

# ***Sample Menu***

## ***Five-Hour Wedding Package***

### ***Cocktail Reception***

#### ***Displays***

A display of imported and domestic cheese served  
with rustic country breads

A display of sausages, cured meats, assorted pâtés, game terrines,  
vegetables, olives, artisan breads and gourmet crackers

#### ***Passed hors d'oeuvre***

Walnut, arugula, Roquefort crostini; balsamic-honey syrup  
Jonah crab cake; chipotle chile rémoulade  
Grilled lamb chops; garlic Parmesan crust, Port wine reduction  
Maine lobster "corndog"; tarragon-citrus aioli

#### ***The Thrill of The Grill***

***Our Chefs will grill in the heart of your reception!***

Hereford beef sirloin brochette; sweet pepper, onion, Cabernet  
lacquer  
Georges Bank scallops; citrus glaze  
Hudson Valley duck breast; ginger-chile lacquer

### ***Four Course Sit Down Dinner***

#### ***Appetizer***

Spicy grilled shrimp; vegetable egg roll, pineapple-ginger sauce

#### ***Salad***

Salad of large leaf greens; vine ripe tomatoes, cucumber wedges,  
strawberry-lime vinaigrette

#### ***Entrée***

Pan roasted halibut; roasted corn-chive mashed potatoes,  
sautéed spinach, and tomato vinegar

*or*

Grilled Hereford beef tenderloin, pesto crusted Atlantic salmon;  
Parmesan risotto,  
spinach, smoked tomato beurre blanc

#### ***Dessert***

Custom designed wedding cake  
Coffee service

*Please note this is just a sampling of our entire menu!*