

four course

PASSED HORS D'OEUVRES

Fish 'N' Chips

Beer-Battered Haddock, Rémooulade And Potato Crisp

Pulled BBQ Chicken

On Petite Corn Muffins

Figs In A Blanket

Prosciutto With Balsamic Reduction

Gazpacho Shooters With Grilled Shrimp

Gruyère And Wild Mushroom Ragout Tart



APPETIZER

Pumpkin Ravioli With A Creamy Sage Sauce And Toasted Pumpkin Seeds

SALAD

Salad Of Baby Greens With Dried Cranberries, Toasted Almonds,
Stilton Cheese And A Champagne Vinaigrette

ENTRÉE

Duet Plate

Rack Of Lamb

Pistachio Crusted Sea Bass

Roasted Wild Mushrooms And Israeli Cous Cous

Wilted Summer Greens

DESSERT

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

Choice Of Custom Designed Wedding Cake

Local Organic Coffee And Imported Teas

simply

REMARKABLE

Cost Includes Full Staffing And Hosted Four Hour Bar