

five course

*Upon Arrival, Blanc And Red Wines And Perrier Are Offered To Your Guests
On Sparkling Silver Trays Garnished With Wild Flowers*



BUTLER PASSED HORS D'OEUVRES

Yellowfin Tuna With Watermelon & Ponzu Vinaigrette
Panko Seared Sea Scallop With Tomato Ginger Compote
Savory Corn Pudding With Truffled Native Lobster Salad

Braised Short Ribs On Cornbread

Local Fried Oysters Served In A Porcelain Spoon

Fresh Figs Piped With Goat Cheese Mascarpone, Sprinkled With Fresh Herbs

FIRST COURSE

Golden Gazpacho Served In "Shot Glasses" with Crab And Mango Salad

SALAD COURSE

Salad Of Frisée And Mache With Grilled Native Peaches, Maytag Bleu Cheese
And Spiced Pecans With Balsamic Vinaigrette

Baskets Of Warm Freshly Baked Bread With Sweet Whipped Butter

FISH COURSE

Pan-Seared Halibut With Edamame Succotash And Smoked Tomato Coulis

ENTRÉE COURSE

Rack Of Lamb Stuffed With Exotic Mushrooms With Red Currant Port Glaze Goat Cheese
And Potato Soufflé Sweet Berry Farm Pattypan Squash & Baby Carrots Sautéed In Herb Butter

DESSERT COURSE

Served Wedding Cake, With Freshly Whipped Cream & Trio Of Fresh Summer Berries

Wicked Joe's Coffee And Stash Teas Served Tableside