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**WEDDING STATIONS 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, Proscuitto, 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



**Chef's Sizzling Seafood Station**

- Grilled Filet of Salmon, Herb de Provence, Roasted Fennel & Sauté' Tomatoes
- Seared Sea Scallops
- Lavender Roasted Blue Point Oysters
- Roasted Garlic Oil w/Chopped Parsley
- Toasted Orzo Salad w/Frizzled Mushrooms & Fried Leeks
- Fresh Green Beans Salad w/Truffle Oil and Lemon Zest

**Chef's Carving Station**

*(choose two meats)*

- Rosemary Crusted Turkey Breast
- Carved Tarragon Crusted Flat Iron Steak w/ Onion Demi-Glace'
- Mustard & Thyme Crusted Pork Loin
- Herb Crusted Beef Filet (priced separately)
- Grilled Asparagus, Leeks, Lemon Zest & Truffle Oil
- Roasted Red, White, & Blue Fingerling Potatoes
- Sweet Potato Biscuits, Assorted Breads and Rolls
- Baked Brie in Pastry Crust

**Dressing**

- Tri-Color Pepper Beef Jus
- Horseradish Dill Cream
- Fresh Horseradish, Dill Mustard

**Chef's Pasta Station**

- Wild Mushroom Ravioli
- Spiral Pasta w/ Rosemary Butter

**Sauces**

- Roasted Red Pepper Marinara
- Fresh Basil & Roasted Garlic Cream
- ❖ Grilled Vegetables
- Sundried Tomato Focaccia

**Desserts**

*Included in Package*

- Assorted French Pastries
- Myles Chocolate Bread Pudding
- Chocolate Truffles
- Assorted Petite Fours

**Coffee & Assorted Tea**

*Included in Package*

- Fresh Brewed Coffee, Decaffeinated Coffee Regular and Herbal Teas

**MORE SELECTIONS ARE AVAILABLE FOR YOU TO CHOOSE FROM**

**CHOOSE TWO STATIONS  
62.00 per person**