



Wedding & Event Menu

This is a sample menu of options for your wedding or event; all options are flexible to accommodate allergies, dietary restrictions, or taste preferences. Feedback is always encouraged and considered to ensure your absolute satisfaction.

Hor d'oeuvres list available upon request

- **Entrees** -

Roast Beef - Roast beef with port wine reduction served with creamy mashed potatoes and roasted vegetables

Chicken Marsala - Roasted chicken breast in a marsala mushroom sauce served over linguine and shaved asparagus

Maple Pecan Salmon - Roasted salmon crusted with maple pecans served with basmati herb rice and roasted vegetables

Pork tenderloin - Pork tenderloin seasoned and seared, served with root vegetable mash and baked honey glazed apples

Baked Almond Gremolata Haddock - Haddock crusted with almond gremolata served with fingerling potatoes and roasted vegetables

Short Ribs - Braised short ribs in a rich demi glaze over a bed of creamy polenta and roasted carrots

- **Salads & Soup** -

Roasted Tomato Salad - Roasted tomatoes, arugula, Boston lettuce, basil, homemade croutons, champagne balsamic vinaigrette

Harvest Salad - Roasted sweet potatoes, apples, almonds, rest cabbage, carrot, mixed greens with a honey balsamic dressing

Butternut Fennel Soup - Light and smooth butternut squash and roasted fennel soup

Portuguese Kale Soup - Kale, linguica, potatoes, carrots, green beans, kidney beans with a light tomato broth