



Victorian charm. Oceanfront luxury.



## *Wedding Receptions*

### *The Formal Reception*

#### **Bar Service**

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

#### **Cocktail Hour: Select Four Hors d'Oeuvre and Two Grand Displays**

##### **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 d 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 d lamb chops with fresh mint  
coconut-cruste d 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-stuffe d crimini mushroom caps  
caramelized onion and Asiago cheese puffs*

## 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  
Provencal 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*

*(continues)*

***A La Provence***

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

***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)*

## ***Sit Down Dinner***

### ***Select One Appetizer***

*grilled portobello mushroom stuffed with duet of sharp gorgonzola and Boursin triple-cream cheeses*  
*wild mushroom ravioli, crispy leeks chiffonade, fresh thyme and chardonnay sauce*  
*jumbo shrimp sauteed in thyme and white wine reduction over tomato-eggplant concassé*  
*Maine lobster and crab ravioli with sherry lobster bisque*  
*Caprese - buffalo mozzarella, plum tomato and fresh basil*  
*vegetable napoleon – layers of roasted seasonal vegetables, Vermont chèvre and wonton leaves*  
*fried fresh mozzarella, smoked tomato couli, fried basil puree, fresh lemon*  
*Florida rock shrimp, red and yellow cherry tomatoes, fresh basil, herb mascarpone*  
*exotic mushroom risotto, pea tendrils, shaved artichoke hearts, parmesan port reduction*  
*tomato-saffron steamed clams, grilled rustic bread, spicy aioli*  
*smoked mozzarella and wild mushroom ravioli, baby spinach, fennel, San Marzano tomatoes*  
*smoked salmon, corn cakes, red onion marmalade*  
*wild mushroom-goat cheese tart with caramelized onions, herb emulsion, micro greens*  
*English pea and lobster arancini, smoked tomato couli, basil aioli*

### ***Select One Salad***

***Green Symphony*** – baby spinach, mesclun greens, sweet cherry tomatoes, mint, honey vinaigrette  
***Caesar*** – romaine, garlic croutons, shaved Parmigiano-Reggiano, Caesar dressing  
***Crisp Boston Lettuce*** – chèvre croutons, cherry tomatoes, cucumbers, spring onions, aged balsamic vinaigrette  
***Classic Spinach*** – cultivated mushrooms, applewood smoked bacon lardons, hard-cooked quail eggs, roasted shallot vinaigrette  
***Caprese Salad*** – heirloom tomatoes, buffalo mozzarella, Genovese basil pesto, aged balsamic vinaigrette  
***Baby Arugula*** – endive, gorgonzola, spiced walnuts, Granny Smith apples, aged sherry vinaigrette  
***Mélange of Baby Spinach and Red Endive*** – berries, port-glazed grapes, roasted shallots, honey vinaigrette  
***Sauteed Chanterelles Bouchées*** – atop baby spinach, arugula and basil leaves, merlot reduction vinaigrette  
***Radicchio and Arugula*** – caramelized pears, spiced walnuts, lemon blueberry vinaigrette

### ***Intermezzo***

***freshly churned sorbet in a cosmo glass with sugared rim***  
*green apple, Seville orange, lemon, mango, peach, passion fruit*

## ***Entrées***

***If 2 choices selected, a pre-order will be required at least 72 hours in advance.***

### **SEAFOOD**

*sesame and scallion crusted salmon with Japanese vinaigrette  
baked and stuffed scrod with lemon-chive butter, seasoned bread crumbs  
pan-seared, deep-sea halibut, crusted with black peppercorn, lemon-chive sauce  
roasted striped sea bass filet in champagne sauce  
oven-roasted filet of sea bass, fricassee of exotic mushrooms, celery ragout, white wine sauce  
oven-roasted Atlantic salmon filet with kalamata olive tapenade, truffle oil and caviar  
pan-seared diver scallops, sweet corn, yellow beets, red pearl onions  
roasted Chatham Bay cod, paella rice, chorizo and romesco  
salt-grilled swordfish, dill roasted tomatoes, baby spinach, capers, Niçoise olives, EVOO sauce  
grilled black grouper, oven-roasted fingerling potatoes, broccoli rabe, heart of palm, coconut curry sauce  
Copper River salmon with parsley-sunchoke puree, spring garlic, Meyer lemon butter  
wild striped bass with corn chowder and chanterelles  
day boat scallops with treviso and onion soubise  
cedar wrapped Arctic char with pesto and black walnut cream  
seared escolar with smoked ham hock vinaigrette*

