

## *Sample Wedding Menu - Plated Dinner*

### *Stationary Appetizers*

#### **Antipasto**

A grand antipasto display featuring Vermont cheese including Pepper Monterey Jack, Smoked Gouda, Cheddar & signature cream cheeses for dipping; seasonal garden vegetables, olives, locally made crisp breads & crackers

### *Passed Appetizers*

#### **Bruschetta**

French bread brushed with olive oil and garlic topped with fresh mozzarella cheese and cherry tomatoes, then grilled and finished with chiffonade of basil

#### **Grilled Lobster Tails**

Served with Noël's Scampi Butter

#### **Chicken and Cheese Quesadillas**

#### **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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### *Dinner Entrees*

*All entrees served with a medley of garden vegetables, and your choice of rice almandine or boiled little red potatoes seasoned with herbs and olive oil*

#### **Sautéed Chicken Capri's**

Boneless breast of chicken sautéed and simmered in a pan sauce of white wine, capers and lemon juice

#### **Roasted Sirloin with a burgundy pan sauce**

Choice sirloin oven roasted with fresh herbs, sliced and served with pan gravy accented with burgundy wine

#### **Baked Sole Roulade with cucumber basil and honey beure blanc**

Fresh sole filet stuffed with julienne of salmon and asparagus spears

#### **Cous Cous with Roasted Vegetables**

### *Coffee and Tea Station*

**Served with cream / sugar and sweet and low**