

SAMPLE WEDDING MENU

SEATED DINNER

Hors D'oeuvres

STATIONARY TABLE

.....Cosmos Crudite.....
Roasted, Grilled and Fresh Vegetables
Gorgonzola Basil Dip

PASSED

Ancho and Orange Marinated Grilled Shrimp Cocktail with Cilantro-Lime Aioli

Skewered Tomato, Mozzarella and Basil with Balsamic and Olive Oil

Grilled Chicken Skewers with Romescou Sauce

Smoked Local Bluefish Pate on a Crostini

Seated Dinner

SALAD COURSE

*Romaine Hearts and Radicchio with Citrus Shallot Vinaigrette
Tomatoes, Feta Cheese and Homemade Garlic Croutons*

On Guest Tables

Artisanal Baguettes and Sweet Cream Butter

DINNER - Choice of Three

*Bordeaux Braised Beef Short Ribs
Scallion Mashed Potatoes
Sautéed Green Beans and Shallots*

*North Atlantic Cod Provençal with Summer Tomatoes, Olives, Shallots and Basil
Scallion Mashed Potatoes
Sautéed Green Beans and Shallots*

*Spinach Ravioli- Locally Made
Fresh Tomato Basil Sauce and Asiago Cheese
Seasonal Vegetable Bundles*

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*