



Wedding Menu

COCKTAIL HOUR

An Elaborate and Beautiful
Cocktail Buffet, White Glove Passed
Hors D'Oeuvres.

MAIN RECEPTION TABLE

Exotic Fruit Display, Artisan Bread,
Imported Cheese Board,
Fresh Market Vegetable Crudités

BUTLER STYLE HOT AND COLD HORS D'OEUVRES

Your Selection of Eight
Hot or Cold Hors D'Oeuvres Passed
White Glove Butler Style

COLD PASSED HORS D'OEUVRES

Cornucopia Tuna Tartare,
Wasabi Crème Fraîche

Mini Parmesan Cups,
Chicken Caesar Salad

Jumbo Gulf Shrimp Lollipops,
Horseradish Cocktail Sauce

Mini Lobster Rolls,
Fresh Lemon & Dill

Grecian Cucumber Cup,
Kalamata Olives, Feta, Dill Vinegar

Spicy Salmon Tartare,
Wonton Cone, Avocado Crème

Mini BLT Cups, Peppered Bacon,
Roma Tomato, Mayo

Gulf Shrimp & Guacamole Crostini,
Crisp Focaccia

Watermelon-Feta Bites,
Aged Balsamic Vinegar

Tomato-Mozzarella Bruschetta,
Micro Basil

Crab Salad Phyllo Cup, Fresh Chives

Goat Cheese & Fig Cone,
Balsamic "Caviar"

HOT PASSED HORS D'OEUVRES

Duck Cashew Spring Rolls,
Plum-Hoisin Dipping Sauce

Micro Grilled Cheese,
Asiago & Truffle

Mini Sirloin Sliders,
Melted American, Special Sauce

Lump Crab Cakes,
Spiced Rémolade

Chicken-Mango Lettuce Wraps,
Chili Duck Sauce

Mini Cuban Sandwich,
Serrano Ham, Pickle

Tandoori Chicken-Cucumber Lollipops,
Tzatziki Sauce

Spiced Gulf Shrimp,
Corn & Jicama Salsa

Artisan Flatbread Pizza,
Caramelized Onion & Smoked Bacon

Coconut Shrimp,
Sweet Chili Pineapple Sauce

Peking Duck Tacos,
Hoisin BBQ Sauce

Fried Oyster Shooters,
Kimchee Essence

Baby Lamb Chops,
Roasted Garlic-Mint Aioli

Ponzu Beef Kebab,
Soy Sauce, Cilantro

Wild Mushroom Arancini,
Truffle Aioli

Micro Lamb Sliders,
Tzatziki Sauce

Sesame Seared Tuna,
Wonton Crisp, Wakame

Chickpea Fries, Harissa Aioli

Scallops Wrapped in Smoked Bacon,
Meyer Lemon Aioli

Pretzel Wrapped Pig in Blanket,
Spiced Brown Mustard

Filet Mignon-Gorgonzola Crostini,
Horseradish Cream



TRATTORIA STATION

select one

ADD A SECOND FOR \$3 PP

Tortellini with Spinach and
Roasted Tomatoes

Linguine, Local Littleneck Clams,
Roasted Garlic

Orecchiette Pasta with Broccoli Rabe
and Sweet Italian Sausage

Rigatoni Pasta, Bolognese,
Shaved Pecorino Romano

Farfalle Pasta with Julienne Vegetables,
Roasted Garlic

Penne Pasta with Pancetta and Parmesan,
Pink Vodka Sauce

Vegetarian Lasagna, Tomato Basil Sauce

Risotto ~ Wild Mushroom or
Asparagus and Peas

FROM THE BUTCHER

ADD \$6 PP

select two

Loin of Pork, Smoked Apple Glaze

*Beef Tenderloin, Brandy-Peppercorn Sauce

Roasted Turkey Breast, Cranberry Jelly

Argentinean Skirt Steak, Chimichurri
& Salsa Verde

*Dijon-Pepper Crusted Prime Rib,
Horseradish Cream Sauce (ADD \$9)

