

Passed Hors D'oeuvres

Meat and Poultry

*Mini-Tournedos of Beef on Toast ~ Cognac Mayonnaise and Fried Shallots*

*Sliced Pepper Crusted Sirloin of Beef with Tarragon Butter*

*Mini Beef Wellington in Pastry, Sauce Béarnaise*

*Mini Beef Chimichanga with Cilantro Salsa*

*Veal Sausage with Fennel in Pastry, Cranberry Mustard*

*Five Spice Grilled Lamb Loin with Cucumber Mint Chutney on Toasted Pita*

*Southern Pulled Barbeque Pork in Blue Corn Cups*

*Smoked Chicken and Roasted Apple Quesadillas, Salsa Fresca*

*Pecan Crusted Chicken Tenders with an Apricot Dipping Sauce*

*Curried Chicken with Roasted Coconut and Toasted Slivered Almonds*

*Sliced Duck Breast with Wild Berry Chutney, Tortilla Roulade*



Seafood

*Crab Cakes Corn Cakes, Roasted Sweet Red Pepper Sauce*

*Mini Lobster Club on Brioche with Bacon and Basil Mayonnaise*

*Chilled Jumbo Shrimp with Three Sauces  
Classic Cocktail Sauce, Remoulade, Lemon Basil*

*Thai Shrimp Cakes with Cucumber Mint and Cilantro*

*Seared Tuna Crusted with Szechwan Pepper and Fried Ginger*

*Grilled Scallops with White Bean Puree on Rosemary Croustade*

*Pastrami Salmon Rosettes on Black Bread, Horseradish Cream*

*Brook Trout, Devon Cream and Horseradish Roulades*



Passed Hors D'oeuvres

Vegetable

*Wild Mushroom Risotto Cakes, Onion Berry Confit*

*Provençal Mini Pizzas*

*Mini Twice Baked Potato with Toasted Pumpkin Seed*

*Black Walnut with Sautéed Pear and Warm Brie, miniature Vol au Vent*

*Mini Twice Baked Potatoes with Eggplant Caviar and Sour Cream*

*Warm Gruyere Gougere*

*Shitake, Walnut and Onion Tartlet, Garlic Oil*

*Spinach Phyllo Pastries*

*Gorgonzola Fig and Chopped Walnut in Phyllo Roll*

*Portobello with Tomato and Sweet Pepper in Pastry Cup*

*Polenta Square with Black Olive, Ratatouille Compote*

*Scallion Potato Pancakes with Pickled Beets and Sour Cream*

*Fig Preserve Pizza with Mascarpone*



Other selections available

Sample Hors D'oeuvre Stations  
*Designed to be served with small 6" plate and fork  
Prior to a seated function*

Vegetable and Cheese Garden Table

*Domestic and International Selection of Cheeses  
Including  
Baked Brie, Vermont Cheddar, Herbed Boucheron  
and Stilton  
Served on decorative boards with Champagne Grapes and Summer Fruit garnish*

*Baskets of Baguette, Herb Toasts, Olive and Raisin Nut Bread  
Fennel Bread Sticks, Parmesan Twists*

*Root Vegetable Chips and Glazed Mixed Nuts*

*Crisp Framers Market Vegetable Crudités  
Roast Red Pepper and Aioli Dipping Sauces*

*Hummus with Chopped Tomato, Scallion and Pesto  
with Pita Crisps and Flatbreads*



Tapenade Station

*Selection of Three Toppings  
Served with Polenta Squares, Potato Cakes and Risotto Cakes*

*Shitake, Portobello, and Oyster Mushroom Medley  
Roasted Summer Vegetable with Olives  
Tomato with Fresh Basil and Mozzarella  
Seafood Provençal with Roasted Garlic and Saffron  
Grilled Chicken with Grilled Leeks and Roasted Tomato  
with Shaved Parmesan and Fresh Herbs*



Pasta Station

*A selection of Pasta prepared to order by our uniformed chefs  
Ravioli, Penne, Agnolotti, or Cannelloni  
Served with a selection of sauces*

*Wild Mushroom Ragu  
Sauce Puttanesca, with Tomatoes, Olives, Garlic  
Italian Sausage with Fennel Tomato Sweet Roasted Peppers  
Summer Tomato, Squash, Eggplant and Basil*

*Fresh Shaved Parmesan, Bowls of Olives*



Carving Station

*From the Grill or Roasted  
Selection of the following*

*Peppercorn Crusted Filet of Beef, Tarragon Mustard and Horseradish Crème*

*Five Spice Loin of Pork, Plum Sauce and Cucumber Mint Chutney*

*Roasted Rosemary Herb Crusted Turkey Breast, Honey Mustard*

*Seared Swordfish and Sweet Pepper Skewers with Mango Chutney*



Asian Station

*Customized selections*

*Vegetable Tempura*

*Meat and Vegetable Shumai and Assorted Won Tons*

*Spring and Summer Rolls*

*Assortment of Sushi Rolls served with Wasabi and Soy Sauce*

*Steamed Vegetable Dumplings served with Plum Sauce*

*Peking Duck in Scallion Pancakes served with Hoisen Sauce*

Traditional Sushi Station

*Full range of selections served by Sushi Chef*

Classic Raw Bar  
*Regional and Seasonal Shellfish*  
*Oysters, Clams, Mussels, Crab Claws, Shrimp and Lobster*  
*Displayed on shaved ice with traditional and custom condiments*

