitas, Cranberry Vinaigrette

Simple Greens

Cherry Tomatoes, Cucumber, Shredded Carrots, Shaved Red Onion, Red Wine Vinaigrette



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Roasted Cauliflower Soup
Cranberry & Apple Chutney

Parsnip & Apple Bisque
Boiled Cider & Parsnip Chips

Smoky Tomato Soup
Asiago Cheese Croutons, Smoked Paprika

Sausage, Kale & White Bean Soup
Basil Pesto Drizzle

New England Clam Chowder*
Bacon, Corn, Old Bay

Butternut Squash Bisque
Maple Creme Fraiche, Toasted Pepitas

Proteins Choose 2

Braised Beef Short Ribs
Beef Tenderloin*
Grilled NY Strip Steak*
Prime Rib*

Marinated Flank Steak
Stuffed Statler Chicken Breast
Braised Chicken Thigh
Spice Rubbed Pork Tenderloin
Cider Brined Pork Chop
Seared Atlantic Salmon

Herb Roasted Cod
Seared Sea Scallops*
Classic Cracker Topped Baked Haddock



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Sides

Choose 2

Grilled Lemony Asparagus
Roasted Garlicky Green Beans
Sauteed Broccolini
Braised Kale
Wild Mushrooms
Garlicky Creamed Spinach
Thyme Roasted Root Vegetables
Rosemary Fingerling Potatoes
Yukon Gold Whipped Mashed Potatoes
Brown Butter Sweet Potato Puree
Seasonal Mixed Vegetables
Roasted Brussels Sprouts
Honey Butter Glazed Baby Carrots
Asiago & Mascarpone Risotto
Herbed Farro
Roasted Corn Polenta with Parmesan

Sauces

Choose 2

(one for each protein)

Beurre Blanc
Chimichurri Sauce
Bernaise Sauce
Horseradish Cream
Sherry Herb Chicken Jus
Cider Chicken Jus
Citrus & Avocado Salsa Fresca
Rosemary Red Wine Demi Glace
Whole Grain Mustard Demi Glace
Roasted Corn & Red Pepper Relish
Balsamic Reduction
Port Wine Reduction

