

SUGGESTED WEDDING MENU

BUFFET

Hors D'oeuvres

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

STATIONARY TABLE

*International Cheese and Fruit Platter
Marinated Olives, Spiced Nuts, Crostini and Crackers*

PASSED

Mustard Crusted Grilled Local Day Boat Scallops wrapped in Proscuitto

Corn Fritters with Vermont Maple Syrup

Chicken Cranberry Salad in Cucumber Cups

Cod Cake with Lemon Caper Aioli

Endive Cups with Gorgonzola, Walnuts and Candied Apples

Seated Salad

*Green Salad with English Cucumbers, Dried Cranberries, Pecans and Gorgonzola
Balsamic Vinaigrette*

On Guest Tables

Artisanal Baguettes and Sweet Cream Butter

Buffet Dinner

*Oven-Roasted Cape Cod Haddock
Mango and Cucumber Salsa*

*Grilled Flank Steak with Chimmi Churri Sauce
An Argentinean Parsley Garlic Sauce
On a Bed of Romaine*

*Roasted Potato Medley with Fresh Herbs
Sweet Potato, Red Bliss and Yukon*

*Grilled Vegetable Platter
Summer Squash, Portobello Mushrooms, Red Onions and Red Peppers*

Corn, Cherry Tomato and Basil Salad

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*