



## **Wedding Reception** **Plated Dinner**

### **Stationary**

*International Cheese Board with Gourmet Crackers, Artisan Breads and Fresh Seasonal Fruits and Berries*

### **Passed Hors D'oeuvres**

*Scallops wrapped in Applewood Bacon with Orange Maple Glaze*

*Crispy Coconut Shrimp with Tropical Mango Dipping Sauce*

*Thai Chicken Satay with Sweet Chili Dipping Sauce*

*Grilled Polenta with Spinach, Goat Cheese, Roasted Tomato and Toasted Pignoli Nuts*

*Maine Crab Cakes topped with Lemon Aioli*

*Beef Tenderloin with Wild Mushroom Duxelle and Goose Pate*

### **Salad**

*Mesclun Field Greens with Spiced Pecans, Gorgonzola and Pear*

### **Plated Dinner**

*Char Grilled Beef Tenderloin with Shitake Cabernet Demi- Glaze*

*Pan Seared Pesto Salmon Filet with Marinated Tomato Relish*

*Butternut Squash Ravioli, Roast Vegetable Confiture, Maple Sage Cream*

### **Sides**

*Roasted Rosemary Garlic Red and White Creamer Potatoes*

*Lemon Scented Basmati Rice with Vegetable Confetti*

*Roasted Asparagus with Lemon and Cracked Black Pepper tied with a Carrot Ribbon*

### **Dessert**

*Wedding Cake with Wild Berry Sauce and Fresh Mint*

**Before placing your order, please inform your server if a person in your party has a food allergy.**