

SAMPLE WEDDING MENU #1

Hors D'oeuvres

(Refer to Hors d'oeuvres list for more options)

PASSED

Peanut and Herb Crusted Grilled Chicken Sate

Mini Falafels
Tahini-Yogurt Sauce

Endive Cups with Curried Maine Shrimp and Almond Salad

Grilled Bruschetta with Homemade Pesto, Brie Cheese and Roasted Red Peppers

Punjabi Turkey Sticks
Mint Raita

Mushroom Duxelle and Asiago Cheese Puffed Pastry Triangles

Profiterole with Smoked Local Bluefish Pate

Buffet Dinner

Pan- Seared Chicken Breasts with Wild Mushroom Marsala Sauce

Almond Crusted Cape Cod Haddock with Citrus Parsley Butter

Oven- Roasted Red Bliss Potatoes with Fresh Herbs

Sautéed Green Bean and Shallots topped with Oven-Dried Cherry Tomatoes

Garden Green Salad with Carrots, English Cucumbers and Toasted Walnuts
Balsamic Vinaigrette

Artisanal Baguettes and Sweet Cream Butter

Dessert

Wedding Cake & Desserts priced Separately

Coffee, Decaf and Assorted Tea
(Wellfleet Coffee Roaster's Organic Free Trade Coffee)
Milk, Half & Half, Sugar and Splenda

