

## SAMPLE WEDDING MENU

### **SEATED DINNER- Gold Level**

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

##### ANTIPASTO DISPLAY

*Italian Meats and Aged Cheeses  
Roasted Red Peppers, Moroccan Marinated Olives, Oven- Dried Cherry Tomatoes  
Fresh Mozzarella with Garden Basil and Thyme and Garlic Marinated Artichokes  
Assorted Fresh Bread, Crostini and Crackers*

##### PASSED

*Local Monkfish Carpaccio in Asian Spoons*

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

*Chilled New England Lobster Kabobs with Tarragon Aioli*

*Tomato Soup with Grilled Cheese Bites*

*Smoked Cape Cod Bluefish Pate in Profiterole*

### **Seated Salad**

*Summer Tomato, Fresh Mozzarella and Baby Arugula Salad  
Basil Vinaigrette*

### **On Guest Tables**

*Artisanal Baguettes and Sweet Cream Butter*

### **Seated Dinner- - Choice of Three**

*Grilled Beef Tenderloin & Seared Local Scallops w/ Bordeaux Demi-Glace  
Roasted Sweet and Baby Bliss Potatoes  
Sautéed Garlicky Green Beans*

*Roasted Local Haddock with Citrus Parsley Butter and Toasted Almonds  
Scallion Mashed Potatoes  
Seasonal Vegetable Bundles*

*Cosmic Filo Purse  
Three-Grain Pilaf with Fresh Herbs, Shitake Mushrooms and Summer Squash  
Seasonal Vegetable Bundles*

### **Dessert**

Wedding Cake & Desserts priced Separately

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