



RECEPTION PASSED HORS D'OEUVRES SUGGESTIONS
Choice of Four

Skewers

Cold Selections

Skewer of Melon wrapped in Prosciutto
Skewer of Ripe Cherry Tomato with Bocconcini, Basil and Pesto

Hot Selections

Lamb and Mushroom Shish Kebob, Tzatziki Sauce
Beef Saté, Thai Peanut Dipping Sauce
Chicken Saté, Thai Peanut Dipping Sauce
Skewer of Tandoori Chicken, Mint Yogurt

Crispy Fried

All selections are hot and crispy

Fried Pork Pot Sticker with Orange-Horseradish Dipping Sauce
Panko-crusted Teriyaki Chicken with Plum Sauce
Fried Clam Cakes with Preserved Lemon Tartar Sauce
Vegetable Spring Roll with Ginger-Sesame Sauce
Spanakopita (Spinach & Feta Cheese Turnover)

Finger Food

All selections are classic bite-size nibbles.

Cold Selections

Prosciutto-wrapped Asparagus with Herb Cream and Roasted Pepper
Salmon and Dill Roulade on Brown Bread
Vegetable Ratatouille with Manchego Cheese on Sourdough Toast
Granny Smith Apple with Blue Cheese and Walnuts on Toast
Lightly Peppered Brie in Brioche

Hot Selections

Miniature Crab Cake with Cajun Tartar Sauce
Scallop wrapped in Bacon
Italian Sausage in Puff Pastry with Honey-Apple-Dijon Mustard





RECEPTION DISPLAY SUGGESTIONS

Fresh Seafood on Ice

Jumbo 16/20 Gulf Shrimp, Cocktail Sauce

Based on two pieces per person

Freshly Shucked Oysters on the Half Shell

Based on one pieces per person

Freshly Shucked Clams on the Half Shell

Based on one pieces per person

Cheese Sampler

Classic Display of Imported and Domestic Cheeses, including

Brie, Blue Cheese, Goat Cheese, Aged Cheddar and Gouda

Served with Seasonal Fruits

English Crackers and French Bread

Crudités

Seasonal Selection of Fresh Vegetables

Dipping Sauces





THREE COURSE DINNER

Ciao Bella

Fresh, balanced and beautiful.

*Onion marmalade is a sweet counterpoint to the richness of the beef and cod.
And the earthy nuttiness of portobello risotto rounds out the entrée.
Bellissimo!*

*Oven-roasted Tomato Salad,
Buffalo Mozzarella, toasted Pine Nuts, Basil Purée
Parmesan Tuile*

~

*Grilled Beef Medallion topped with Onion Marmalade
Herb and Lemon-crust Market Cod
Portobello Mushroom Risotto
Asparagus, Barolo Wine Sauce*

Assorted Rolls and Butter

~

*Wedding Cake
Butler Passed Truffles and Chocolate Dipped Strawberries*

Freshly Brewed Coffee, Tea and Decaffeinated Coffee





CHATHAM BARS INN
CHATHAM, CAPE COD

THREE COURSE DINNER

Moon Dance

Sparkling and sophisticated!

A duet of sweet, smooth flavors is the "melody" here.

Blue cheese adds a rich counterpoint to the salad and horseradish provides a "high note" to the entrée. Citrus flavors add zing.

Like moonlight on water.

*Spinach and Arugula Salad
Roasted Pear and Blue Cheese Turnover
Lavender Honey Vinaigrette*

~

*Grilled Filet of Beef, Parsley and Horseradish Crust
Herb-basted Shrimp Skewer
Citrus Risotto
Prosciutto-wrapped Asparagus
Tomato Béarnaise*

Assorted Rolls and Butter

~

*Wedding Cake
Butler Passed Truffles and Chocolate Dipped Strawberries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*





THREE COURSE DINNER

Calico

Colorful, captivating and delicious.

This All-American menu is a feast for the eyes as well as the taste buds.

*Baby Red and Green Oak Lettuce
Wild Mushroom Strudel, smoked Red Pepper "Paint"
Slow-roasted Tomato
Caramelized Shallot Dressing*

~

Roasted Beef Tenderloin Medallion

Or

Lemon Glazed Salmon

*Braised Carrot, Potato Purée
Baby Spinach, Caramelized Pearl Onion Sauce*

Assorted Rolls and Butter

~

*Wedding Cake
Butler Passed Truffles and Chocolate Dipped Strawberries*

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

*Note entrée choices must be given seventy two business hours in advanced.
An additional twenty dollar charge per person will be applied for entrée choice
at the table.*





CHATHAM BARS INN
CHATHAM, CAPE COD

THREE COURSE DINNER

Angelina

*Like going home to nonna's for a family feast, but better.
Italian favorites get a new twist here as chef skillfully
layers the sweet and salty flavors with warm citrus overtones.
Cozy up and enjoy!*

Hearts of Romaine

*Focaccia Croûton, Shaved Manchego Cheese
Oven-roasted Tomato, Olive Tapenade
Caesar Dressing*

~

Fennel-dusted Chicken and Salmon Piccata

*Black Pepper Polenta, Pencil Asparagus, Tomato and Artichoke Salad
Lemon-Caper Sauce*

