



Wedding Menus

CHOOSE ENTREES

FISH & SHELLFISH

Orange Scented Wild Striped Bass
w' Summer Succotash

Saffron Crumbled Braised New England Cod
w' fennel & tomato white wine sauce

Cedar Planked Salmon Filet
w' Tangy Maple Red Pepper Glaze

Pistachio Manchego Rolled Salmon Filet
w' Spanish Green Garlic Sauce

Wild Mushroom Topped Sea Scallops on a
Cauliflower Coulis w' Italian Salsa Verde

Lemon zested Goujons of Sole
w' Watercress Creme Fraiche

Wasabi Horseradish Crusted Salmon
w' Honey Soy Lime Drizzle

Braised Halibut & Clams in White Wine &
Cream w' Parsley & Fingerling Potatoes

Herb Marinated Mahi Mahi over Saffron
CousCous w' Nicoise Vinaigrette

Orange Fennel Sautéed Shrimp on
a Vadouvan Spiced Pea & Artichoke
Puree, Mint Oil

Spanish Seafood Paella w' Chorizo, Cod,
Mussels, Shrimp & Calamari

Ahi Tuna, Mapled Apples & Potato
Parmesan Pancakes

BEEF

Pistachio Mint Basil Pesto Rolled
Beef Tenderloin Blistered Cherry Tomatoes,
Basil, Tuscan Olive Oil,

Chipotle Maple NE raised Slow Roasted
Beef w' Shitake Mushrooms over Leek
& Potato Hash

Grilled Balsamic & Roasted Garlic
Marinated Ribeye Steak over Vermont Beer
Caramelized Onion & Fingerling Potato
Saute w' Herb Chimmi Churri

Sweet & Spicy Thai Marinated Skirt Steak
w' Cilantro Mint Mojo

POULTRY

Crispy Panko Chicken Cutlets
w' Grilled Asparagus, Spring Onions & Parsley
Tarragon Gremolata

Roast Chicken w' Peaches, Lavender & Honey

Orange Balsamic Marinated & Grilled Chicken
Breast w' Watermelon Basil Salsa

Mapled Apple Vermont Cheddar Stuffed
Chicken Breast w' Vermont Dirty
Mayor Cider Jus

Chargrilled Buttermilk Brined Chicken w'
Corn Avocado Salsa

PORK

Pork Tenderloin wrapped in Sage
& Prosciutto w' Balsamic Port Glaze

Vermont Beer Braised BBQ Pork Shoulder
Tacos w' Chipotle Jicama Scallion Slaw

Grilled Maple Chipotle Pork Chops w' Apple
Citrus Salsa over Smoked Gouda Grits

LAMB

Parmesan crusted Lamb Chops on a
Minted Leek & Pea Puree

Roasted Garlic & Herbs de Provence Rack of
Lamb w' Sweet Pepper Olive Relish

Lamb Kofta & Feta Kebabs
w' Summer Greens, Radish & Fennel Salad
& Mama Hoo-Rah Sauce

VEGETARIAN

Wild Rice Cheese Mushroom Pancake topped
w' Zoodles & Wild Greens Pesto

Crispy Cauliflower Menuire w' Capers,
Almonds, Parsley, Garlic & Lemon

Moroccan Spiced Quinoa Cakes Eggplant
Tomato Caper Ragu & Vt Mozzarella

Vermont Chèvre & Double Corn
Polenta Stack Sun Dried Tomatoes, Sweet
Pepper Relish, Arugula, Basil Oil
& Toasted Pine Nuts

Crispy Sweet Potato, Quinoa
& Black Bean Burger, Mama Hoo-Rah
& Green Tahini Sauces (vegan)

Rosemary Parmesan Biscuits w' Eggplant
Pine Nut Caponata & Grilled Vegetables
& Orecchiette with Rapini, Forest &
Wild Mushrooms, White Beans,
Roasted Garlic & Vermont Chevre

Individual Spinach & Vegetable Ratatouille
Lasagna, Fresh Tomato Sauce & Basil Oil

Asian Marinated Portabello Mushroom Cap
w' Ginger Tofu, Cashews & Stir Fry
Vegetables (vegan)

Wild Mushroom, Soyrizo Basil & Pea
Risotto Cake, Grilled Asparagus, Balsamic
Basil Drizzle (vegan)