



*Seasonal Refreshment (Infused Water, Lemonade, Warm or Chilled Apple Cider) & Champagne Display  
Served Upon Guest Invite*

## *Simply Elegant Menu*

### *The Bar*

*Five-Hour Open Bar Serving Premium Brand Liquors, a Selection of Wines,  
Imported and Domestic Beer, Assorted Soft Drinks and Juices*

*Two Custom Signature Cocktails Displayed with Personalized Sign at Bar*

### *The Cocktail Reception*

#### *Fresh Market Table*



#### *Garden Vegetable Crudité & Fresh Fruit Display*

*Yellow and Red Peppers, Carrot Sticks and Celery Stalks  
Blue Cheese and Roasted Red Pepper Dips  
Sliced Fresh Fruit*

#### *An Assortment of Local & International Cheeses*

*Displayed with Variety of Crackers and Cheese Straws  
Garnished with Fresh Grapes*

#### *Crostini & Tapas*

*Roasted Artichoke Hummus with Sundried Tomato on Crostini  
Artisanal Seasonal Salads  
Layered Display of Seasonal Grilled Vegetables*

#### *Antipasto Display*

*Charcuterie with Assorted Meats & Cheese, Marinated Artichoke Hearts, Roasted Garlic Red  
Peppers, Sliced Mozzarella, Assorted Olives and Preserved Cherry Peppers Shooters  
With Sliced Crostini Breads and Crackers*

# Simply Elegant Menu

(Continued)

## *Butler-Passed Hors d'oeuvres - Please Select Eight*

### **Vegetarian Selections**

- Mini Grilled Cheese with Shooter of Tomato Soup
- Fried Mac & Cheese Bites
- Stuffed Mushrooms
- Fried Pickles Skewered with Spicy Ranch Dipping Sauce
- Italian Caprese Flatbread - Fresh Mozzarella, Garden Tomatoes, Basil, Pesto Drizzle
- Spinach and Cheese Spanakopita
- Tomato & Mozzarella with Basil Caprese Skewer (GF)
- Chinese Style Spring Rolls with General Tso's Dipping Sauce (VG)
- Vegetable Quesadillas with Avocado Salsa (VG upon request)
- Thai Curry Samosas with Chutney Dipping Sauce (VG)
- Chickpea Falafel with Tahini (VG)
- Potato Pancakes with Sour Cream & Apple Sauce (GF) \*w/o sour cream VG\*

### **Ocean Selections**

- Fried Wontons filled with Crab, Cream Cheese & Chives
- Potato Gaufrette with Smoked Salmon, Dill & Sour Cream (GF)
- Sea Scallops Wrapped in Hickory Smoked Bacon (GF)

### **Chicken/Pork Selections**

- Mini Chicken & Waffles with Maple Drizzle
- Chicken and Lemongrass Dumplings
- Pulled Pork on Jalapeno Corn Bread
- Loaded Baked Potato Bites (GF)
- Bourbon BBQ Chicken Bites
- Chicken Teriyaki Sate Skewer (GF)
- Duck Confit Pinwheels with Hoisin Sauce

### **Beef Selections**

- Mini Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup
- Miniature Beef Empanadas
- All Beef Franks with Mustard in Pastry Puff
- Beef Teriyaki Sate Skewer (GF)

VG- Vegan  
GF- Gluten Free

*\*Client may choose to substitute All Hors d'oeuvres for additional chef attended cooking station\**

# *Simply Elegant Menu*

(Continued)

## *Please Select One Stationary Hot Captains Table...*

*Add An Additional Table at No Extra Cost for weddings of 75 Adults or More*

### *Down the Shore*

New England Littleneck Clams Steamed in Garlic Lemon Butter Sauce  
Steamed Prince Edward Island Mussels with Red or White Sauce  
Served with Garlic Breadsticks

### *Tuscany Table*

Pick two items...

Penne Pasta in a Traditional Pink Triple Distilled Vodka Sauce, Pancetta & Parmesan  
Artisanal Tortellini with Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce  
Eggplant Rollatini  
Crispy Buttermilk Calamari with Spicy Marinara

### *Sabor Latino*

Chorizo & Chicken Paella  
Pan Fried Sweet Plantains with Homemade Crema

### *Mac & Cheese Bar*

with all the toppings...

BBQ Chicken, Cajun Andouille Sausage, Toasted Breadcrumbs, Bacon, Diced Tomatoes,  
Shredded Cheeses, Hot Sauces, Chives, Sautéed Mushrooms, & Minced Broccoli  
*\*Upgrade Option: Add Lobster Mac & Cheese (Market Price)*

### *Asian Inspired*

Korean Barbequed Beef with Scallions and Carrots over Mild Kim Chee  
Vegetable Potstickers with Soy & Sweet Chili Dipping Sauces

### *Philly Love*

Mini Philly Cheesesteaks  
Warm Pretzels with Cheese Sauce for Dipping

### *Sliders & Spuds*

Angus Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup  
Golden Salted Waffle Fries

### *Island Fare*

Roasted Jerk Chicken with Caribbean Saffron Rice  
Crispy Yucca Fries

# *Simply Elegant Menu*

(Continued)

## *Please select One Chef Attended Stations...*

*Add An Additional Station at No Extra Cost for weddings of 150 Adults or More*

### ***Butcher Block***

Please Select One (1) Item to be Carved...