Assorted Rolls and Butter

~

Wedding Cake

Butler Passed Truffles and Chocolate Dipped Strawberries

Freshly Brewed Coffee, Tea and Decaffeinated Coffee





BUFFET DINNER

LUXE

*Stylish, Elegant, First Class...
This menu is classic*

Limo

*Tuna Niçoise
Vine-ripe Tomatoes and Fresh Mozzarella, Garlic Crouton,
Basil-Shallot Coulis
Uniformed Chef to toss:
Traditional Caesar Salad
Assortment of Breads and Rolls*

Tuxedo

*Uniformed Chef to carve:
Rosemary-crusted Rack of Lamb, Mustard Jus
Ratatouille*

*Salmon en Croûte, Champagne-Caviar Beurre Blanc
Buttered Poached Asparagus*

*Blackened Beef Tenderloin, Old-fashioned Béarnaise Sauce
White Truffle Mashed Potatoes*

Paparazzi

*Wedding Cake
Butler Passed Truffles and Chocolate Dipped Strawberries*

*Uniformed Chef to prepare:
Bananas Foster with Vanilla Ice Cream
Apple Fritters with Golden Syrup*

Freshly Brewed Coffee, Tea and Decaffeinated Coffee





HARVEST

*A chill in the air, crisp leaves, and the comfort of a bountiful spread.
A New England feast.*

From the Field

*Butternut Squash Bisque with Sage Chantilly
Assorted Baby Lettuce with dried Cranberries, spiced Pumpkin Seeds,
crumbled Blue Cheese, Red Wine Vinaigrette
Confit of Duck with White Bean Salad
New Potatoes filled with Horseradish-spiked Lobster and Crab Salad
Waldorf Salad*

Assortment of Breads and Rolls

Bountiful

Uniformed Chef to carve:

*Roasted traditional Turkey
Sage Dressing, Giblet Gravy, Orange-Cranberry Sauce
Roasted Prime Rib of Beef with Caramelized Onion au jus*

*Yukon Gold Mashed Potatoes
Caramelized Sweet Potatoes with Vanilla-Whiskey Glaze
Young Green Beans with Caramelized Forest Mushrooms
Medley of roasted Root Vegetables with Truffled Honey and Rosemary*

Sweet Thanks

*Wedding Cake
Butler Passed Truffles and Chocolate Dipped Strawberries*

*Apple Tart
Pumpkin Pie*

Freshly Brewed Coffee, Tea and Decaffeinated Coffee





FLAMENCO

*From tapas to flan, this is a lively arrangement of delicious flavors.
Featured are the familiar dishes and classic tastes of Spain.*

Gaicho

*Frissée, Spinach, Arugula, Vine-ripe Tomatoes and Oranges, Poppy Seed
Vinaigrette*

Chorizo and Potato Salad, Cumin-Honey Dressing

Make-your-own-Tapas plate from the following selections:

*Olives, Serrano Ham, Cured Meats, Roasted Peppers, Artichoke Hearts,
Garbanzo Beans, Asparagus, White Anchovies, Spanish Cheese and Breads*

Pescador

Paella with Lobster, Chicken, Shellfish, Peas and Saffron Rice

*Broiled Cod with Grilled Eggplant, Roasted Red Peppers and Manchego
Cheese*

Matador

Ratatouille with Parmesan Focaccia Crust

Uniformed Chef to carve:

Grilled Churrasco Steak, Golden Raisin and Caper Chimichurri Sauce

Whole-roasted Suckling Pig, Sour Orange, Garlic and Rosemary Glaze

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Sweet Isabella

Wedding Cake

Butler Passed Truffles and Chocolate Dipped Strawberries

Mocha Flan

Raspberry and Port Jelly

Chef to Prepare:

Warm, Crisp Churros with warm Dulce de Leche Sauce and Vanilla Ice Cream





BUFFET DINNER

CAPE CODDER

*Enjoy a classic Cape Cod Clam Bake with the finest of the Cape's native shellfish
and, of course, chow-dah.*

This is a tradition not to be missed.

Monomoy

Bibb, Iceberg, Tomato, Red Onion, and Blue Cheese Salad,

Red Wine Vinaigrette

Traditional Macaroni Pasta Salad

Sweet and Sour Cole Slaw

Cape Cod Clam Chowder

Corn Bread with Whipped Butter

Tuckernuck

Chatham Steamers and Mussels with Drawn Butter and Natural Broth

Steamed 1 ¼ lb. Lobster

Grilled Marinated Chicken Breast

Grilled New York Strip Steak

Steamed New Potatoes with Onions and Linguiça

Sweet Corn on the Cob

Gay Head

Wedding Cake

Butler Passed Truffles and Chocolate Dipped Strawberries

Apple Cobbler

Strawberry Shortcake with Whipped Cream

Freshly Brewed Coffee, Tea and Decaffeinated Coffee



Wedding Cake Selections
CREATE YOUR OWN WEDDING CAKE

Cake Base

Chocolate Fudge

Golden Vanilla

White

Lemon Zest

Almond

Fillings

White Chocolate Mousse

Chocolate Mousse

Bailey's Mousse

*Champagne Mousse w/
Strawberries*

Raspberry Mousse

Fresh Raspberries

Brandied Raspberries

Lemon with Blueberries

Accenting Preserves

Frostings

Fondant

Butter Cream

Chocolate Butter Cream

