

Plated Service: Sample Menu

Plated service is a formal option where guests stay seated and are served their pre-selected entrées. Plated service can include several courses, which can be individualized for special dietary requests. Plated service is an elegant option with an optional intermezzo served in between courses to cleanse the palette. Plated service requires additional staffing to provide this personalized experience.

Passed Hors D'Oeuvres

Miniature Croissants with Tenderloin of Beef, Horseradish Sauce
Stuffed Cherry Tomatoes with Pesto Ricotta
Grilled Shrimp with Mango Chutney in Phyllo Cups
Roasted Redskin Potatoes Stuffed with Cheddar, Chives, Sour Cream
Chicken Sate Served with Peanut Sauce and Cilantro Chutney Passed on Bamboo Steamers
garnished with Ginger

Hors D' Oeuvres Station

Fresh Fruit & Melon Display
Cheese Display with Bruschetta
Shrimp Palm Tree

Pre-Set on Table

Baskets of Sliced Breads: Whole Wheat, Multigrain, French and Sun-Dried Tomato
Served with Whipped Butter and Olive Oil

First Course

Fresh Peach Savory Soup with a Wedge of Yellow Peach Served in Wine Glass

Second Course

Field Greens Salad with Fresh Blackberries and Peaches, Toasted Walnuts Topped with Warm
Crostini and Goat Cheese
Balsamic and Raspberry Vinaigrette set on table

Third Course

Grilled Salmon in Banana Leaf with Mango Chutney
Roasted Tenderloin of Beef with Morel Sauce
Risotto with Sautéed Vegetables, Chicken, Various Mushrooms, Artichokes Hearts of Palm,
Garlic, Fresh Basil, Rosemary Topped with Heavy Cream, Wine, Parmesan and Asiago Cheeses
Home Grown Ratatouille Garnished Baby Zucchini with Stuffed Flowers
Children's Meals Mac & Cheese with All Beef Hot Dogs, Ketchup, Mustard

Dessert

Wedding Cake
Trays of Chocolate Raspberry Truffles with Chambord

Plated Service Sample Menu

Hors D' Oeuvres Station

Fresh Fruit Display and Cheese Display with Bruschetta
International Cheeses: Assorted Domestic and Local Cheeses
Brie en Croute with Dried Fruits and Caramel, French Bread, Crackers
Fresh Local Peaches, Blackberries, Melons, Cascading Strawberries and Grapes
Tuscan Bruschetta Bar with Toppings of: Fresh Local Mozzarella and Local Yellow Pear–Cherry
and Grape Tomatoes with Fresh Basil Basil Florentine Beans and Garlic, Roasted Peppers,
Assorted Italian Olives, Roasted Cipollini and Artichokes in Balsamic

Pre-Set on Table

Baskets of our Sliced Breads: Assorted French, Rustic, Sun-Dried Tomato, Quesadilla Bread,
Spinach & Garlic Breaded Bread
Served with Whipped Butter and Olive Oil

First Course

Field Green Salad with Dried Cherries, Cranberries, Fresh Green Apples, Toasted Praline Pecans
Topped with Goat Cheese and Tossed with Strawberries
Served with Raspberry Vinaigrette and Balsamic Dressing

Second Course

Mushroom Ravioli and Tortellini with ½ Marinara ½ Alfredo Swirl
Garnished with Fresh Basil and Rosemary

Third Course

Grilled Sliced Flank Steak of Beef (red wine marinade)
Served with Morel Sauce
Medallions of Grilled Basil Chicken Breast with Mango Chutney
Oven Roasted Red Skin Potatoes
Oven Roasted Asparagus with Lemon Pepper

Dessert

Wedding Cake
Chocolate Display of Raspberry Chocolate Truffles, Chocolate Dipped Strawberries,
Chocolate Chip Cookies, Miniature Chocolate Torte