



Victorian charm. Oceanfront luxury.



Wedding Receptions *The Casual Reception*

Bar Service

*Four Hour Open Bar ~ Includes Deluxe and Premium Brands, House Wine
Champagne Toast*

Select Six Passed Hors d'Oeuvre:

spanakopita ~ phyllo crusts stuffed with spinach and feta
miniature vegetarian spring rolls with plum sauce
asparagus spears and Prosciutto di Parma
sushi with wasabi, pickled ginger root and soy sauce
chilled large shrimp with New England classic cocktail sauce
smoked chicken quesadilla cornucopia
truffled mushrooms in beggar's purses
lump crab and Brie in phyllo
coconut-and-pecan-cruste scallops
vegetarian Asian noodle nests
lobster champagne tartlet
truffled mushrooms in phyllo
assorted gourmet cold canapés
beef and cheddar firecrackers
Coney Island franks in a blanket with sauerkraut and Dijon
Thai chicken spring rolls with plum sauce
crab rangoon triangles with orange marmalade sauce
Chesapeake mini crab cakes with Meyer lemon aioli
mini beef Wellingtons and port sauce
pork pot stickers with citrus ponzu sauce
Vermont cheddar cheese and dill puffs
herb-and-peppercorn-cruste lamb chops with fresh mint
coconut-cruste Atlantic shrimp with apricot glaze
Santa Fé beef quesadilla with corn and jalapeño
beef carpaccio on toasted brioche with black olive tapenade
grilled beef tenderloin on Great Hill blue cheese popover
Key West conch fritters with classic cocktail sauce
crabmeat-stuffed crimini mushroom caps
caramelized onion and Asiago cheese puffs

Select Two Grand Display Stations or Presentations:

GRAND DISPLAYS

Rustic Tuscan Table

*antipasto ~ thinly sliced Genoa salami, spicy capicola, smoked mortadella, pepperoni
roasted vegetables ~ eggplant, zucchini, red and green peppers
grilled shiitake mushrooms, grilled asparagus, artichoke hearts
mozzarella di buffalo and provolone cheese
smoked salmon and cream cheese roulade
variety of mini quiches, roasted eggplant and chèvre, cauliflower, sundried tomato
Provençal tapenades, herbed kalamata olives
focaccia and other rustic breads*

Mediterranean Bruschetta Bar

*(make –your-own bruschetta with a variety of toppings)
assorted crostini, buffalo mozzarella, avocado salad, corn salad, roasted garlic confit,
rosettes of Prosciutto di Parma, cold meats,
grilled vegetables, marinated mushrooms, fresh basil*

Vegetable Crudités

*the freshest vegetables of the season
assorted herbal dips*

Taste of the Ocean Ceviche

*scallops, crab, tuna, calamari and shrimp
melded into an incredibly flavorful ceviche*

Shrimp Trio

*Moroccan-style shrimp marinated with spices and fresh herbs
coconut shrimp with Caribbean lime sauce
shrimp scampi with golden dry sherry*

One Thousand and One Nights

*hummus, baba ghanouj, herbed kalamata olives, Israeli pickles, tahini
grilled zatar pita triangles*

Brie en Croute

*whole wheel of Brie cheese, wrapped and baked in puff pastry
caramelized apples, brown sugar*

A La Provence

*presentation of French and American cheeses
freshest vegetables at the market with herbal dips
seasonal fruits
selection of breads and crackers*

(continues)

Liguria Table

*thinly sliced fine Italian meats and cheeses
grilled vegetables, marinated artichoke hearts, herbed kalamata olives*

Buddha Bar

*Thai chicken sate with coconut peanut sauce
vegetable tempura, pork dumplings, spring rolls
fortune cookies*

Norwegian Smoked Fish

*smoked salmon, trout, bluefish and sturgeon (select two)
classic garnishes, sauces
artisan breads*

Iced Shrimp Bowl

*jumbo shrimp cocktail served in a classic bowl
cocktail sauce, lemons, lime crème fraiche*

Lobster and Crab Cakes

*crispy and golden brown, prepared to order in front of your guests
spicy carrot sauce, lime crème fraiche, mixed greens*

Tuna Tataki

*blue and red tuna loins, seared and sliced in front of your guests
red and white miso, ponzu, citrus crème fraiche
varied summer salsas, crispy organic salad*

Sushi Bar

*Nigiri sushi and maki made by our chefs
Ahi tuna, salmon, California, yellowtail, white fish
cucumber, avocado, green tea
(cold sake priced by consumption)*

PASTA BAR PRESENTATION

Choice of Three Pastas

*bow tie with grilled shrimp, scallops and lobster in creamy black pepper and chive sauce
wild mushroom ravioli in pesto sauce, topped with shaved Parmigiano-Reggiano
rigatoni with a variety of seasonal mushrooms in plum tomato concassé, fresh basil and garlic
gemelli with asparagus, slow-roasted tomatoes, pine nuts and EVOO
tri-color tortellini marinara with caramelized garlic and basil
farfalle with classic Bolognese sauce*

CARVING PRESENTATIONS

*seven spices Virginia ham with Vermont maple syrup
herb-roasted turkey with cranberry chutney and pan gravy
Viennese roasted pork loin, coated with orange-caraway caramel reduction
lightly peppered whole sirloin of beef
Mongolian barbequed baby lamb chops with minted yogurt sauce
overnight-marinated roasted leg of lamb, with herbs de Provence and natural jus reduction
filet of veal encrusted in green peppercorns
roasted prime rib of beef
tenderloin of beef
accompanied by wholegrain mustards, horseradish, chive cream, au jus
and appropriate condiments*

***Select Two Accompaniments from the “Farmers Market”
(to accompany the hot line or carving presentation)***

*roasted rosemary red bliss potatoes with shallots
caramelized garlic mashed potatoes
horseradish-mashed potatoes
classic risotto
saffron rice
grilled vegetables
grilled asparagus, portobello mushrooms, cherry tomatoes
sauteed vegetable medley
stir-fried baby bok choy*

***Also Includes:
Nonalcoholic Beverages
and Freshly Ground and Brewed Coffee, Decaf Coffee and Tea
Accompanied by a Selection of Petit Fours***

*Please call for current pricing.
Appropriate banquet gratuity will also be added.*