



## **Wedding Buffet Menu Selections**

### **Passed Hors d'oeuvres**

#### ***Beef, Pork, Chicken***

Beef Teriyaki Skewers, Ginger Soy Sauce

Crostini, Roast Beef, Horseradish Cream

Pulled Pork, Cheddar Biscuit, BBQ Sauce

Swedish or Sweet 'n Sour Meatballs

Prosciutto & Melon Wrap

Sausage Stuffed Mushroom Caps

Grilled Chicken Satay, Thai Peanut Sauce

Garlic Parmesan Chicken Wings, Caesar Dip

Mini Buffalo Chicken Tenders, Blue Cheese

#### ***Seafood***

Mini Crab Cakes, Remoulade

Bacon Wrapped Scallops, Horseradish Mustard (+\$2 per guest)

Mini Salmon Cakes, Lemon-Dill Cream

Bacon Wrapped Shrimp, Horseradish Cream (+\$2 per guest)

Seafood Stuffed Mushroom Cap, Sherry Cream

Shrimp Cocktail, Bloody Mary Sauce (+\$1 per guest)

Crostini, Smoked Salmon, Horseradish Creme Fraiche

Coconut Shrimp, Bourbon Marmalade

#### ***Vegetarian***

Crostini, Brie, Fig Jam

Crostini, Mozzarella, Tomato, Basil

Sundried Tomato Bruschetta, Pesto, Feta Cheese

Classic Deviled Eggs

Vegetable Spring Roll, Plum Sauce

Tomato Mozzarella Skewers, Pesto

Goat Cheese Tart, Mushroom, Caramelized Onion

Crostini, Creamy Artichoke Parmesan

Mini Vegetable Quiche

### ***Stationary Hors d'oeuvres Displays***

#### **Seasonal Vegetable Crudités**

*Carrots, Celery, Squash, Broccoli, Cauliflower, Tomato, Onion, Mushroom & Garlic-Cheese Dip*

#### **VT Cheese & Fresh Fruit**

*Assorted Hard & Soft Cheeses, Grapes, Apples, Fruit Jam, Fresh Breads & Crackers*

#### **Classic Italian Style Antipasto**

*Cured Meats & Cheeses, Roasted Red Peppers, Olives, Artichokes, Breads & Crackers*

#### **Warm Baked Brie**

*Maple, Brown Sugar & Pecan Topping with Crostini*

### ***Soups***

Split Pea with Bacon	Butternut Squash Bisque
Potato with Bacon & Cheddar	Broccoli Cheddar
Cream of Asparagus	Rustic Tomato Bisque
New England Clam Chowder	Lobster Bisque
Corn & Shrimp Chowder	Roasted Red Pepper & Gouda
Hearty Beef & Barley	Italian Wedding
Manhattan Clam Chowder	Minestrone

### ***Salads***

Baby Spinach, Mushroom, Egg, Bacon & Red Onion, House Vinaigrette  
Tomato & Mozzarella on Mesclun Greens, House Vinaigrette  
Classic Caesar Salad with Shredded Parmesan & Herbed Croutons  
Baby Spinach, Feta, Mandarin Orange & Candied Pecan, House Vinaigrette  
Mixed Greens, Cranberry, Bleu Cheese Crumble & Candied Pecan, House Vinaigrette  
Romaine, Carrot, Red Onion, Tomato, Cucumber & Crouton, House Vinaigrette

### **Buffet Entrees**

#### ***Poultry***

Herb Roasted Chicken with Pan Gravy  
Chicken Piccata with Lemon, Capers & Shallots  
Stuffed Breast of Chicken with Sage Bread Stuffing & Mushroom Sauce  
Grilled Chicken with Tangy BBQ Sauce  
Teriyaki Chicken with Grilled Pineapple & Ginger-Sesame Glaze  
Chicken Cacciatore with Stewed Tomatoes, Peppers & Onions

#### ***Beef & Veal***

Cabernet Braised Beef Short Rib  
Sautéed Beef Tips with Wild Mushrooms & Red Wine Demi-Glace  
New England Pot Roast with New Potatoes & Baby Carrots  
Beef Bourguignon in Red Wine Sauce with Pearl Onions, Carrots, Bacon  
Classic Beef Stroganoff with Sherry Mushroom Cream  
Veal Marsala with Roasted Wild Mushrooms (+\$2 per guest)  
Veal Osso Buco with Pan Gravy (+\$3 per guest)

#### ***Pork***

Apple & Raisin Chutney Stuffed Pork Loin with Apple Cream Sauce  
Maple Roasted Pork Loin with Sherry- Mustard Sauce  
Stuffed Pork Loin with Cranberry-Cornbread Stuffing & Pan Gravy  
House Slow Smoked BBQ Ribs  
Pork Osso Buco with Pan Gravy (+\$2 per guest)

### ***Seafood***

Parmesan Crusted Cod

Pan Seared Salmon with Lemon Dill Sauce

Salmon Piccata with Capers, Lemon & Shallots

Grilled Swordfish with Mango Salsa (+\$2 *per person*)

Baked Sole Mornay in White Cheese Sauce

Italian Baked Cod with House Made Marinara & Mozzarella

Seafood Newburg in Brandy Cream Sauce

### ***Pasta***

Seafood Fra Diavolo in Spicy Red Sauce with Fettucine

Italian Sausage with Tri-Color Peppers, Onions, Fresh Mozzarella & Ricotta with Penne

Spinach & Fresh Tomato Risotto with Seared Scallops

Lobster & Shrimp Mac 'n Cheese with Buttered Breadcrumb Topping (+\$2 *per person*)

Grilled Chicken with Roasted Garlic Cream Sauce & Rigatoni

Grilled Chicken or Shrimp (+\$2 *per person*) a la Vodka with Cavatappi

### ***Vegetarian***

Portobello Mushroom "Parmesan" with Cavatappi Pasta & Homemade Marinara

Stuffed Portobello Mushroom with Spinach, Italian Cheeses, Pesto & Tomato Sauce

Roasted Root Vegetable Medley with Parmesan Risotto

Eggplant Provencal with Fresh Mozzarella, Parmesan, Tomato & Marinara

Butternut Squash & Caramelized Onion Lasagna with Béchamel Sauce

Wild Mushroom, Spinach & Three Cheese Lasagna with Rose Sauce

### ***Sides***

Mashed Potatoes (*Garlic, Horseradish, Cheddar*)

VT Mac 'n Cheese

Wild Mushroom Risotto

Syrup

Butternut Squash with Apple

Candied or Whipped Yams

Green Bean Almandine

Herbed Bread Cube Stuffing

Broccoli, Cauliflower & Garlic Sauté

Italian Marinated Grilled Vegetables

Roasted Fingerling Potatoes

VT Baked Beans

Baked Squash with VT Maple

Potatoes au Gratin

Sauté of Summer Squashes

Roasted Brussels Sprouts

Glazed Carrots

Wild Rice Pilaf

Broccoli or Cauliflower au Gratin

### ***Buffet Carving Meats***

*May be selected as one of the buffet entrée choices*

*Chef carving is an additional \$40 for one hour of carving*

Slow Roasted Black Angus Prime Rib au Jus (+\$4 *per guest*)

Roasted Turkey with Orange-Cranberry Sauce

Mustard Glazed Slow Cooked Bone In Ham

Garlic & Rosemary Roast Leg of Lamb with Mint Sauce (+5 *per guest*)