

# PLATED WEDDING RECEPTION

A five course affair, beginning with Cocktail Hour. Butler passed Canapés and Hors D'oeuvres. Followed by a Seated Reception, with dinner and dancing. An additional hour will be provided for a ceremony taking place at our venue. The Patio can accommodate ceremonies of 75 guests or fewer. Your reception includes a Premium Open Bar, Table Side Red and White Wine Service, and Champagne Toast, coordinated by our Maitre 'd.

## COCKTAIL HOUR

### CANAPÉS

Please select 6 Passed Canapés

#### HEIRLOOM BLT

applewood smoked bacon, micro greens, tomato, truffle mayo

#### GRILLED CHICKEN SKEWER

scallion, soy, sesame aioli

#### BEEF TENDERLOIN CROSTINI

horseradish cream, crispy, shallots

#### HOUSE MADE PIGS IN A BLANKET

dijon mustard, puff pastry

#### GRILLED SHRIMP SKEWER

herb lime

#### CHICKEN & WAFFLES

jalapeno maple syrup

#### HEIRLOOM CAPRESE SKEWERS

cherry tomato, bocconcini, basil

#### QUICHE

assorted, miniature tartlets  
red pepper, sea salt, red onion

#### CRAB CROQUETTE

citrus aioli

#### SMOKED SALMON TARTARE

everything crisp, chive creme fraiche

#### SEASONAL SOUP SHOOTER

warm or chilled in season

#### AVOCADO TOAST

red pepper, sea salt, red onion

#### THE PATIO SLIDER

cooper sharp american cheese, pickle, ketchup



## DISPLAYS

### ARTISAN TABLE

Artisan Table Local Cherry Grove Farm, Domestic & Imported Cheeses.

Assorted Nuts Dried Fruit, Seasonal Berries, Honey

Assorted Flat Breads & Crackers

Marinated Olives, Heirloom Tomatoes & Fresh Mozzarella Cheese

Canellini Bean Salad with Lemon & Herbs,

Tomato Bruschetta with red onion, olive oil, fresh herbs.

## MARKET PASTAS

### VODKA RIGATONI

vodka cream sauce, pancetta, parmesan

### PENNE AL RAGU

traditional bolognese sauce

### LINGUINE PRIMAVERA

in-season vegetables, virgin olive oil

### ORECCHIETTE

broccoli rabe, sweet sausage, virgin olive oil, parmesan



# SEATED RECEPTION

Seated Reception are coursed & are coordinated based on your timeline.  
First Course is followed by your selection of Entrees or Chef's Duet.

## FIRST COURSE

Please select one

### HEIRLOOM HOUSE SALAD

grape tomatoes, cucumbers, aged balsamic vinaigrette

### TRADITIONAL CAESAR SALAD

homemade croutons, grape tomatoes, shaved parmesan

### BABY ARUGULA SALAD

toasted almonds, lemon vinaigrette

### ROASTED BEET SALAD

arugula, goat cheese, candied pecans

## ENTREES

Please select either two Entrees for guest choice or one Chef's Duet. Our chef will work to pair your Entree selections with the perfectly ripe, in-season products.

### HERB MARINATED & GRILLED ATLANTIC SALMON

lemon butter, seasonal risotto

### GRILLED HANGAR STEAK

chimichurri, fresh lime, garlic, roasted cherry tomatoes

### OVEN ROASTED SNAPPER

caramelized fennel, frilled lemon, light herb

### BRICK FRENCH CHICKEN

roasted potatoes, brussels, cherry pepper

### CRAB CAKES

jumbo lump crab, sautéed spinach, israeli cous cousutter

### GRILLED PRIME NY STRIP

(add \$8 per guest)  
peppercorn sauce, fingerlings, broccolini  
(filet mignon available as well)

### BRAISED SHORT RIB

burgundy reduction, mashed potatoes, braised red cabbage

### TENDERLOIN OF PORK

roasted apples, caramelized shallots, fresh rosemary, roasted potatoes, haricots verts

# SEATED DUET RECEPTION

## CHEF'S DUET

Please select one

### FRENCH BRICK CHICKEN & HONEY GLAZED SHRIMP

roasted potatoes, brussels, cherry pepper grilled

### PRIME NY STRIP & OVEN ROASTED RED SNAPPER

(add \$8 per guest) fingerlings, broccolini

### CRAB CAKE & GRILLED HANGAR STEAK

roasted cherry tomatoes, asparagus, israeli cous cous

## VEGETARIAN OPTION

### EGGPLANT ROLLATINI

eggplant, spinach, fresh ricotta, light tomato basil sauce

### ACORN SQUASH STUFFED WITH RED QUINOA

sun dried cranberries, carrots

## DESSERT & DRINKS

Three - Tiered Custom Baked Wedding Cake

Petit Fours Per Table

Regular & Decaffeinated Coffee

Assorted Herbal Teas



# COCKTAIL STYLE WEDDING RECEPTION

## COCKTAIL HOUR

A five hour affair, our Cocktail Style Weddings begin with a Cocktail Hour & are followed by a variety of stations that guests can experience. The Patio can accommodate ceremonies of 75 guests or fewer. An additional hour will be provided for a ceremony taking place at our venue. Your reception includes a five hour Premium Open Bar, Wine Service & Champagne Toast coordinated by our Maitre 'd.