### **POULTRY**

*chicken Francaise in white wine, capers, fresh lemon sauce  
pan-seared chicken breast filled with prosciutto di Parma and grilled artichoke, lemon-thyme au jus  
farm-raised chicken breast with apricot and fig stuffing, three berry sauce  
citrus statler chicken breast with garlic and lime au jus  
parmesan-encrusted chicken with fresh tomato and basil  
black skillet-seared breast of chicken, haricot vert, herb-tossed fingerlings, natural roasting jus  
crispy Amish duck breast with rosemary-cannelloni bean ragout, sundried tomatoes, balsamic jus  
chicken positano, stuffed with baby spinach, chèvre, sundried tomato pesto, roasted peppers  
chicken roulade – a boneless breast rolled with grilled mushrooms, rosemary and sundried tomatoes  
duck bourguignon, a la grand-mere, and chestnut pappardelle*

*(continues)*

## **BEEF, VEAL, LAMB, PORK AND GAME**

*pork loin Viennese, orange-caraway crusted, stuffed with dried apricots and figs*

*slow-roasted prime rib of beef, rosemary jus and horseradish cream*

*sliced pork tenderloin with caramel maple wine sauce*

*aged New York sirloin au jus*

*Chablis-brined pork chop, fava beans, toy box tomatoes, smoked bacon jus*

*four-pepper-crusted CAB rib eye, wilted escarole, raisins, pine nuts, roasted garlic, thyme butter*

*Elysian Fields lamb loin, piquillo pepper, crispy goat cheese galette, wild spinach*

*grilled beef tenderloin on a potato pancake, braised oxtail, horseradish cream, merlot sauce*

*grilled hangar steak, Vidalia gruyere potato, wild greens roasted shallots, cabernet sauce*

*Bluescreek Farms lamb, horseradish potato gratin, Ohio soy beans, braised redcurrant cabbage, rosemary sauce*

*double-cut Berkshire pork chop, white bean cassoulet, apple butter, frisée, fennel salad*

*grilled rack of lamb, Japanese eggplant, tomato-garlic compote, mint pesto, house-made yogurt, roasted peppers*

*herb-crusted rib eye of Jamison Farms lamb, heirloom beans, broccoli soubise, pan jus*

*slow-roasted tenderloin of beef, port and cognac sauce*

*grilled filet mignon au jus*

*grilled filet mignon, three peppercorn sauce*

*grilled filet mignon with black trumpet mushrooms in grained mushroom sauce*

*grilled filet mignon with creamy cognac sauce*

*rack of lamb crusted with Dijon mustard, herbs and spices, mint demi-glace*

*beef Wellington with mushroom duxelle, merlot demi-glace*

## **DUETS**

### ***paired on the plate***

*chicken Francaise in white wine with two sauteed jumbo shrimp with capers, fresh lemon sauce*

*grilled filet mignon au jus with herb-crusted salmon, fresh lemon dill sauce*

*grilled filet mignon au jus with two sauteed jumbo shrimp, garlic herb butter*

*grilled filet mignon au jus with two diver scallops, tarragon béarnaise*

*grilled filet mignon au jus with oven-roasted sea bass, sauvignon blanc sauce*

## **VEGETARIAN**

### ***optional choice if needed***

*grilled asparagus lasagna with goats milk impastata, San Marzano tomatoes, fresh buffalo mozzarella*

*wild mushroom ravioli, crispy leek chiffonade, fresh thyme and white wine sauce*

*grilled portobello cap stuffed with eggplant ratatouille in champagne beurre blanc*

*agnolotti of sweet red peppers, smoked buffalo mozzarella*

*grilled vegetable risotto ~ a seasonal selection of market vegetables, grilled and served over wild mushroom risotto*

***Select Two Accompaniments from the “Farmer’s Market”***

*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.*