Continuous Cocktail Wedding

Passed hors d'oeuvre

offered on glass and ceramic trays with seasonal floral garnish

Grilled Baby Lamb Chops
with aged balsamic and honey drizzle

Fig Mascarpone with Candied Bacon
atop grilled Tuscan toast with candied bacon

Endive Spears with Dates and Goat Cheese
with a honey balsamic glaze

Bite Size Chicken Quesadillas
with a dollop of sour cream

Wild Mushroom Duxelle in Phyllo
with crème fraiche

Edamame Dumpling with Hoisin Ginger Sauce
served in a demi spoon

Presentation Station

arranged with fresh greens and seasonal flowers

Cheese Board

chef's selection of: Gorgonzola, Cheddar, Brie, Boursin, Port Salut, Dill-Havarti Parmigiana
Reggiano, Pecorino, Aged Gouda, Jarlsberg, Grana Padano, Manchego, Chevre
garnished with dried fruits and nuts
Crostini, crackers, flatbreads
paired with cascading grapes

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Autumn Roasted Vegetables

topped baby carrots, Portobello, fennel, cippolini, fingerling potatoes,
beets, seasonal squash, parsnips
accompanied by hummus

Continuous Cocktail Fare

Carving Station

Beef Tenderloin

sliced and presented on large rustic wooden boards with a chianti reduction sauce, red onion
relish, horseradish cream served with soft brioche rolls

Spud Bar

Maple Whipped Sweet Potatoes and Roasted Garlic Mashed Yukon Golds.
toppings: Roasted Apples, Crispy Pancetta, Chive Crème Fraiche,
Cheddar cheese & Candied Pecans

Seafood Bar

Chef shucked seasonal selection of Oysters on the Half Shell, Blue Crab Claws, Poached Shrimp
Cocktail, Shellfish Salad served in Endive Spears
Traditional Cocktail Sauce, Mignonette Sauce, Minted Melon Salsa & Lemon-Chive Aioli

Pasta Station

Butternut Squash Ravioli

with diced roasted squashes & sage brown butter with balsamic reduction

<u>*Dessert*</u>

Quintessential Sweets Bar

tiered display of fudge brownies, lemon curd tartlets, bite-size cheesecakes chocolate dipped strawberries, pecan bars, and bite size cupcakes

Cookie Jar Cookies

Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cup

Locally Roasted Coffee