

New England Wedding Menu

Stationary Harvest Table

*Imported and Domestic Cheese Boards with Gourmet Crackers
Crudité Vegetables with Lemon Cilantro and Roasted Red Pepper Hummus
Fresh Fruit Boards*

Passed Appetizers

(choice of 6)

*Jumbo Shrimp Cocktail with Cocktail Sauce
Blackened Jumbo Shrimp on Tortilla Round with Avocado Cream
Mini Maryland Crab Cakes with Cajun Aioli
Thai Chicken Meatballs with Sweet Chili Glaze
Chicken Sate with Peanut Sauce
Maple Glazed Bacon Wrapped Scallops
Carolina BBQ Pulled Pork Sliders
Mini Beef Wellingtons with Béarnaise
Beef Sliders with Chipotle Ketchup and Jack Cheddar
Sausage and Apple Stuffed Mushroom Caps*

First Course

*New England Clam Chowder with Roasted Garlic Roll
Butternut Bisque or Tomato Basil - For Allergies*

Bread Service

Howard's Rustic Bread Rolls with Sea Salt and Honey Butter

Plated Entrée

*Hot Maine Fresh Lobster Roll
Boiled New Potatoes with Sea Salt and Fresh Herbs
Heirloom Tomato and Fresh Mozzarella Salad with Fresh Basil and White Balsamic Drizzle*

*Vegetarian Summer Squash Tart with Thyme Crust
Or*

Butternut Ravioli with Brown Butter Sauce, Candied Walnuts, Goat Cheese and Spinach - For Vegetarians

Statler Roasted Apricot Chicken - Alternative for Allergies

Dessert Station

*Wedding Cake of choice
Sugar Cookies*

Coffee and Tea Service:

Regular and Decaffeinated Green Mountain Fair Trade Coffee accompanied by a selection of Tazo Teas

*Coffee's Country Market
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www.coffeecountrymarket.com*