



Wedding Dinner Options

Appetizers

- Local Corn Soup with Cilantro (summer)
- Wild Mushroom Soup with White Truffle Oil
- Gazpacho with Poached White Shrimp (summer)
- Lobster Bisque with Cognac and Chives
- Tuscan Heirloom Tomato Soup
- Pumpkin Soup with Coconut and Pumpkin Seeds
- Chilled Asparagus with Hearts of Palm and Poached Shrimp
- Zucchini Carpaccio with Pinenuts and Basil
- Sweet Watermelon with Feta, Pinenuts, Balsamico, and Black Pepper
- 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, Horseradish Cream and Hazelnuts
- 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 Baby Greens and Local Goat Cheese with Walnuts
- Baby Spinach with Roasted Pumpkin, Pumpkin Seeds, and Pecorino
- Bibb Lettuce with Radish and Cucumber with Citrus
- Baby Local Green Salad with Nectarines, Feta, and Almonds
- Baby Local Green Salad with Strawberries, Almonds, and Local Goat Cheese
- Watercress Salad with Crisp Green Apples and Blue Cheese
- Watercress, Watermelon and Feta Salad
- Pear, Parmesan, and Arugula Salad with Creamy Lemon Vinaigrette
- Arugula with Red Grapes and Blue Cheese

Entrees

Baramundi Almondine
Sesame Crusted Cod with Ginger-Lemongrass Butter
Halibut with Lemon-Caper Nage
Roasted Sea Bass with Cherry Tomato, Shallots and Basil
Crispy Red Snapper with Avocado and Local Corn
Grilled Salmon with Cucumber Relish and Dill Oil
Middle Eastern Spiced Salmon with Yogurt Sauce
Roasted Salmon with Caper, Chive and Lemon Relish
Herb Crusted Salmon with Red Wine Reduction
Swordfish with Summer Fruit Relish
Sicilian Style Swordfish with Fennel-Parsley Stuffing
Ahi Tuna with Red Curry Aoli
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
Pork Osso Bucco with Whole Grain Mustard
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
Braised Shortribs of Beef with Red Wine
Spice Rubbed Flank Steak with Grilled Vidalia Onions
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
Garganelli Pasta with Local Vegetables and Herbs of the Season

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
Whole Roasted Eggplant with Ricotta and Tomato Chutney
Spiced Chick Peas with Cauliflower and Red Pepper

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
Local Corn Salad with Red Peppers (Summer)
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
Butternut Risotto Cakes (Fall, Winter)