

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

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

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



simply

REMARKABLE