



SAMPLE WEDDING MENU

Hors D'oeuvres

Scallops Wrapped In Bacon

Scallops wrapped in brown sugar coated bacon, cooked until caramelized

Caramelized Onions and Gorgonzola Steak Bites

Bite size piece of steak, topped with caramelized onions and gorgonzola cheese
Presented on a bamboo pick & passed with shot glasses of beer of your choice

Stuffed Baby Artichokes

Baby artichokes, halved and sautéed, stuffed with smashed garlic, toasted breadcrumbs
and lemon zest

Plated First Course

Maple Butternut Squash Salad

Arugula tossed with caramelized butternut squash, toasted pecans, crumbled goat
cheese, dried cranberries, and drizzled with a maple dressing, served in a phyllo bowl

Entrée

Pomegranate Glazed Cornish Hens

Cornish hens marinated with a mixture of garlic, orange zest, salt and Aleppo pepper,
grilled and brushed with a pomegranate glaze
Paired with an individual corn pudding and haricot vert tied with carrot ribbons

Sweet Endings

Custom Designed Wedding Cake

Style, flavor, design decorations, etc. to be selected

Late Night Snacks

Mini Sliders & French Fries

Mini fried chicken, meatball and beef sliders passed with cones of crispy French fries