



NANTUCKET THEMED SUMMER WEDDING
JULY, 2008
200 GUESTS

PASSED HORS D'OEUVRES

MINI CHEESEBURGER SLIDERS
ARTICHOKE CROUSTADES
SEARED SCALLOP SERVED ON A WAFFLE CHIP WITH DIJON REMOULADE
TWICE BAKED STUFFED BABY POTATOES WITH CHEDDAR & FRESH CHIVES
APPLE & CHEDDAR CANAPES
GOAT CHEESE & GINGER PEACH CROSTINI
CUCUMBER ROUNDS TOPPED WITH OLD BAY SHRIMP MOUSSE

STATIONARY HORS D'OEUVRES

BAKED BRIE STUFFED WITH PLUM CHUTNEY, SERVED WITH SUMMER FRUIT & WATER
CRACKERS

HOT CRAB DIP WITH FRENCH BREAD

PLATED SALAD

SEASONAL GREENS WITH CRANBERRIES, PECANS & MAPLE VINAIGRETTE

BUFFET

GRILLED TURKEY BREAST WITH SAVORY BLUEBERRY SAUCE
INDIVIDUAL CRANBERRY GLAZED MEATLOAVES
BOSTON BAKED BEANS WITH DOUBLE SMOKED BACON & MAPLE SYRUP
RED POTATO SALAD WITH FRESH GARDEN HERBS
GRILLED SUMMER VEGETABLES

DESSERT

CUPCAKE TREE — OVERSIZE VANILLA CUPCAKES WITH VANILLA
BUTTERCREAM & FRESH SUMMER BERRIES