

# Sample Wedding Menu

*This sample menu features both a spectacular stationary cheese display, as well as butler-served hors d'oeuvres.  
The four course meal is crowned with a delicious blackberry and chocolate concoction served in a visually impressive martini glass.*

## Social Hour

### *Stationary Display*

Cheese Board featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Brie, and Gorgonzola; Homemade Breads and Crackers  
Garnished with Seasonal Berries and Imported Olives

### *Butler Service*

Fresh Maine Lobster and Garden Chives in Puff Pastry with White Wine Hollandaise Sauce  
Pistachio Crusted Lamb Lollipops with Cherry Drizzle

*This is an upgraded Chef Designed Menu.  
Please call for pricing.*

## Chef Designed Plated Dinner Menu

### *1st Course*

*Summer:* Chilled Strawberry Soup with Miniature Sugar Cookie  
*Winter:* Acorn Squash Bisque with Rosemary Honey Cracker

### *2nd Course*

Candied Pecans, Fresh Strawberries and Gruyere Cheese  
on a Bed of Mesclun Greens with Champagne Vinaigrette

### *3rd Course*

#### *Choice of*

Grilled Filet Mignon with Cognac Demi-Glaze and Pan-Fried Portobella Mushrooms  
Seared Mahi Mahi with Tomato Curried Cream Sauce on a Creamy Saffron Risotto  
Pomegranate Glazed Quail Topped with Tangerine Relish on Bed of Arugula

All Accompanied by Grilled Seasoned Asparagus

## Dessert Course

Blackberry Mousse and Fudge Brownie  
Layered in Martini Glass with  
Fresh Whipped Cream and Fruit Garnish

