



***Summer Times "Picnic" Stations**

*spring and autumn variations of this menu are also available

Welcome

Bridal Suite

Complimentary Snacks & Drinks

Guests Welcome ~ Pre-ceremony Refreshments

Strawberry Lemonade | Cucumber Water

Hors D'oeuvres Tray-served

"Cookout"

Black Angus Sirloin "Burger" | House Ketchup
...house made potato roll

Grilled Steak Dog | Melted Leeks | Rosemary Grain Mustard
...griddle-toasted and buttered brioche bun

"Fried Dough" Pissaladiere
...roasted tomato spread, Nice olives, thyme, grilled anchovy, garlic

Corn "Fritters" with BBQ Pulled Brisket and Pickled Red Onions

Fried Boneless Chicken Wings on Celery Skewers
...watercress-gorgonzola sauce
*select three recipes

Picnic Baskets | Stations

“Grilled Steak & Potato”

Sea Salt & Peppered, Char-grilled, US Choice Porterhouse or Filet
...shitake-parsley butter, chipotle grilled onions, roasted corn, grape tomato, lima bean relish

Double-stuffed Baked Horseradish & Cheddar Baby Potatoes

“Picnic Chickens”

Oven-fried Chicken

... Apricot Curry, Plum-Blackberry, and Coffee Bean Barbecue Dipping Sauces

Napa Slaw: Napa Cabbage, French Beans, Watercress, Red Bell Peppers
... Buttermilk - Yogurt Dressing

Pickles! Sweet and Sour Squash | Watermelon Rind

“Tomatoes”

Paella-stuffed Heirloom Tomatoes with Olive Oil Vinaigrette
..Canadian mussels, shrimp, ham, & peas

Arugula, Fennel, and Roasted Beet Salad
...sherry vinaigrette

Herb & Caramelized Onion Focaccia

*New England Shore” & Asian “Tapas” Stations available as well

Dessert

*House-made Pies: Peach Crumble | Blueberry
Apple Ginger | Ice Cream & Whipped Cream
*cupcakes or wedding cake substitutions available

Citrus Doodles | S’mores Bars | Raspberry Jam Thumbprints

Usual Melons | Iced Caramel Coffee

Menu Price

\$ 82 per guest - plus tax and service= \$103.61 / 90 guest minimum

Includes: Staff | Table Settings | Linens | Four and one-half hour Open Bar