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WEDDING PLATED MENU – 2008 – 2009

SERVICING CT – MA – NY

Passed hors d'oeuvres

Select Five: Included in Package

- Coconut Shrimp – Orange Tamarind Chutney
- Seared Scallops on Gaufrette Potato W/ Cilantro Lime Cream
- Wild Mushroom Profiteroles
- Lobster Mango Open Purse
- Philo Triangles With w/ Spinach, Feta & Sesame Seeds
- Sesame Chicken Fingers - Orange Horseradish Sauce
- Jumbo Lump Crab Cakes - Cajun Remoulade Sauce
- Vegetable Spring Rolls - Sweet & Sour Sauce
- Beef Tenderloin with Wild Mushrooms and Sherry in Puff Pastry Dough
- Scallops Wrapped In Bacon
- Petit Croquet Monsieur w/Parisian Ham, Gruyere, and Roast Pear
- Smoked Salmon Rosettes w/Dill Mustard
- Provençal Pizza w/Roast Tomato, Sweet Pepper, Olive and Chevre
- Pecan Crusted Chicken w/Apricot Dipping Sauce
- Peppercorn Crusted Flat Iron Steak w/Cusabi Mashed Potatoes on Crostini
- Lobster Napoleons
- Thai Chicken Sate W/ Peanut, Lemongrass & Lime Dipping Sauce
- Lemon Basil Marinated Shrimp Skewer w/Charred Tomato Coulis
- Seared "Rare" Spiced Tuna on Sesame Flatbread w/Ginger Aioli



Stationary hors d'oeuvres

Included in Package

- Domestic & Imported Cheeses -**
To Include Farmstead and Domestic Cheeses w/ Fancy Grapes and Berries, Sliced Bread & Assorted Crackers
- Seasonal Garden Vegetable Crudité**
- Zucchini, Yellow Squash, Bell Peppers, Selected Seasonal Vegetable w/ A Roasted Red Pepper Dip
- Seasonal Fresh Fruit Display - w/**
Lemon Mint

Stationary hors d'oeuvres

Priced Separately

- Jumbo Shrimp Cocktail –**
Myles Cocktail Sauce & Lemon Wedges
- Classic Raw Bar
- Charcuterie Board –**
Salami, Smoked Meats, Braseola, Prosciutto, Aged Parmesan Cheese, Marinated Provolone Cheese
- Pate Board

First Course Selections

Select One: Included in Package

- Boston Bibb Lettuce Tossed w/ Mesclum Greens, Shaved Parmesan Cheese, Baked Apples & Balsamic Vinaigrette
- Mixed Green Salad w/Goat Cheese, Dried Cranberries & Green Apples
- Lobster/Cheese Ravioli w/Sundried Tomato & Red Pepper Sauce
- ❖ Lavash Tower Salad
(Urban Oaks Greens, Dried Fruit, Spiced Nuts, Goat Cheese Timbale & Fig Syrup)
Add 4.00 pp
- ❖ Seared Hudson Valley Foie Gras w/Winter Fruit Chutney, Aged Balsamic Vinegar & Truffle Oil on a Mache Bed
Add 6.00 pp

Main Course Entrees

*Select up to Two Entrees Not Including Vegetarians–
Exact Count Required for each item Selected*

- Grilled Atlantic Salmon, w/Orange Citrus Butter
48.00 pp
- Roasted Cornish Hen w/ Pomegranate Glaze
48.00 pp
- Grilled Filet Mignon, Roasted Shallot & Onion Demi-Glace
58.00 pp
- Thyme & Mustard Crusted Pork loin w/Thyme Jus
48.00 pp
- Portobello Tower, Grilled Vegetables & Marjoram Tomato Coulis
40.00
- Seared Chilean Seabass w/Fennel & Tomatoes
58.00 pp
- Rosemary & Mustard Crusted Rack of Lamb, Dijon Demi-Glace
58.00 pp
- Seared Red Snapper w/Tropical Salsa & Green Chili Orange Drizzle
58.00 pp

Accompaniments

*Select One Starch & One Vegetable
Included in Package*

- Red, White & Blue Potatoes in Brown Butter & Fine Herbs
- Basmati Rice Salad
- Diamond Cut Tri-Color Potato Gratin
- Chef's Assortment of Grilled Seasonal Vegetables
- Roasted Asparagus & Grilled Fennel w/Foie Gras Butter
- French Green Beans, Tarragon Butter & Baby Carrots
- Bread & Rolls Included in Package

Desserts

Included in Package

- Customized Wedding Cake
Or
Mini Friandises including
Éclairs, Lemon Curd Tarts, Bete Noir Truffles, Fresh Fruit Tartlets

Coffee & Assorted Tea

Included in Package

- Fresh Brewed Coffee, Decaffeinated Coffee Regular and Herbal Teas