



Sit Down Wedding Dinner

Passed Appetizers

Prawns with Green Chile Pesto

Mushroom Tartlet

Classic Spanokopita

spinach, feta and dill in buttery phyllo triangles

Margarita Chicken Sticks (warm)

served on a salt rimmed platter
with tequila dipping sauce

A Quartet of Artisan Cheeses

served with walnut-wine bread, fresh fruit and grapes

Soup Course

New England Style Lobster Bisque

The flavorful Maine classic, peppered with
delightful chunks of sweet, succulent lobster

Salad Course

Escarole, Radicchio & Celery Root Salad

hearts of escarole, crimson red radicchio and celery root matchsticks
tossed with Apple Cider Grainy Mustard Dressing

Entree

Peppered Prime Filet Mignon

the "king of steaks" with our out of this world Cabernet demi-glace,
horseradish smashed potatoes and petite, garden-fresh vegetables

Potato Crusted Halibut Filet

served atop seasonal steamed vegetables with Meyer Lemon cream sauce

Vegetarian Entrée

Polenta Napoleon

Dessert

Wedding Cake provided by client

Perfect Taste Catering And Events

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