

## *Platinum Plated Wedding Dinner Presentation*

### *International Imported and Artisan Cheeses*

*Served with Seasonal Fruits, Berries and Dried Fruits*

### *Mezza Platter*

*Hummus, Babaganouj, Feta Cheese, Olives and Toasted Pita Bread*

### *Hot Hors d'Oeuvres*

*Please select 4 Butler – Style Items*

<i>Shrimp Spring Rolls</i>	<i>Steamed Shomai Dumplings</i>
<i>Jumbo Garlic Shrimp</i>	<i>Scallops and Bacon</i>
<i>Artichoke and Tomato Barquettes</i>	<i>Sausage and Cheese Stuffed Mushrooms</i>
<i>Potato Pancakes with Smoked Salmon</i>	<i>Chicken Satay Skewers</i>

*Champagne Toast Garnished with Fresh Strawberry*

**Soup Course:** *Please Select 1 item*

*Cape Cod Lobster Chowder*  
*New England Clam Chowder*  
*Pumpkin Pear and Ginger Bisque*

**Salad Course:** *Please select 1 item*

*Cape Codder House Salad with White French Dressing*  
*Traditional Caesar Salad with Garlic Croutons*  
*Baby Spinach with Crumbled Blue Cheese, Craisins and Pecans, Tossed with Raspberry Vinaigrette*  
*Cru Chopped Salad, Apples, Pears, Walnuts, and Blue Cheese, Tossed with Maple Vinaigrette*  
*Steakhouse Wedge Salad*

*Wine Service - Choice of Red and White House Wine, Served with Entree*

**Entrees:** *Please select 1 Entrée*

*Seared Salmon Filet on Paella Rice*  
*With Mussels and Clams in a Saffron Nage*

*Grilled Swordfish Steak, Topped with Tropical Fruit Salsa*  
*Coconut Rice and Vegetable*

### *Sole Veronique*

*Paupiettes of Grey Sole with White Grapes*  
*Wild Rice Pilaf, Baby Green Beans and Bronzed Tomato*

**ALL WEDDING GUARANTEES ARE DUE 7 DAYS PRIOR TO THE EVENT**  
*All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 5% State Tax*  
*Prices Subject to Change*

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### ***Duckling Trilogy***

*Roast Breast, Confit of Leg and Duck Sausage  
Braised Savoy Cabbage with Lardons and Apples*

### ***Roast Rack of New Zealand Lamb***

*Roasted Garlic Mashed Potatoes and Roasted Vegetable Medley*

### ***Filet Mignon, Chargrilled or Roasted and Sliced***

*Potato and Celeriac Gratin, Haricot Vert and Braised Shallots*

### ***Grilled NY Sirloin Steak***

*Topped with Caramelized Onions and Mushrooms*

### ***Stuffed Loin of Nature Veal***

*With Spinach, Proscuitto, Currants and Pine Nuts  
Roasted Fingerling Potatoes and Vegetable Medley*

### ***"The Cape Codder"***

#### ***Grilled Filet Mignon with Butter Poached Lobster***

*Served with Wild Mushroom Ravioli, Glazed Tournee Vegetables and Lobster Bordelaise Sauce*

### ***"The J.F.K."***

#### ***Grilled NY Sirloin Steak with Jumbo Stuffed Shrimp***

*Baked Stuffed Potato and Chef's Vegetable Medley*

*Dinners are served with Assorted Rolls and Butter*

***Wedding Cake – Served with Chocolate Dipped Strawberry***

*Fresh Lemon Wedge in Every Water Goblet*

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

**\$100**

***Please add \$5 surcharge per person for Second entrée***

***Overnight Accommodations Upgraded to a "Loft Suite"***

*Wedding Package requires a 100 Person Minimum*

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