FROM THE HEARTH

select one

ADD A SECOND FOR \$3 PP

Shrimp Bouillabaisse,
Aioli Croutons

Roasted Organic Salmon,
Dijon-Chardonnay Cream

Paella, Saffron Rice with Seafood,
Chicken and Chorizo

Sautéed Shrimp, Preserved Lemon
Couscous, Sundried Tomatoes

Chicken ~ Tandoori Style, Fricassee,
Piccata or Marsala

Seafood Fra Diavolo, Shrimp, Mussels,
Clams, Scallops

*Grilled Hanger Steak, Vidalia Onions,
Cremini Mushrooms

Teriyaki Ginger Flank Steak with
Garden Vegetables

Macadamia Nut Crusted Florida
Mahi Mahi, Mango Salsa

Braised Short Rib with Roasted Vegetables,
Bourguignon Sauce

Ratatouille, Merguez Sausages

Roasted Bourbon Glazed Sirloin
with Crispy Onions

COCKTAIL SERVICE

Throughout your Affair, we will Provide
Unlimited Top Shelf Liquors

including:

Tito's Handmade Vodka, Tanqueray Gin,
Dewars White Label Scotch, Seagrams-7,
Jack Daniels, Southern Comfort,
Captain Morgan Rum, Bacardi Rum,
Malibu Coconut Rum, and Cuervo Tequila.

Chilled Champagne, Draft Beers,
Non-Alcoholic Beer, Chardonnay,
Merlot, White Zinfandel and
Pinot Grigio Wine,
Soft Drinks and Juices.

Wine Service with Dinner

Special Requests and
Upgraded Liquors are Available.

Our Professional Bartenders are
trained to serve responsibly.
(This includes a "No Shot" Policy)

ADDITIONAL BEER SELECTIONS

\$3.00 PER PERSON, PER BEER

CHAMPAGNE TOAST





Wedding Dinner

APPETIZER

select one

Roasted Beet and Goat Cheese Tartlet,
Micro Greens

Jumbo Lump Crab Cake,
Meyer Lemon Aioli, Mango Salsa

Lobster Ravioli,
Parmesan-Truffle Cream

Fresh Burrata and
Heirloom Tomato, Basil,
Aged Balsamic Vinegar

*Pepper Crusted Ahi Tuna,
Sesame Toasted Sushi Rice,
Sweet Soy Glaze

Wild Mushroom-Goat Cheese Soufflé,
Truffle Watercress Salad

Prosciutto Wrapped Jumbo Shrimp,
Grand Marnier Glaze

SALAD

select one

Mixed Field Greens Salad,
Cherry Tomato, Balsamic Vinaigrette

Classic Caesar Salad,
Rosemary Focaccia Croutons,
Shaved Parmesan

Baby Arugula Salad, Watermelon,
Goat Cheese, Toasted Pine Nuts,
Sherry-Shallot Vinaigrette

Shredded Wedge Salad, Iceberg,
Bacon, Gorgonzola, Plum Tomatoes,
Red Wine Vinaigrette

Artisan Field Greens,
Warm Goat Cheese Crostini,
Roasted Shallot Vinaigrette

Romaine, Pear and Watercress Salad,
Caramelized Pecans, Maytag Blue
Vinaigrette (ADD \$1.50 PP)

COMBO

TRY THESE SINGLE COURSES IN LIEU
OF BOTH SALAD AND APPETIZER

select one

Grilled Marinated Shrimp
over Mesclun Greens

Grilled Vegetable and Goat Cheese
Napoleon, Balsamic Glaze

Duck Confit Salad, Potato, Walnut,
Radishes, Walnut Vinaigrette

Asian Style Chicken Salad,
Sesame Vinaigrette

Quiche Lorraine and Small Salad,
Simple Vinaigrette

Sliced Beefsteak Tomato and
Fresh Mozzarella over Field Greens,
Balsamic Vinaigrette

