

## *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 Provencal 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*