

sample wedding menu

SALAD

(Choice of One)

Mesclun Mixed Greens, Grape Tomatoes, Fresh Mozzarella Pesto Marinated, Balsamic Vinaigrette

Spinach Salad, Slivered Almonds, Cranberries, Shaved Carrots, Raspberry Vinaigrette

Frisee and Baby Arugula, Candied Walnuts, Crumbled Gorgonzola, Sherry Vinaigrette

ENTREES

(Choice of Two Plus Vegetarian)

Lemon Rosemary Roasted Chicken Breast, New Potatoes, Baby Carrots And Fennel
Pan Seared Salmon Fillet, Parmesan Risotto, Asparagus
Stuffed Fillet of Sole, Chive Whipped Potatoes, Tomato Buerre Blanc
Grilled Sirloin Steak, Horseradish Mashed Potatoes, And Garlic Sautéed Haricot Vert
Grilled Flat Iron Steak, Chimichurri, Cheddar Mashed Potatoes, Green Beans
Baked Stuffed Portobello Mushroom, Spinach, Fontina Cheese, with a Roasted Corn Salsa

DESSERT

Coffee & Tea Service with Cake brought in by Client

Children 12 & Under – Chicken Tenders & Fries | Vendor Meals Provided After Guests Have Been Served

MARQUEE EVENTS featuring the Views at Powder Ridge

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WEDDING DISPLAYS & BUTLER STYLE HORS D'OEUVRES

HARVEST TABLE - INCLUDED IN PACKAGE

Mediterranean Station

Hummus, Toasted Pita, Pickled Vegetables, Olives, And Tabouleh,

Domestic Cheese & Crudité

Vermont Cheddar, Pepper Jack, Locally Made Brie, Smoked Gouda, Sharp Provolone, and Swiss Cheese.

Assorted Crackers, Baby Carrots, Julienned Peppers, Radish, Asparagus, and Ranch Dipping Sauce
Paired with Italian Cured Meats, Marinated Artichokes, Pickled Vegetables, Stuffed Grape Leaves.

Pita Chips. Tastefully Garnished with Grapes, Strawberries

Choice of 4

COLD HORS D'OEUVRES

Seafood Salad or Deviled Crab Salad, served on Toasted Baguette
Belgian Endive with Dill Scallion Chicken Salad
Edamame with Smoked Sea Salt, Crispy Shallot
Prosciutto wrapped Melon with Fig Glaze
Tomato & Mozzarella Kebab & Balsamic Reduction
Seared Rare Tuna with Crispy Won Ton & Seaweed Salad

HOT HORS D'OEUVRES

Moo Shoo Duck with Scallions

Vegetable Spring Rolls with Chili Sauce

All Beef Weenies in a Blanket with Stone Ground Mustard

Teriyaki Chicken Skewers

Crispy Potato Pancakes with Smoked Salmon and Garlic Herb Cheese

Tempura Shrimp, Thai Chili Sauce

Spanakopita - Spinach & Feta Triangles

Lemon Scented Chicken Dumplings Soy-Ginger Sauce

Crimini Mushrooms Stuffed with Italian Sausage & Fontina Cheese

Beef Empanada Cumin-Lime Sour Cream

Sriracha Turkey Meatballs

Chicken Satay Curried Peanut Sauce

Crispy Crab Cakes Lemon Aioli

Corned Beef Reuben Spring Rolls, Thousand Island dressing

Beef Steak Skewer, Chipotle Dipping Sauce

Sea Scallops Wrapped in Bacon, Dijon Dipping Sauce