

the communal table

PASSED HORS D'OEUVRES

Miniature Potato Baskets With Whipped Pineland Farms Chèvre
Topped With An Herbed Chiffonade Of Vegetables
Beef Tenderloin Crostini With Saffron Shallot Aioli
Assorted Vegetable Maki Rolls With Wasabi Cream
Lobster Coleslaw In Wonton Cups

FAMILY-STYLE SERVED DINNER

Mixed Greens With Shaved Fennel, Grilled Mushrooms And Focaccia Croutons
With A White Wine And Dijon Vinaigrette
Roasted Halibut Provençal With Roasted Garlic, Tomatoes, Marinated Olives,
Artichokes And Capers Berries
Herbed Couscous
Grilled Sliced Flank Steak With Marinated Grilled Sweet Onions,
Crumbled Blue Cheese & Drizzled With Balsamic Vinegar Reduction
Summer Vegetable Sauté
Assorted Farmers Market Green Beans, Summer Squashes, Carrots
And Grilled Asparagus & Sweet Peppers
Roasted Yukon Gold Potatoes
Crusty Baguette And Fresh Baked Rolls With Cruets Of Plain & Herbed Olive Oil

DESSERT STATION

All Desserts Created By Chef David Robinson Of The Black Tie Company

Choice Of

Traditional Wedding Cake

Or Tiered Stands Of Pick Up Sweets

Miniature Fruit Tarts, Bruleéd Cheesecake, Shortbread Cookies, Linzer Bars
And Chocolate Dipped Strawberries

ADDITIONAL FOR ANY RECEPTION MENU

Don't Forget Our After Hours Menu Which Includes Favorites Like...

BBQ Brisket Sliders

Chipotle Caramelized Onions, Brioche Buns

Philly Cheese Steaks

"Cheese Whiz" On Pretzel Rolls

Pigs In A Blanket

Honey Mustard Sauce

Parmesan French Fries With Truffle Ketchup And Aioli



simply

REMARKABLE

Complete After Hours Menu Available Upon Request