Additional Seafood Station Selections

*Chilled Ceviche with Lobster*

*Lobster Ceviche with Roasted Tomato, flavored with Coriander Pesto*

*Poached Oysters in Parsley, Garlic Sauce with Braised Fennel and Leeks*

*Petit Medallions of Sea Bass*

*Phyllo Leaf, Basil and Tomato Mirepoix, Basil Chiffonade*

*Hand Carved Smoked Tuna*  
*Miso Vinaigrette, Soy Ginger Sauce*

*Cilantro Shrimp Orange Glazed Skewers with Sweet Peppers*

*Mango Glazed Tuna with Sugar Cane Skewers*

*Salmon Medallions Wrapped in Rice Paper with Black Sesame*



Smoked Salmon Three Ways  
*Lemon Grass Marinated Salmon with Scallion Pancakes*  
*Pastrami Smoked Salmon*  
*Gravlax Salmon*  
*with Black Bread, Herb Toasts*

*Peppered Melon*  
*Anise-Sesame Dressing*

*All hors d'oeuvre stationary buffets are priced according to final selections,  
and event timeline*

*Custom Combinations are available to meet your needs and tastes*

Sample Main Buffet Selections

*From the Land*

*Five Spice Tenderloin of Beef, Horseradish Cucumber Chutney*

*New York Strip Steaks with Onion Straw, Red Wine Pepperade Sauce*

*Barbeque London Broil, Mushroom Medley*

*Grilled Rosemary Double Cut Lamb Chops, Rosemary Mustard*

*Herb Crusted Boned Leg of Lamb, Mint Parsley Chive Butter*

*Lemon Grass Mixed Vegetable Grilled Chicken Skewers, Green Curry Relish*

*Roasted Cornish Hen, Natural Herb Jus*

*Chicken Breast Stuffed with Basil, Pignoli Mousse*

*Ballotine of Turkey Breast Stuffed with Sundried Tomatoes, Pignoli and Rosemary  
Honey Mustard, Orange and Fresh Berry Chutney*



*From The Sea*

*Whole Poached Salmon, Lemon Dill Mousseline, Caper Mustard*

*Roasted Salmon Medallions with Sesame Crust, Ginger Lime Butter*

*Monkfish Medallions with Roast Tomato and Fennel Slaw*

*Summer Seared Scallop, Shrimp and Red Snapper Salad  
with Mango, Sweet Red Onion and Cilantro*



Grill and Carving Stations

*Special Selections Cooked on Big John Grills and Carved at the Buffet*

*From the Garden*

*Layered White and Sweet Potato Napoleons with Parmesan*

*Ratatouille Summer Potato Gratin*

*Roasted New Potatoes, Shallots and Parsley Butter*

*Cous Cous Salad with Yellow and Red Teardrop Tomato and Mint*

*Penne with Roasted Tomato, Basil and Olive*

*Wild Rice and Basmati Salad with Apricot*

*Field Greens, Chevre, Baby Red and Golden Beet, Walnut Vinaigrette*

*Caesar Salad, Mung Sprouts, Parmesan Garlic Croutons, Frico Chips*

*Fresh Asparagus with Yellow Pepper, Lemon Thyme Vinaigrette*

*Summer Mini Patty Pan Squash Sautee*

*Baby Carrot and Haricot Vert with Slivered Almonds*

*Assorted Gourmet Breads, Ficelles, and Breadsticks*

*2008 Sample Seated Menu Selections*

*First Courses*

*Fresh Field Greens with Peppered Chevre Beet Timbale  
Herb Toast, Cucumber Slaw, Teardrop Tomatoes*

*Caesar Salad in Parmesan Frico Cup, Garlic Croutons*

*Smoked Salmon Tart, Puff Pastry with Salmon Moussiline, Baby Greens, Fresh  
Chives*

*Cilantro Grilled Shrimp, Melon Mango Salad, Bitter Greens, Citrus Vinaigrette*

*Vegetarian Pate with Watercress, Endive, Grilled Marinated Fennel,  
Herbed Toast, Tomato Vinaigrette*



*Main Courses*

*Filet of Beef with Stilton and Wild Mushroom Butter  
Roasted Garlic Mashed Potato, Wilted Spinach with Shallots*

*Double Cut Lamb Chops, Cucumber Mint Chutney  
Sweet and White Potato Gratin  
Baby Squash and Teardrop Tomato Sautee*

