

# SILVER COLLECTION

A WINTER PACKAGE FOR YOUR WEDDING HOSTED JANUARY, FEBRUARY OR MARCH

*49 per guest*

## HORS D'OEUVRES

### PASSED

*Please select four*

Roasted Chicken Crostini *Bacon and Fig Preserve*

Crab Cakes

Wild Mushroom and Brie Crostini

Belgian Endive Boat *Pear, Candied Walnut,  
Goat Cheese, Clover Honey GF*

Tomato Basil Bisque Shooter *with Grilled Cheese Crouton*

Petite Mac and Cheese Shooter *with Tasting Spoon*

Beef Empanada *Chimichurri Sauce*

Petite Beef Wellington

Spaghetti Squash Latke *Crème Fraîche*

### STATIONED

New England Cheese Display *served with Crackers and garnished with Fresh Fruit*

## FIRST COURSE

*Please select one, includes freshly baked rolls*

Creamy Potato and Grilled Leek Bisque *GF*

Roasted Butternut Squash and Apple Soup *GF*

Caesar Salad *Romaine, Fine Grated Parmesan Cheese, Garlic Croutons, Caesar Dressing*

Mixed Green Salad *Cucumber, Tomato, Bermuda Onion, Brown Derby Dressing GF*

## ENTRÉES

*Please select two, vegetarian entrée of your choice also included*

Herb-roasted Stuffed Chicken *Prosciutto, Asparagus, Swiss Cheese, Roasted Red Pepper Coulis GF*

Roast Turkey *Turkey Breast, Sage Stuffing, Gravy, Cranberry Sauce*

Lemon Herb-Baked Atlantic Haddock *Tarragon Cream*

Grilled Atlantic Swordfish *Fire-roasted Tomato Chutney GF*

Slow Roast Pork Loin *Whole Grain Mustard Maple Sauce GF*

Roast Prime Sirloin of Beef *Bordelaise Sauce GF*

*Entrées include your choice of starch below, with Green Bean Bundle wrapped in Carrots*

Basil Oil Toasted Orzo Pilaf

Honey Butter Spaghetti Squash and Julienne Snow Peas *GF*

Thick Cut Herb-baked Yukon Gold Potatoes *GF*

Garlic Whipped Potatoes *GF*

## COFFEE & CAKE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Cake Cutting Service with Painted Plate

*Add a Personalized Touch: Wedding Cake from Jacques Pastries, 5 per guest*

## PROFESSIONAL WEDDING SPECIALIST & EVENT MANAGER

There for you, throughout the planning stages and the big day

