

## *let them graze*

### PASSED HORS D'OEUVRES

Pumpkin And Pineland Farms Goat Cheese Tartlets

Peach Glazed Chicken Skewers

Maine Salmon Cakes With Dill Tartar

Grilled Polenta Wedge With  
Sundried Tomato Creme Franche And Crispy Leeks

### HARVEST TABLE ORGANIC VEGETABLE CRUDITES

Chive And Cilantro Dip And Chunky Homemade Hummus

### GOURMET CHEESE SELECTION

Assorted Artisanal Cheeses Garnished With Dried Fruits  
Served With Water Crackers And Flat Breads

### CHARCUTERIE BOARD

Assorted Italian Meats Served With Extra Virgin Olive Oil, Aged Balsamic Vinaigrette,  
Black Olive Tapenade And Artisanal Slice Bread Assortment

### CARVING STATION

#### **Stuffed Pork Tenderloin**

Blue Cheese, Cranberries And Maple Glaze

#### **Roasted Turkey Breast**

Pan Gravy

#### **Sliced Prime Rib Roast**

Green Pepper Corn Sauce

### PASTA STATION

#### **Butternut Squash Ravioli**

With Brown Butter And Sage Sauce

#### **Whole Wheat Penne**

With Creamy Vodka Sauce, Spring Peas And Prosciutto

#### **Pappardelle**

With A Ragout Of Braised Shortrib Beef, Tomatoes And Parmigiano Reggiano

### DESSERT STATION

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

*Choice Of Traditional Wedding Cake*

*Or*

Pumpkin Cheesecake Tartlets

Caramel Apple Crumble Pies

Pecan Cranberry Pies

Maple-Walnut Squares

Local Organic Coffee And Imported Teas



*simply*

REMARKABLE