*Stuffed Chicken Breast with Basil Leek and Pignoli Mousse  
Mixed Rice and Grain Pilaf, Baby Carrots and Haricot Vert*

*Cornish Hen with Natural Herb Jus  
Truffled Potato Cup, Snap Peas and Patty Pan Squash*

*Sesame Crusted Roast Salmon, Ginger White Soy Glaze  
Soba Noodles, Snap Peas and Baby Carrots*

*Roasted Monk Fish with Olive Crust, Tomato Citrus Butter  
Crisp Polenta, Roasted Provençal Vegetables*



*Combination and Guest Choice options available  
Additional menu selections available*



Dessert and Coffee Station

*Specialty Wedding Cake*

*Filling and décor to be reviewed*

*Sauce and Cake garnishes*



Assorted Mini Desserts

*Items to be selected*

*Almond Cookies, Almond Tuilles*

*Apricot Macaroons, Madeleine's,*

*Mini Fruit Tarts and Galettes*

*Financier with Pine Nuts, Sables, Hazelnut and Butter Cookies,*

*Homemade White and Dark Chocolate Truffles*

*Mini Chocolate Opera Squares*

*Lemon Lime Meringue Tartlets*

*Mini Caramel Crème Profiteroles*

*Fresh Fruit Skewers*

*Assortment of fresh seasonal Fruit and Berries  
served on miniature skewers*

*Mango Mousse in Mini Chocolate Cups*

*Chocolate Dipped Strawberries*

*Sugared Rose Petals*

*Regular and De-Caffeinated Coffee*

*Herbal and Regular Teas*



Other Buffet selections available

*All menus custom created and priced according to selection*

## WEDDING CAKES

*Here Is A List Of Cake Choices To Help You Decide On Your Wedding Cake.  
Wedding Cake Clients May Choose Their Cakes Stacked Tier On Top Of Tier, Or  
Separated By Columns.*

Design: *Basket Weave, Swiss Dot, Cascading Floral, and Ribbon & Lace*

Cakes: *Chocolate Cake, Popular American Variety  
Hazelnut and Almond Torte-Moist Prepared with Ground Nuts  
Chocolate Almond Torte - Light, Great with Rum and Apricot  
Carrot Cake - Honey, Fresh Carrots, Walnuts, Cinnamon  
Lemon Pound Cake - Quite Tart  
Golden Genoise*

Fillings: *(Choose 1 or 2)  
Chocolate Butter cream,  
Jams: Raspberry, Apricot, Orange Marmalade  
Ganache - Rich Dark or White Chocolate Similar to Truffles  
Fresh Fruit or Berries (Additional Seasonal Charge)*

Liqueur: *(Optional)  
Framboise  
Grand Marnier  
Frangelico*

Icings: *Rolled Fondant - Porcelain White, Can Be Tinted Ivory or Pastel  
Marzipan - Ivory Colored Made From Ground Almonds  
Butter creams: Vanilla, Chocolate, Mocha, Pastel Colors*



Your Check List for the Perfect Day:

- Date finalized .....
- Budget .....
- Ceremony site reserved .....
- Reception site reserved .....
- Guest list .....
- Officiate (clergyman or judge) .....
- Wedding party or witnesses.....
- Caterer .....
- Set menu .....
- Finalize type of party (seated or buffet) .....
- Bar .....
- Event coordinator .....
- Rental equipment needed? .....
- Tables .....
- Chairs.....
- Linens .....
- China .....
- Silver .....
- Glassware.....
- Tent .....
- Flowers for the ceremony .....
- Bridal bouquet.....
- Flowers for Bridesmaids & Flower Girl.....
- Flowers for Mothers & Grandmothers of the Bride & Groom
- Flowers for Groom & Groomsmen .....
- Flowers for decoration .....
- Ceremony site.....
- Reception site.....
- Centerpieces .....
- Musicians.....
- Photographer .....
- Lighting .....
- Wedding Cake .....
- Wedding dress and shoes.....
- Bridesmaids' dresses and shoes.....
- Mothers' dresses .....
- Groom's attire .....
- Groomsmen's attire .....
- Wedding rings.....
- Invitations and informals.....
- Bridal registry .....
- Notebook to log gifts .....
- Trousseau.....

Check List continued:

- Attendants' gifts .....
- Ceremony music .....
- Receiving line .....
- Transportation .....
- Guest accommodations .....
- Rehearsal dinner .....
- Bridal luncheon .....
- Bridal shower .....
- Bachelor celebration .....
- Blood test, wedding license .....
- Hair and manicure appointment.....
- Wedding notice to newspapers .....
- Gift table .....
- Guest book attendant .....
- Name changed on official documents .....
- Parking for reception and ceremony.....
- Seating plan, place cards, escort cards, calligrapher.....
- Baby-sitter for reception .....
- Party favors .....
- Garter to throw .....
- Something old, new, borrowed, and blue.....
- Toasts .....
- Cake Knife .....
- Find out if rice or rose petals can be thrown.....