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## Wedding Dinner Options

### *Appetizers*

Local Corn Soup (summer)  
Wild Mushroom Soup with White Truffle Oil  
Gazpacho with Poached White Shrimp (summer)  
Lobster Bisque with Cognac and Chives  
Pumpkin Soup with Coconut and Pumpkin Seeds  
Chilled Asparagus with Hearts of Palm and Poached Shrimp  
Zucchini Carpaccio with Pinenuts and Basil  
Local Heirloom Caprese Salad (Tomato, Mozzarella, and Basil) (summer)  
Rare Seared Tuna with Citrus-Soy Ponzu and Crisp Vegetables  
New England Crab Cake with Avocado Crème and Mango  
Seared Scallops with Cauliflower Puree and Brown Butter  
Scottish Smoked Salmon on top a Crisp Potato Cake with Crème Fraîche  
Local Beets with Smoked Trout, Goat Cheese, and Horseradish  
Organic Butternut Squash Ravioli with Pecans and Sage  
Provincial Vegetable Tart with Black Olive Tapanade  
Mediterranean Plate: Hummus, Baba Ganoush, Olives,  
and Tomato-Cucumber Salad with Pita

### *Salads*

Organic Local Mesclun and Local Goat Cheese with Walnuts  
Baby Spinach with Roasted Pumpkin, Pumpkin Seeds, and Pecorino  
Bibb lettuce with Radish and Cucumber with Citrus  
Baby Green Salad with Nectarines, Feta, and Almonds  
Baby Green Salad with Strawberries, Almonds, and Local Goat Cheese  
Watercress Salad with Crisp Green Apples and Blue Cheese  
Pear, Parmesan and Arugula Salad with Creamy Lemon Vinaigrette

## Entrees

Sesame Crusted Cod with Ginger-Lemongrass Butter  
Halibut with Roasted Red and Yellow Pepper Crust  
Roasted Sea Bass with Cherry Tomato, Shallot and Basil  
Red Snapper with Avocado and Local Corn  
Roasted Salmon with Caper, Chive and Lemon Relish  
Herb Crusted Salmon with Red Wine Reduction  
Sicilian Style Swordfish with Fennel-Parsley Stuffing  
Trout with Leek and Mushrooms with Salsa Verde  
Herb Roasted Chicken with Local Apple Cider and Thyme  
Proscuitto & Mozzarella Stuffed Chicken Breast  
Roasted Chicken Breast with Rosemary-Lemon Jus  
Chicken Breast Stuffed with Ricotta and Wild Mushrooms  
Chicken Breast "Coq au Vin"  
Chestnut-Dusted Vermont Quails  
Turkey Roulade Stuffed with Pinenuts and Spinach  
Tuscan Roasted Pork Loin with Lemon and Herbs  
Roast Loin of Pork with Apple and Ginger Chutney  
Roasted Loin of Pork with Red Wine-Fig Sauce  
Honey and Cumin Lacquered Duck Breast  
Black Olive and Garlic Stuffed Leg of Lamb  
Slowly Braised Lamb Shank with Roasted Red Peppers  
Roulade of Veal Stuffed with Prunes and Walnuts  
Slow Braised Veal Osso Bucco  
Braised Shortribs of Beef with Red Wine  
Herb Crusted Carved New York Strip Steak au Jus  
Grilled Filet Mignon with Wild Mushrooms and Thyme Reduction  
Roasted Filet Mignon with Roasted Shallots with Veal Stock  
Portobello Mushroom Stuffed with Red Peppers, Pine nuts, and Spinach  
Ricotta Ravioli with Summer Vegetables and Creamy Pesto Drizzle  
Butternut Squash Ravioli with Pecans and Sage  
Roasted Pepper stuffed with Cous Cous, Shiitakes, and Arugula  
Seared Tofu Steak Braised with Lemon, Olives and Rosemary  
Italian Grilled Vegetable Towers with Basil & Red Pepper Sauce

*Vegetables Options*

Ratatouille (spring, summer)  
Haricot Verts with Lemon Zest  
Baby Carrots with Chive Butter  
Braised Local Kale with Shallots  
Grilled Asparagus  
Steamed Asparagus with Olive Tapanade  
Italian Style Broccoli Raabe  
Caramelized Root Vegetables with Sage  
A Mélange of Seasonal Vegetables with Olive Oil

*Accompaniment Options*

Creamy Potato Gratin  
Herbed Couscous with Almonds  
Roasted Sweet Potatoes with Browned Butter (fall, winter)  
Purée of Butternut Squash and Ginger (fall, winter)  
Rosemary Polenta Cake  
Wild Rice Pilaf  
Fennel-Potato Puree  
Roasted Fingerling with Fresh Herbs  
Crispy Herbed Risotto Cakes