



Wedding Reception **Plated Dinner**

Stationary

International Cheese Board with Gourmet Crackers, Artisan Breads and Fresh Seasonal Fruits and Berries

Passed Hors D'oeuvres

Scallops wrapped in Applewood Bacon with Orange Maple Glaze

Crispy Coconut Shrimp with Tropical Mango Dipping Sauce

Thai Chicken Satay with Sweet Chili Dipping Sauce

Grilled Polenta with Spinach, Goat Cheese, Roasted Tomato and Toasted Pignoli Nuts

Maine Crab Cakes topped with Lemon Aioli

Beef Tenderloin with Wild Mushroom Duxelle and Goose Pate

Salad

Mesclun Field Greens with Spiced Pecans, Gorgonzola and Pear

Plated Dinner

Char Grilled Beef Tenderloin with Shitake Cabernet Demi- Glaze

Pan Seared Pesto Salmon Filet with Marinated Tomato Relish

Butternut Squash Ravioli, Roast Vegetable Confiture, Maple Sage Cream

Sides

Roasted Rosemary Garlic Red and White Creamer Potatoes

Lemon Scented Basmati Rice with Vegetable Confetti

Roasted Asparagus with Lemon and Cracked Black Pepper tied with a Carrot Ribbon

Dessert

Wedding Cake with Wild Berry Sauce and Fresh Mint