

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