



2012 Marquee Wedding Menu

Salad

(Choice of one)

Mesclun, Baby Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette

Spinach Salad, Dried Cranberries, Toasted Almonds, Goat Cheese Crumbles, Crispy Carrots and Raspberry Vinaigrette

Caesar, Romaine Hearts, Focaccia Croutons, Shredded Romano

Entrée

(Choice of Three plus Vegetarian)

Lemon Rosemary Roasted Chicken Breast, New Potatoes, Baby Carrots And Fennel

Pan Seared Salmon Fillet, Spinach Raviolis, Wild Mushrooms, Pea Tendrils In A Chardonnay Nage

Fillet of Sole, Lobster And Asparagus, Chive Whipped Mashed Potato, Tomato Buerre Blanc And Potato Gaufrette

Grilled Top Sirloin Steak, Oven Roasted Steak Frites And Garlic Sautéed Green Beans

Grilled Filet Mignon, Horseradish Mashed Potatoes, Roasted Mushroom Salad, Port Demi-Glacé

Roasted Zucchini Noodles With Marinera Sauce & Torn Basil

Roasted Vegetable Brochette, Sundried Tomato pesto, Saffron Infused Israeli Cous Cous

Dessert

Coffee & Tea Service

Wedding Cake With Either House Made Chocolate Truffle Or Chocolate Covered Strawberries

Children's Meals 12 & Under

Chicken Fingers And Fries \$19.99 Per Person

Vendor Meals

Vendor Meals Are Provided After Your Guests Have All Been Served, Menu Selection May Be Limited. \$24.99 per person



Wedding Displays & Butler Style Hors D'oeuvres

Choice Of Two Mediterranean Station

Hummus, Toasted Pita, Malanga Chips, Pickled Vegetables, Olives, Grape Leaves, Tabouleh, Tzatziki Sauce, And Roasted Garlic White Bean Puree

Domestic Cheeses & Crudite

Vermont Cheddar, Vermont Goat Cheese, Locally Made Brie, Smoked Gouda, Sharp Provolone, and Swiss Cheese. Assorted Crackers, Baby Carrots, Celery, Julienned Peppers, Radish, Asparagus, And Blue Cheese Dipping Sauce. Tastefully Garnished With Grapes, Strawberries, And Seasonal Fruit

Grilled Vegetables

Zucchini, Summer Squash, Red Peppers, Portabella Mushrooms and Red Onions. Served With Balsamic Syrup And Housmade Focaccia And Sundried Tomato Pesto

Cold Hors d'Oeuvres

Choice Of Five

Herb Cheese Stuffed Dates

English Cucumber Cups Filled with Smoked Salmon and Pickled Red Onion

Belgian Endive with Dill Scallion Chicken Salad

Serrano Ham Wrapped Figs with Gorgonzola Cheese

Mini Roquefort Cheese Balls Rolled in Walnuts

Red Bliss Potato filled with Crème Fraiche and Caviar

Tomato & Mozzarella Kebab & Balsamic Reduction

Seared Rare Tuna with Crispy Won Ton & Seaweed Salad

Hot Hors d'Oeuvres

Moo Shoo Duck with Scallions and Pancakes

Shrimp Spring Rolls with Chili Sauce

All Beef Weenies in a Blanket with Stone Ground Mustard

Crispy Potato Pancakes with Smoked Salmon and Garlic Herb Cheese

Oysters Rockefeller

Coconut Shrimp Fritters Thai Chili Sauce

Spanakopita - Spinach & Feta Triangles

Lemon Scented Chicken Dumplings Soy-Ginger Sauce

Crimini Mushrooms Stuffed with Italian Sausage & Fontina Cheese

Beef Empenada Cumin-Lime Sour Cream

Mini Potato Skins Bacon, Cheddar & Chives

Chicken Satay Curried Peanut Sauce

Crispy Crab Cakes Lemon Aioli

Beef Steak Skewer Chipotle Dipping Sauce

Sea Scallops Dijon Marinade & Wrapped in Bacon

Toasted Corn Polenta with a Sun Dried Tomato Pesto