

## summer offerings

*Guests Help Themselves To Fresh Squeezed Raspberry Lemonade And Iced Sweet Tea*

### BUTLER PASSED HORS D'OEUVRES

Asparagus & Smoked Gouda In Puff Pastry

Organic Heirloom Tomato & Mozzarella Bruschetta With Fresh Basil

Spanakopita With Fresh Spinach & Feta Cheese

Petite Crab Cakes With A Dill Aioli

St. Andre Tartlets With Pecan Praline

Garlic & Thyme Marinated Native Sea Scallops Wrapped In Apple Wood Smoked Bacon

### NATIVE SHELLFISH RAW BAR *shucked to order*

Native Littleneck Clams And An Assortment Of Native Oysters, Chilled Jumbo Shrimp & Iced Jonah Crab Claws Presented On A Bed Of Crushed Ice & Seaweed In Our Shipwrecked Dingy

Served With Spicy Cocktail Sauce, Horseradish, Sauce Mignonette & Fresh Lemon  
And Herbed Crispy Flatbreads

### FORMAL SEATED DINNER

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#### **First Course**

Mixed Farmer's Greens With Pecan encrusted Goat Cheese And Spicy Grilled Shrimp,  
Laced With A Vanilla Peppercorn Vinaigrette

#### **Duo Entrée**

Medallions Of Spiced-Rubbed Tenderloin Of Beef With Wild Mushroom And Shallot Compote

Native Herb Crusted Halibut With Cilantro Pesto

Served With Roasted Tomato Risotto & Tender Haricot Vert

### DESSERT BUFFET

Your Style Wedding Cake Sliced And Served On Garnished Plates  
With Raspberry Coulis & Crème Anglaise

Bittersweet Chocolate Covered Seasonal Berries And Petite Fours

Wicked Joe's Coffee, Decaffeinated Coffee & Assorted Herbal Teas

