

## SAMPLE WEDDING MENU

### **HEAVY HORS D'OEUVRES STATIONS**

#### **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*

#### **STATIONARY FOOD TABLE**

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

#### **PASSED**

*Seared Duck Breast, Housemade Ginger Plum Sauce in a Scallion Pancake*

*Cod Cake with Lemon Caper Aioli*

*House Ground Beef Mini Sliders with Aged Cheddar and Bacon*

*Mini Risotto Cakes with Wilted Spinach and Gorgonzola*

*Grilled Cheese with Tomato Soup Sips*

**"PICK- UP STICKS" STATION**

*Pesto Crusted Beef Tenderloin and Red Pepper Kebabs*

*Chicken Skewers with Romesco Sauce*

*Skewered Ancho and Orange Grilled Shrimp Cocktail  
Cilantro-Lime Aioli*

*Chipotle Salmon Sticks*

**ACTION STATION- SMALL PLATES SERVED BY CHEF**

*(Served by chefs on small plates- additional chef required)*

*Seared Fresh Day- Boat Scallops on Asiago Risotto Cakes*

*Lobster Mac & Cheese in Martini Glasses*

**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*