

Formal Tented Summer Wedding

Cocktails

Passed to Guests

Citrus Water, Lemon and Lime Water

Champagne

Displayed Hors D'Oeuvres

Composed Maplewood Cheese Board

Classic Artisanal style Cheeses

Garnished with Fresh seasonal Fruits and Berries

Served with Flatbreads, Baguette Wedges and Berry Preserves

Raw Bar

Regional and Seasonal Shellfish

Displayed on Tiered Ice Sculptures with Seaweed

Little Neck Clams

Blue Point Oysters on the Half Shell

Poached Jumbo Shrimp

Cracked King Crab Legs and Claws

Prince Edward Island Mussels Steamed in White Wine & Shallots

Served with

Fresh Horseradish Cocktail Sauce

Individual Bottles of Tabasco Sauce , Lemon Wedges, Fresh White Horseradish

Passed Hors D'Oeuvres

Classic Baby Cheeseburgers

Chocolate Milk Shakes and Beer Shots

Pigs in the Blanket

Country Style Mustard

Bite-Size Lump Crabmeat Cakes

Torched Buffalo style Chicken Skewers

Farmers Chunky Blue Cheese

Mini Mexican Empanadas, Fresh Salsa, Sour Cream

Garden Fresh Gazpacho Avocado Sips, Lobster Meat Garnish

Tented Summer Wedding

Formal Seated Dinner

First Course

Organic Greens, Crumbled Gorgonzola, Cranberries and roasted Walnuts
Sweet Raspberry Vinaigrette
Warm Crusty Petite Rolls
Garnished Sweet Cream Butter Triangles

Entree

Petite Grilled Filet Mignon, Mushroom Pinot Noir
Seared Sea Scallops
Spring Asparagus Bundle
Risotto Cake, Lemon and Herb

Featured Dessert

Wedding Cake

Displayed Desserts

Silver Platters of Assorted Truffles, Chocolate covered Strawberries
Chocolate Mousse Cups
Cold Stone Ice Cream Bar
Cups, Cones and Assorted Toppings

Regular and Decaffeinated French Roast Coffee and assorted Teas