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 Caper Berries
- Herbed Couscous
- Grilled Sliced Flank Steak With Marinated Grilled Sweet Onions, Crumbled Blue Cheese & Drizzled With Balsamic Vinegar Reduction
- Summer Vegetable Saute
- 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, Brulééd 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

*Complete After Hours Menu Available Upon Request*