

## SAMPLE WEDDING MENU

### **BUFFET DINNER – Bronze Level**

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

#### **STATIONARY TABLE**

*International Cheese and Fruit Platter  
Marinated Olives, Spiced Nuts, Crostini and Crackers*

#### **PASSED**

*Jumbo Shrimp Cocktail with Cocktail Sauce*

*Korean BBQ Chicken and Asparagus Kebabs*

*Zucchini- Carrot Fritters with Charred Tomato Jam*

*Endive Cups with Gorgonzola, Walnuts and Candied Apples*

*Asiago and Herb Stuffed Mushrooms*

*Cherry Tomatoes stuffed with Sun-Dried Tomato Olive Tapenade (v)*

## **Buffet Dinner**

*Pan- Seared Chicken Breasts with Wild Mushroom Marsala Sauce*

*Oven-Roasted Local Haddock  
Citrus Parsley Butter and Toasted Almonds*

*Oven- Roasted Red Bliss Potatoes with Fresh Herbs*

*Sautéed Green Bean and Shallots topped with Oven-Dried Cherry Tomatoes*

*Garden Green Salad with Carrots, English Cucumbers and Toasted Walnuts  
Balsamic Vinaigrette*

*Artisanal Baguettes and Sweet Cream Butter*

## **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*