

YOUR WEDDING CELEBRATION!

SPECIALTY COCKTAIL SUGGESTIONS

PLEASE SELECT TWO

AUTUMN DELIGHT
bourbon + apple cider
cinnamon scented syrup
fresh apple slice garnish
served over rocks

CHINESE PEAR MARTINI
crisp vodka + pear purée
white pear juice
shaken vigorously + poured over ice

THE PERFECT MANHATTAN
a 'perfect' blend of bourbon,
sweet + dry vermouth
with a cherry on top!

BLOOD ORANGE SPARKLER
blood orange juice + champagne

CRANBERRY SPICE CHAMPAGNE
muddled cranberries + agave nectar
bubbly champagne + winter spices

THE FRENCH 75
champagne + smooth gin
lemon juice + simple syrup
offered in flutes with a lemon twist

APPLE GROVE CHAMPAGNE
apple liqueur + champagne
apple slice for garnish

CLASSIC OLD FASHIONED
muddled bitters, maraschino
cherry + orange
a generous helping of bourbon
splash of club soda

LYCHEE MARTINI
lychee juice + vodka
sugar rimmed glass

THE BIG APPLE
whiskey, dry vermouth + dash of bitters
sparkling apple cider
garnished with petite lady apple

PASSED HORS
D'OEUVRES

PLEASE SELECT FOUR

*INDICATES UPGRADED ITEM
GF = GLUTEN FREE
V = VEGAN

*JUMBO LUMP CRAB CAKES
regional classic
eastern shore rémoulade

ROSEMARY GRILLED BEEF
garlic aioli + chives
toast crisps

PETITE RATATOUILLE
toasted quinoa cup + basil cream
GF

TWO BITE ANGUS BURGER
smoked tomato jam
vermont sharp cheddar
wee brioche

*BEET CURED SALMON GRAVLAX
crostini with lemon aioli

MAC + CHEESE MUFFIN
farmhouse aged cheddar
truffled aioli

**LAMB LOLLIPOPS
mustard + herbed breadcrumb crusted
tzatziki sauce

FAVA BEAN FALAFEL
grated lemon peel
lemon + tahini sauce
V

*LEMON STEAMED JUMBO SHRIMP
cocktail sauce in a shot glass
GF

ANTIPASTI SKEWERS
sun-dried tomato + artichoke
olive + manchego
GF

FIVE SPICE DUCK MOO SHOO WRAP
rolled with fresh ginger + green onion
hoisin sauce

BUTTERNUT SQUASH BISQUE
nutmeg scented creme fraiche
served en demitasse

***TUNA DYNAMITE CONES**

spicy dressed ahi tuna
petite sesame cones
micro green garnish

PIQUANT AFRICAN PEPPERS

plumped with ricotta
truffle jam
GF

*****LOBSTER BURGER**

potato crisp + garlic aioli
two bite brioche

CROSTINI WITH FAVA BEAN MOUSSE

black olive caviar
French breakfast radish
V

***THE DUCK + THE FIG**

seared + sliced duck breast
orange zested fig marmalade + whipped boursin
crostini

TANDOORI CHICKEN

cucumber raita + mango chutney
fried pita chip

POTATO + PEA SAMOSAS

tamarind chutney

***CHILI-GINGER-LIME SHRIMP**

butternut squash puree
toasted pepitas
GF

WILD MUSHROOM RAGOUT ON POLENTA TOAST

emmental cheese

CRISPY BRUSSELS SPROUTS

black olive puree
ceramic spoon
GF, V

LAMB GYRO

served on mini pita
lemon yogurt
diced cucumber

ROASTED ROOT VEGETABLE BROCHETTE
parsnip, radish, beetroot and carrot
pear honey and celery tendrils
GF, V

*APPLE PIE MOONSHINE PORK BELLY
blackberry compote + pickled red onion

MOROCCAN CHICKEN
north african spiced ribbon of chicken
skewered on bamboo with olives + preserved lemon
touch of cilantro aioli
GF

PORT POACHED PEARS + BRIE
pastry envelopes
pear + honey cream

BRAISED SHORT RIB + BRIE
caramelized onion jam
miniature brioche

VELVETY CREAM OF TOMATO SOUP
in demitasse cups
petite grilled cheese

GRUYERE GOUGERES
parmesan 'snow'

STATIONARY HORS
D'OEUVRES

OPTIONS TO CONSIDER

ELEGANT CHEESE BOARD | \$8
a blend of old world + new world cheeses
varying textures + styles

accompanied by...
dried figs + toasted walnuts
apricot jam + strawberries
bunches of fresh grapes
assorted crackers + baguette

TAPAS TABLEAU | \$7
marinated olives & manchego
piquillo peppers + roasted artichoke
roasted tomatoes
marinated mozzarella

BROWN SUGAR + PECAN GLAZED BRIE | \$4
crisp crackers + country bread

MEZZE VIGNETTE | \$6
fava bean falafel
roasted garlic hummus
classic grecian dolmas
traditional baba ghanoush
marinated feta + olives
fresh flatbreads + pita

ARTISAN POPCORN TRIO | \$4
Please choose 3 of the following:

Molto Italiano
white truffle oil + parmesan

Southern BBQ
garlic, mesquite seasoning + parsley

Chile Lime Dust
grated lime zest + chili powder

Fantastic French
herbed sea salt crystals

MAIN EVENT

CATERERS

Creating Delicious SM

ELEGANT CHEESE + CHARCUTERIE VIGNETTE | \$14

a blend of old world + new world cheeses
varying textures + styles
as well as...

hand selected prosciutto di parma
sopressata, saucisson sec + bresaola

accompanied by...

dried figs + toasted walnuts
bunches of fresh grapes
assorted crackers + baguette
whole grain + dijon mustards
French cornichons

HANGING SOFT PRETZELS | \$4

displayed on an industrial copper pipe stand
coated in salt and served with a trio of dips...

spicy brown mustard
honey mustard
cheddar cheese sauce

MENU I

FIRST COURSE

ROASTED BUTTERNUT SQUASH SALAD
dried cranberries + baby arugula
broken parmesan frico
apple cider vinaigrette

FRESH, FRAGRANT + WARM MINI ROLLS
assortment of French, rustic, seeded + whole wheat
sea salt butter

DUAL ENTREE

BONELESS BEEF SHORT RIB
slow cooked + fork tender black angus
fortified natural juices
frizzled onion threads

SALTIMBOCCA MESNIER
paillard of young hen
prosciutto + sage
marsala reduction

ACCOMPANIED BY

POMME PURÉE
creamery butter

HARICOTS VERTS
French beans + translucent carrot ribbon
shallot butter glisten

PLATED VEGETARIAN ENTREE

ROASTED VEGETABLE STRUDEL
plump with goat cheese
wrapped in puff pastry lace

MENU II

FIRST COURSE

ROASTED FUJI APPLE SALAD
mustard frill greens + praline pecans
goat cheese mousse
cara-cara orange vinaigrette
GF

FRESH, FRAGRANT + WARM MINI ROLLS
assortment of French, rustic, seeded + whole wheat
sea salt butter

DUAL ENTREE

COFFEE + CHILI RUBBED HANGER STEAK
coffee + chili rubbed
red wine demi-glace

SHORT SMOKED SALMON
dijon + apricot glaze
crispy horseradish threads

ACCOMPANIED BY

FINGERLING POTATO CONFIT
thyme, rosemary + fresh lemon
GF, V

BROCCOLINI BOUQUET
shallot + chablis glisten

PLATED VEGETARIAN ENTREE

WHITE BEAN FILLED PHYLLO PURSE
plump with sauteed baby leaf spinach
and mixed mushroom ragout
porcini zinfandel sauce

accompanied by
broccoli rabe
V

MENU III

FIRST COURSE

WATERCRESS SALAD

bresaola
pear + walnuts
gorgonzola vinaigrette

FRESH, FRAGRANT + WARM MINI ROLLS

assortment of French, rustic, seeded + whole wheat
sea salt butter

DUAL ENTREE

HALIBUT WITH TRUFFLE ESSENCE

braised wild mushrooms + marsala
drizzled with white truffle oil

BLACK ANGUS FILET

malbec reduction
tempura onion strings

ACCOMPANIED BY

TOWERING POTATO GRATIN

layers of yukon gold potatoes
rich gruyere cheese + cream

GLAZED CARROTS

carrot juice glaze

PLATED VEGETARIAN ENTREE

SWEET POTATO GNOCCHI

roasted mushrooms + walnuts
maple brown butter sauce
fried sage

DESSERT BUFFET

OPTIONS TO CONSIDER

MIGNARDISES TABLE | \$6

a collection of our pastry chef's best, seasonal pastries
a blend of classics + new twists featuring:

mousse filled chocolate cups
assorted opera cakes
cream filled profiteroles
a variety of cheesecake bites
seasonal miniature pies
French macarons
petite fresh fruit tartlets
caramel glazed pecan bars
chocolate coated cereal clusters
coconut macarons

DONUTS MAKE ME GONUTS | \$7

light + airy sweet dough
fried to a golden brown
dusted in powdered sugar

build your own from any 4 the following items...

Sauces

Dark Chocolate
Macerated Strawberries
Warm Nutella
Raspberry Coulis

Compotes

Blueberry + Thyme
Port Poached Pears
Cinnamon Roasted Apple
Roasted Peach + Ginger

ASSORTED CAKE POPS | \$6

chocolate, vanilla + red velvet cake pops
iced in colorful coating and playfully decorated

CUPCAKE SHOP | \$4
collection of classic + new twists
please choose 3 of your favorites

madagascar vanilla
double chocolate
spiced carrot
strawberry lemonade
southern red velvet
caramel macchiato

INDIVIDUAL PIE DISPLAY | \$6
collection of hand made pies elegantly displayed, wide selection including
the likes of 3 of the following

banana cream
cherry
chocolate silk
Dutch apple
Georgia peach
lemon meringue
southern mud pie

ROASTED PINEAPPLE CARVING STATION | \$8
served on small plates

sweet Hawaiian pineapples
roasted with butter, peppercorns + brown sugar

carved to order and offered with...
spiced chantilly cream
Madagascar vanilla ice cream
Barbados rum touched butter sauce