Gruyère Tart with Baby Arugula and
Bacon Apple Vinaigrette

Seared Sea Scallops over
Baby Arugula Salad, Lemon Vinaigrette



DINNER ENTRÉES

select two or combine two to create a custom duet

Roasted Farm-Raised Breast of Chicken
Lemon - Tarragon Sauce

Pepper Crusted Yellowfin Tuna
Forbidden Rice, Red Curry - Coconut Broth

Seared Long Island Duck Breast
Wild Mushroom Risotto,
Orange-Ginger Glaze

Roasted Scottish Salmon*
Vegetable Mushroom Broth, Duxelle

**Pan Seared Diver Scallops,
Lobster-White Truffle Risotto**
Citrus Beurre Blanc

Nobu Style Japanese Black Cod
Sesame Sushi Rice Cake, Miso Sauce

Crab Crusted Florida Grouper*
Sweet Corn Succotash,
Piquillo Pepper Consommé

Grilled Atlantic Swordfish
Sweet Eggplant Caponata,
Aged Balsamic Vinegar

Double Cut Lamb Chops*
Vegetable Couscous,
Roasted Garlic-Mint Aioli

Chateaubriand*
Roasted Cremini Mushrooms,
Brandy-Peppercorn Sauce

New York Strip Steak*
Port Wine Braised Shallots,
Garlic-Herb Compound Butter

Filet Mignon*
Gorgonzola Crust,
Cabernet Sauvignon Reduction

Milk Fed Veal Chop* (ADD \$10 PP)
Yukon Potato Purée, Black Truffle Veal Jus

Ultimate Lobster Bake (ADD \$15 PP)
Littleneck Clams, PEI Mussels,
Corn on the Cob, New Potatoes,
Gulf Shrimp, Fresh Maine Lobster

VEGETARIAN ENTRÉE ALWAYS AVAILABLE

**All Entrées Accompanied with
Seasonal Vegetable and Potato**
Oven Roasted Potato and
Grilled Medley Fresh Garden Vegetables

*Please Inquire about
Our Chef's Seasonal Specials*

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

WEDDING CAKE

We will supply a custom designed
four-tiered wedding cake

FILLING

select one

Chocolate, Vanilla, Raspberry or
Strawberry Mousse, Cannoli, or Fruit Filling

Choice of Fresh Whipped Cream
or Butter Cream Icing

VIENNESE PASTRY PLATTERS ADD \$ 5 PP

served at each table

Freshly Baked Cookies and Pastries

TABLE SIDE COFFEE SERVICE

select one

Freshly Brewed Coffee,
Decaffeinated Coffee, and Tea

ALSO INCLUDED IN OUR WEDDING PACKAGE

A personal Maitre'd and Captain
will see that every detail of your
special day is perfect

Exclusive use of our bridal suite for
you and your bridal party

Choice of linen colors

Votive candles for your tables

Directional maps for your
wedding invitations

Place cards for all your guests



Enhancements

NEW ENGLAND RAW BAR*

Littleneck Clams and East Coast Oysters,
Chilled Calamari Salad,
Fresh Gulf Catch Ceviche
Jumbo Shrimp Cocktail

Red Wine Mignonette,
Traditional Cocktail Sauce and
Rémoulade Sauce
Fresh Horseradish and Lemons

WITH PROFESSIONAL SHUCKERS,
ADD \$22 PP

SUSHI*

Yellow Fin Tuna, Spicy Tuna,
California Roll, Dragon Roll, Salmon Sushi,
Tuna Sushi, Smoked Eel Sushi,
Octopus Roll or create your own display.
Cucumber and Crab Salad

BUTLER STYLE, ADD \$15 PP
DISPLAY, ADD \$19 PP

JUMBO SHRIMP BAR

Cocktail and Parisian Sauces
ADD \$12 PP

ULTIMATE MINI SLIDER BAR

Classic Sirloin, American Cheese,
Caramelized Onions, Smoked Bacon,
Ketchup

Slow Smoked BBQ Pulled Pork,
Jalapeño-Cilantro Coleslaw

Crispy Buffalo Chicken,
Monterey Jack, Ranch Dressings

Lamb, Fresh Tzatziki Sauce
ADD \$8 PP

GOURMET MAC AND CHEESE STATION

Toppings: Bacon, Asparagus, Shrimp, Truffle

Sauces: Aged Cheddar, Pepper Jack,
Fontina and Tomato Fondue

ADD \$8 PP

MARTINI STATION

Our bartender will mix up the best martinis
from classic to cutting edge

Including: Traditional, Cosmopolitan,
Watermelon, Apple, Lemon Drop
and Chocolate

COCKTAIL HOUR, ADD \$7 PP
ALL EVENING, ADD \$10 PP

MEATBALL TASTING STATION

Classic Beef, Veal, Spicy Pork, Vegetable

Sauces: Classic Tomato Pomodoro,
Hoisin-Plum Sauce, Mushroom Gravy,
Parmesan Cream

ADD \$8 PP

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