## CANAPES

Please select six

### HEIRLOOM BLT

applewood smoked bacon, micro greens, tomato, truffle mayo

### GRILLED CHICKEN SKEWERS

scallion, soy, sesame aioli

### BEEF TENDERLOIN CROSTINI

horseradish cream, crispy, shallots

### HOUSE MADE PIGS IN A BLANKET

dijon mustard, puff pastry

### GRILLED SHRIMP SKEWERS

herb lime

### CHICKEN & WAFFLES

jalapeno, maple syrup

### HEIRLOOM CAPRESE SKEWERS

cherry tomato, bocconcini, basil

### QUICHE

assorted miniature tartlets  
red pepper, sea salt, red onion

### CRAB CROQUETTE

citrus aioli

### SMOKED SALMON TARTARE

everything crisp, chive creme fraiche

### SEASONAL SOUP SHOOTER

warm or chilled in season

### AVOCADO TOAST

red pepper, sea salt, red onion

### THE PATIO SLIDER

cooper sharp american cheese, pickle, ketchup

## ARTISAN TABLE

Cherry Grove Farm, Domestic & Imported Cheeses  
Assorted Nuts, Dried Fruit, Seasonal Berries, Honey  
Assorted Flat Breads & Crackers  
Marinated Olives, Heirloom Tomatoes & Fresh Mozzarella Cheese  
Tomato Bruschetta with Red Onion Olive Oil, Red Onion  
Cannellini Bean Salad with Lemon & Herbs

# STATIONED DINNER

Please select three Dinner Stations from the stations listed below.  
Additional enhancement stations are available if desired.

## FARMER'S MARKET

Heirloom House Salad:  
Grape Tomatoes, Cucumbers, Roasted  
Red Peppers, Aged Balsamic

Roasted Beet Salad:  
Citrus Segments, Goat Cheese, Candied  
Pecans, Seasonal Crudite Humus, Green  
Goddess Dip

## STEAK FRITES STATION

Sliced NY Strip Chimichurri, Shoe String  
Fries, Honey Glazed Carrots Steak Sauce,  
Horseradish Cream

## CARVING

Please select two chef carved items

Marinated Pork Tenderloin

Free Range Roasted Turkey

Cedar Rivers Flat Iron Steak

Whole Atlantic Salmon

Accompanied by Roasted Potatoes,  
Brussels, Cherry Peppers

## BAR-B-QUE STATION

Pulled Pork Sliders:  
Slow Cooked, Home Made BBQ Sauce,  
Brioche Rolls

House-Made Potato Salad

Green Bean Salad

## SLIDER STATION

Patio Blend Sliders:  
American Cheese, Brioche Rolls,  
Ketchup, Aioli Lettuce, Red Onion,  
Tomato, Pickles

## MARKET PASTA

Please select two

Vodka Rigatoni:  
Vodka Cream Sauce, Pancetta, Parmesan

Penne al Ragù:  
Traditional Bolognese Sauce

Linguine Primavera  
Seasonal Vegetables, Virgin Olive Oil

Orecchiette:  
Broccoli Rabe, Sweet Sausage, Virgin  
Olive Oil, Parmesan



## **DESSERT & DRINKS**

Three - Tiered Custom Baked Wedding Cake, Petit Fours Per Table, Regular & Decaffeinated Coffee, Assorted Herbal Teas

## **PREMIUM BAR PACKAGE**

The Following Premium Package is included in our wedding:

New Amsterdam Vodka, New Amsterdam Citrus Vodka, Titos Handmade, Ketel One Vodka Tanqueray Gin, Bombay Sapphire Gin, Dewers Scotch, Jack Daniels, Jim Beam, Makers Mark Bourbon, Captain Morgan's Rum, Bacardi Rum, Malibu Rum, Sauza Blanco Tequila, Cordials

One House Red & One House White Wine for Bar and table-side service, Sparkling Wine

Beer Selection: Bud, Bud Light, Miller Light, Coors Light, Heineken, Heineken Light, Michelob Ultra, Stella Artois, Corona, Victory, Goose Island IPA

Additional Bar Packages are available, including Beer & Wine Packages, as well as various upgrades to accommodate your preferences.

