

ELEGANT SPRING/SUMMER PLATED WEDDING...

COCKTAIL HOUR

Choose a selection of six from our hot & cold passed hors d'oeuvre menu
&

Assorted Local Cheese & Chilled Shrimp Display with Ice Carved Bowl!

STARTER

Seared Hard "Big Ass" Diver Scallops with Petit Herb Salad, Asparagus Veloute, & Lemon "Drops"

-Or Choose One of The Following Salads-

Jansal Valley Green Salad with Marinated Peaches, Grilled Vidalia Onion, & Roasted Shallot – Champagne Vinaigrette

Hearts of Romaine with Foccacia Crouton, Shaved Parmesan, & Caesar Dressing

ENTRÉE SELECTIONS

Please Choose One Entrée

*Duo Entrée or Choice of Two Entrees Are Available

Statler Breast of Chicken

Topped with Tarragon-Goat Cheese, Fresh Raspberry Sauce, Parslied New Potato, & Grilled Fennel

"Vineyard Sound" Striped Bass (Seasonal)

Roasted Corn & Cobb Smoked Bacon Saute, Parslied New Potato, & Roasted Tomato Vinaigrette

Sirloin Strip Steak

Horseradish Whipped Potato, Wild Mushroom Ragout, & Peppercorn Cognac Cream

Portabella Mushroom "Pretending To Be Filet Mignon" (Vegetarian)

Balsamic Roasted Portabella, EVO Poached Dartmouth Plum Tomato, Poached Pearl Barley with Trio of Caramelized Onion, & Garlic "Relish"

*Filet Mignon & Butter Braised Lobster Tail

Chatham Day Boat Lobster Tail with The Finest Filet Mignon! Asparagus Bundles & "Eggless Bernaise" Compound Butter

Grilled "Then Roasted" Beef Tenderloin

"Loaded" Smashed Potatoes, Asparagus Bundles, Topped with Gorgonzola Butter or

Merlot Demi Glace (your choice!)

\$115.80 per guest / *denotes additional fee due to market price

Price **All Inclusive** Of Service Staff, Imperial Linens, China, Flatware, Delicious Samovar Service Coffee, Herbal Tea Selection, & Service of "Your" Wedding Cake

-Some Locations May Require Additional Equipment Rentals-