



Plated Wedding Menu Options

Cocktail Hour

Stationary Hors d'oeuvres

Baked Brie, Cranberry Pecan Compote, Artisan Breads & Crackers

*Artisan Cheese & Charcuterie Display * Mezze Station*

Mac Bar - Top out w/ Bacon, Truffle Oil, Parmesan, Blue Cheese, Sriracha & Hot Sauces

Passed Hors d'oeuvres choices

*Raspberry & Brie Phyllo * Petite Beef Wellington with Béarnaise * Clams Casino*

*Chorizo Stuffed Dates wrapped in bacon * Lamb Chops, Pecan Ancho Rubbed*

*Crab & Lobster Cakes with Dijon Creme Fraiche * Fried Green Tomato BLT's w/ Avocado*

Seared Foie Gras on Brioche with Balsamic Cherry Jam

*Lobster Rolls * Oysters Rockefeller * Sauterne Glazed Scallops*

*Duck Confit & Wild Mushroom, Truffle Risotto * Cheese Steak Spring Rolls, Fennel Ketchup*

*Wild Mushroom Cappucino with a Truffle Foam * Grilled Cheese Mini & Tomato Bisque*

*Arancini Risotto Ball with Cheese center * Coconut Shrimp & Blackberry Ginger Jam*

Salad Course Choices

Truffled Burrata Salad, Tomato, Carrots, Golden Beets, Baby Greens, Sunflower Seeds, Fresh Tomato Dressing

Power Greens Salad, Spun Beets, Pumpkin Seeds, Butternut Squash, Cranberries, Goat Cheese, Yuzu Kosho Dressing

Baby Greens Salad, Cranberries, Sunflower Seeds, Chevre, Honey White Balsamic Vinaigrette

Plated Entree options

Beef Wellington, Port Wine, Wild Mushroom and Andouille Duxelle, Béarnaise

*Filet Mignon Cabernet Demi Glace * Jumbo Lump Crab Cakes*

*Lobster Thermidor with Cognac & Gruyere Sauce * Salmon & Orange Basil Relish*

*Lavender Honey Lacquered Chicken * Chicken Piccata Lemon Caper White Wine Sauce*

or your favorite Entree

Wedding Cake & Coffee