



Wedding Reception of Tina & James Mckay

Passed Hors D'oeuvres

Pistachio Crusted Lamb Chop

Beef Tenderloin with horseradish crème fraiche

Jumbo Lump Crab Cake

Tuna Cornet

Twisted Shrimp Cocktail

Sea Scallop Wrapped on Applewood Bacon

Ratatouille Tartlet (V)



Wedding Reception

Pasta Station

Made to order pasta with your choice of noodle & sauce

Penne, Linguine, Ravioli

Marinara, Pesto, Alfredo

Baby Shrimp, Grilled Chicken, Broccoli, Mushrooms, Tomatoes, Pancetta, Peas

Assorted Breads

Carving Station

Whole Roasted Loin of Pork

Spiced Apple Glaze

Stuffed Chicken Roulade

Spinach & Swiss

Served in Chafing Dishes

Creamed Spinach

Maple Glazed Baby Carrots

Dinner Rolls





Wedding Reception

Plated Dinner

Spring Salad Mix/warm goat cheese/dried cranberries/walnuts

Butternut Squash Cannelloni/ Sage Cream

Choice of:

French Wing Tip Chicken
White Truffle Mashed Potatoes
Fall Roasted Vegetables

Panko Crusted Chilean Sea Bass
Roasted Baby Potatoes/Parsley-Garlic Butter
Charred Haricot Vert

Braised Short Rib of Beef
Roasted onion mashed potato
Fall Roasted Vegetable

Vegetarian Option

Whole Roasted Acorn Squash
Whipped Potatoes
Fall Roasted Vegetables

Bread Service





Wedding Reception

Dessert

Wedding Cake (provided by Host)

Viennese Table

Chocolate Mousse Cake

Red Velvet Layer Cake

Carrot Cake

Tiramisu

Gourmet Brownies & Cookies

“Adult Root beer floats”

Platters of Truffles & Strawberries

