

Sit Down Wedding

Bordeaux Display

Exotic Mushroom Terrine, Brandied Chicken Liver Pate with Currants, Smoked Salmon Mousse, served with Fresh Rustic Breads and Crackers

Napa Country Board

Baked Brie en Croute with Caramelized Apples and Pears, Candied Pecans, Assorted Cheeses served with Artisan Breads and Crackers

Fire Roasted Vegetable Antipasto Board

Asparagus, Eggplant, Spring Onions, Fennel, Sugar Snap Peas, Roasted Peppers with Marinated Bocconcini and Fresh Ricotta

Hors D'oeuvres

Duck Spring Rolls with Plum Wine Dipping Sauce

Cornmeal Dusted Fried Oyster with Creamed Spinach and Remoulade

Goat Cheese Crouton with Oven-Dried Tomato and Arugula

Lamb "Wellingtons"- Lamb Tenderloin in Puff Pastry Cup with Mushroom Duxelle and Madeira-Thyme Reduction

Grilled Flatbread with Fresh Figs, Burrata, Toasted Almonds and Honey Balsamic Syrup

First Course

Layered Beets and Whipped Goat Cheese with Roasted Asparagus, Candied Pepitas and Green Goddess Yogurt Sauce

Second Course

Arugula and Baby Red Leaf Salad with Raspberries, Hearts of Palm, Boursin Cheese, Roasted Maple Almonds, Raspberry Champagne Vinaigrette

Entree

Beef Tenderloin Medallion with Garlic-Herb Butter, Shoestring Yukon Gold Potatoes, Caramelized Shallots, Garlic Spinach

or

Seared Chilean Sea Bass with Grapefruit Saffron Sauce with Creamy Herb Risotto, Broccoli Rabe with Roasted Garlic

Dessert

Assorted Cookies & Bars - Peanut Butter Delights, French Macaroons, Oatmeal-Cherry, Sea Salted Chocolate Chip, Turtle Bars and Raspberry-Hazelnut Bars

Handmade Truffles - Simply Chocolate, Coconut, Pistachio and Five Spice

Mini Tartlettes - Fresh Berry, Triple Chocolate, Pear Almond
and Mini Raspberry Swirl Cheesecakes

Mini Chocolate Mousse Parfaits with Candied Hazelnuts and Whipped Cream

For more information, please contact our Catering Manager Susan Converso at 917-225-6469 or msconverso@optonline.net.