

www.noelscatering.com info@noelscatering.com (802) 773-4628

Sample Wedding Menu - Buffet Dinner

Stationary Appetizers

Sweet and Sour Meatballs

Artichoke Dip With artisan breads and fresh vegetables

Pulled Pork Sliders Served on French bread toast points

Passed Appetizers

Mini Crab Cakes With wasabi aioli

Bruchetta With fresh Mozzarella cheese and basil

Salad

Fresh Dinner Rolls Locally baked wheat and white dinner rolls served in baskets with sweet butter

Salad

Consisting of Amee Farm wild greens grown right here in Pittsfield, topped with craisins, cherry tomatoes , goat cheese and maple balsamic dressing



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Entrées

Oven Roasted Choice Prime Rib Served with a burgundy A'jus

Apple Stuffed Chicken Nreast Served with a light Marsala pan sauce

Butternut Raviolis Served with a pumpkin cream sauce

Fresh Asparagus Spears Seasoned with lemon and dill

Broccoli Florets Tossed with sautéed sautéed Spanish onions and fresh herbs

Garlic mashed potatoes with sweet butter

Coffee and Tea Station

Served with cream / sugar and sweet and low