

## SAMPLE WEDDING MENU

### **FAMILY STYLE DINNER**

#### **Hors D'oeuvres**

#### CAPE COD RAW BAR

*Wellfleet Oysters and Littlenecks on the Half Shell  
Shucked to order by local Oyster Farmers  
Cocktail Sauce, Homemade Mignonette Sauce, Hot Sauce, Horseradish and Lemons*

#### PASSED

*Zucchini - Carrot Fritters with Charred Tomato Jam*

*Cosmos Clam Chowder passed in Demi Tasse Cups*

*Bruschetta with Arugula Pesto, Goat Cheese, Sun-Dried Tomatoes and Caramelized Onions*

*Ancho and Citrus Grilled Shrimp Cocktail with Cilantro Lime Mayo*

*Grilled Chicken, Almond and Tarragon Salad in Cucumber Cups*

## **Seated Salad**

*Garden Greens with Dried Cranberry, Toasted Walnuts, English Cucumbers and Gorgonzola  
Balsamic Vinaigrette*

## **On Guest Tables**

*Artisanal Bread with Sweet Cream Butter*

## **Family Style Dinner**

**- PASSED BY SERVERS-**

*Grilled Beef Tenderloin with Wild Mushroom Red Wine Reduction*

*Cornbread and Scallop Stuffed Flounder with Lemon Beurre Blanc*

*(Pesto Crusted Grilled Vegetable Kebabs- only for Vegetarians)*

**-FAMILY STYLE ON TABLES-**

*A Medley of Roasted Potatoes with Extra Virgin Olive Oil and Fresh Rosemary  
Sweet Potato, Red Bliss and Yukon*

*Roasted Asparagus with Caramelize Shallot Butter  
Oven- Dried Cherry Tomatoes*

## **Dessert**

Wedding Cake and Desserts priced Separately

Coffee, Decaf and Assorted Tea  
(Wellfleet Coffee Roaster's Organic Free Trade Coffee)  
Milk, Half & Half, Sugar and Splenda