



Cocktail Reception

Butler Passed Hors d'oeuvres

Thai Chicken in Lotus Cups with Fire Roasted Peanuts and Red Leaf Basil

Eggplant "Crisps" with Roasted Tomatoes, Fresh Mozzarella and Basil

Gunpowder Chicken with Ranch Crème Fraiche

Farmers Market Vegetable and Goat Cheese Strudel

Baby Lamb Chops with Pomegranate Pinot Noir Glaze

Shrimp Wonton with Plum Dip

Seared Tuna with Cucumber Slaw and Wasabi Drizzle

Select three additional seasonal selections

The Modern Harvest Table

A Selection of Grilled and Roasted Farmers Market Vegetables
with a selection of Aioli Dips

Display of New York State Cheeses with Fresh and Dried Fruit
Assorted Chutney, Local Honey, Savory Biscotti and Homemade Flatbread

House and Artisan Cured Meats

Grilled Chicken with Fire Roasted Peppers and Shallots over Baby Arugula
with Moscato Balsamic Glaze

House Cured Salmon with Moroccan Spices and Citrus Glaze
with Grilled Pita and Dark Bread Rounds



Napa Valley Antipasto

"Fritto Misto" of Shrimp, Calamari, and Seasonal Vegetables
Sesame Crust, Sweet Chili

Artichoke Caponata with Slow Roasted Heritage Pork, Garlic Rusks, Roasted Olives
Eggplant with Caciocavallo Cheese and Honey

Polenta and Fire Roasted Pepper Sandwiches

Market Vegetable Ravioli with Oven Roasted Tomatoes, Pesto and Pine Nuts

Small Plates

In addition to butler passed hors d'oeuvres, our chefs will create a series of
International "Tapas" - small plates hand passed to your guests

Select Three

Littleneck Clams with Chorizo, Beer and Saffron

Maryland Crab Cake with Spicy Slaw and Chipotle Remoulade

Shrimp and Crispy Baby Artichokes with Salsa Verde

Creole Shrimp with Super Creamy Grits

Chipotle Pulled Pork Tamale

Peanut Crusted Calamari with Thai Hot Pepper Relish

Oven Roasted PEI Mussels, Capri style

Korean Barbeque Beef on a Brioche Roll with Cucumber Kimchi and Scallion Salsa

Lettuce Wraps with Hudson Valley Duck and Five Spice Cherry Chutney

Select three additional seasonal selections



Wood Oven

Calzone and Flatbread Pizzettes will be served directly from the oven

Select Three

Pizzette with Caramelized Onions, Ricotta Fresca and Prosciutto di Parma

Pizzette with House Made Mozzarella and Fresh Tomatoes

Pizzette Quattro Formaggi

Ossobuco Calzone

Seared Tuna and Wasabi Pizzette

Pizzette with Gorgonzola, Pears and Honey

Dinner

First Course

Select One

Maryland Crab, Mango and Avocado Salad with Micro Greens
Honey Poppy Seed Vinaigrette

Piadina: Grilled Tuscan Flatbread topped with layers of Baby Arugula
Heirloom Tomatoes, Burrata Cheese and Prosciutto di Parma

Mediterranean Salad combining Cucumbers, Red and Yellow Peppers
Feta Cheese and Kalamata Olives served layered with Heirloom Tomatoes
and topped with Rosemary Grilled Shrimp

A Salad of Gathered Greens with Roasted Beets, Candied Walnuts
Goat Cheese and Sherry Vinaigrette



Middle course

Select One

Artichoke Crespelle: Handmade Italian Crepes are filled with Baby Artichokes Mascarpone and Basil served with a Roasted Pepper Marinara

Potato Gnocchi with Wild Mushrooms, Truffle Oil and Chives

Risotto Milanese: Saffron Risotto topped with a Classic Veal and Pork Ragù

Malfatti: Spinach and Ricotta Gnocchi with Roasted Garlic Alfredo

Anelletti al Forno: Pasta Rings baked with Sausage, Mushrooms and Peas
Roasted Tomato Sauce with Pecorino Ricotta and Fresh Thyme

Entrée

Select one from each category

Meat Selections

Medallions of Beef Filet atop Wild Mushroom Potato Gratin
Barolo Demi Glace and Vegetable Napoleon

Porchetta: Boneless Tuscan Style Suckling Pig with Garlic and Rosemary
accompanied by Slow-Roasted New Potatoes and Farmers Market Vegetables

Sautéed Medallions of Veal with Young Artichokes and Fontina Cheese
served with White Wine, Sage and Super Creamy Polenta

Pan Seared Beef Filet with Zinfandel Glaze
served with a Roasted Market Vegetable Potato Ragout

Rosemary and Garlic Crusted Rack of New Zealand Lamb
served with a Minted Demi Glace, Ratatouille and Classic Potato Gratin

Double Cut Rib Steak served with Creamed Spinach
Crispy Potato Wedges, Stuffed Heirloom Tomatoes and Steak Sauce



Poultry Selections

Pesto Crusted Chicken Breast with Roasted Garlic Beurre Blanc
Saffron Risotto Cake and Sautéed Spinach

Slow Roasted Breast of Chicken with Fennel, Olives and Capers in an
Orange Scented Tomato Fondue

Phyllo Wrapped Chicken Breast with Moroccan Spices
served with Pearl Cous Cous and Vegetable Tagine

Hudson Valley Duck Breast with Honey Rosemary Glaze
Orange Demi Glace Truffle Potatoes and Baby Vegetables

Grilled Semi Boneless Hen
with Sicilian Rice Stuffing and a Roasted Vegetable Medley

Fish Selections

Pan Seared Salmon atop Ginger and Garlic Caramelized Vegetables
Soba Noodles topped with Frizzled Leeks

Meyer Lemon Crusted Halibut with a Citrus Butter Sauce
Vegetable Tian and Saffron Rice

Cedar Plank Cooked Salmon with Red Pepper Coulis
Sautéed Greens with Chickpea Gnocchi

Miso Glazed Sea Bass with Baby Bok Choy and Jasmine Rice

Macadamia and Sesame Crusted Sea Bass
with Spicy Thai Salsa, Crispy Vegetables and Rice Noodles

Vegetarian and Gluten Free options are always available upon request



Wedding Cake

Specially designed for Above by Jackie's Cake Boutique

Miniature Sweets and Cookies for the Table

Dessert "Bites"

A selection of butler passed dessert bites to be presented to your guests

Select Six

Crème Brûlée Spoons

Chocolate Milk Shake Shots

Cherry Cheese Cake Lollipops

Gelato Profiteroles

Molten Chocolate Tortes

White Chocolate Banana Cream Pie

Key Lime Tartlets

Strawberry Short Cake

Cinnamon Beignets

Honey Ricotta Zeppoles

Nutella Banana Pizza

Apple Fritters

Brownie Sundae

Tiramisu

S'mores

Harvest Fruit Strudel

Pumpkin Crème Brûlée