

SAMPLE WEDDING MENU

PASSED HORS D'OEUVRES

Vegetable Spring Rolls with Plum Sauce
Scallops Wrapped in Maple Cured Bacon
Grilled Cheese and Tomato Soup Shooters
Mini Beef Wellington
Chicken Teriyaki
Sweet Potato Fries with Maple Crema

STATIONED APPETIZERS

Antipasto Board
Selection of local Vermont & Imported Charcuterie and Cheese, Stuffed Peppers, Marinated Olives, Fresh Tomato and Maplebrook Mozzarella, Marinated Artichokes, Roasted Cipollini Onions, White Bean Spread and Focaccia

Grilled Vegetable Board
Selection of marinated grilled vegetables, house made hummus, marinated olives, grilled pita bread and balsamic reduction

ENTRÉES

Grilled Tenderloin with Bayley Hazen Blue Cheese, Bacon and Demi-Glace served with Whipped Yukon Potato and Seasonal Vegetable

Roasted Halibut Filet
with Warm Caper and Tomato Vinaigrette served with Whipped Yukon Potato and Seasonal Vegetable

DESSERT

Brought in by outside vendor of your choice