



**THE AGASSIZ PACKAGE**  
*A SAMPLE SUMMER MENU*

**CHEESE & FRUIT**

A presentation of handpicked and elegantly prepared imported and domestic cheeses and seasonal fruit, local honey and jams served with freshly baked artisan breads and gourmet crackers.

**ANTIPASTO**

An elegant display of Italian cheeses, dried sausages, cured meats, marinated vegetables, olives served with freshly baked artisan breads.

**PASSED HORS D'ŒUVRE**

Tempura Sesame Chicken  
Spicy hoisin-plum sauce

**Petite Falafel**

Coriander cucumber cream, mint coulis

Georges Bank Scallop & Applewood Smoked Bacon

Grilled Shrimp  
Basil & prosciutto

**CHAMPAGNE TOAST**

Domaine St. Michelle

**FIRST COURSE**

Summer Vegetable Risotto  
Roasted red pepper cream, shaved Parmesan-Reggiano cheese

**SECOND COURSE**

Roasted Atlantic Salmon  
Basil-pine nut crust, local braising greens, sweet corn soubise

*OR*

Grilled Hereford Beef Tenderloin  
Polenta verde, wild mushroom ragoût, tomato confit, Chianti demi

**DESSERT**

Custom Designed Wedding Cake Garnished with Fresh Whipped Cream and Berries

Freshly Brewed Coffee & Tea