Corned Beef Brisket with Natural Jus, Sauerkraut, Spicy Brown Mustard

Herb Crusted Loin of Pork

Roasted Turkey Breast with Natural Gravy and Cranberry Compote

Bone In Smoked Lancaster Valley Ham with Whole Grain Mustard

Maple & Lime Glazed Cedar Plank Salmon

■

### ***Mash-Tini Bar***

Fresh Whipped Idaho and Sweet Potatoes Served Martini Style with choice of any toppings...

Crispy Smoked Ham, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter, Gravy, Sour Cream, Crispy Bacon Bits, Candied Pecans and Brown Sugar, Miniature Marshmallows, Shredded Sharp Local Cheddar Cheeses, Beer Cheddar Cheese Sauce and Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli

■

### ***Authentic Mexican Taco Station***

*Choice of Two served with Soft & Hard Corn Tortillas...*

Carne Asada

Al Pastor

Grilled Shrimp

Toppings to include... Queso Fresco, Limes, Pickled Onion, Chopped Cilantro, Shredded Cabbage, Pico de Gallo & Crema

Served with Spanish Rice & Margaritas on the Rocks

■

### ***Chinatown Stir-Fry Station***

In a Hand Hammered Wok, we will serve...

Chicken Lo Mein Noodles, Accompanied by

Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas, and Plum Roasted Pork

*Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks*

Accompanied by Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings

■

### ***Beer Garden Grill***

Smoked Sausages - Kielbasa & Bratwurst

Caraway Kraut

Pan Fried Potato Pierogies

Warm Pretzels with Assortment of Five Mustards  
& Sampling of Seasonal Beer

# *Simply Elegant Menu*

(Continued)

## *The Dinner*

Tableside Beverage & Wine Service

*Champagne Toast*

### *First Course*

*Please Select One (1)*

#### **Signature Grain House Salad**

Mixed Greens, Roquefort Cheese, Anjou Pears, Toasted Pecans & Aged Sherry Vinaigrette

#### **Baby Spinach Salad**

Goat Cheese, Fresh Strawberries, & Aged Balsamic

#### **Mixed Greens & Arugula**

Julienne Apples, Candied Walnuts, Shaved Manchego Cheese & White Balsamic Vinaigrette

#### **Baby Wedge Salad**

Bacon, Crispy Shallots, Cherry Tomatoes, & Blue Cheese Dressing

#### **Caprese Salad (seasonal May-September)**

Jersey Tomatoes, Fresh Sliced Mozzarella, Basil & Olive Oil Balsamic Drizzle



# *Simply Elegant Menu*

(Continued)

## *Main Course*

*Please Select Two Entrees, Plus One Vegetarian Entree... Orders will be Taken Tableside*

### **Honey Miso Glazed Salmon (GF)**

Wild Rice & Asparagus

### **Pan Seared Chatham Cod**

Key Lime Buerre Blanc

Ancient Grains & Haricots Verts

### **Herb Roasted French Chicken Breast**

Arugula, Pecorino Risotto with Cherry Tomatoes, Red Peppers & Lemon Zest

### **Chicken Bruschetta**

Oven Dried Beefsteak Tomato over Orzo Pasta & Wilted Arugula

### **Grilled London Broil**

Cabernet Demi Glace, Mashed Potatoes & Glazed Baby Carrots

### **Slow Braised Boneless Short Ribs (GF)**

Bistro Style, Natural Jus

Mashed Potatoes & Glazed Baby Carrots

### *Vegetarian Options:*

#### **Three-Cheese Cannelloni**

Marinara, Pine Nuts, & Parmesan Cheese

#### **Roasted Red Pepper Stuffed with Butternut Squash Risotto**

Wild Mushroom Sabayon

#### **Market Vegetable Pad Thai (VG & GF)**

Toasted Peanuts, Ginger, Sweet Soy

#### **Stuffed Holland Eggplant (VG & GF)**

Oven Baked Ratatouille, Basil Essence

# *Simply Elegant Menu*

(Continued)

## *Desserts*

Your Specially Designed Custom Wedding Cake  
Plated & Served to Each Guest

### **Tableside Coffee Service**

Freshly Brewed Coffee - Regular and Decaffeinated, Assorted Teas



### *Assorted Dessert Platters Per Table To Include...*

Mini Cannoli's, Assorted Cookies, & French Macarons

*Wedding packages are designed for 50 guests or more*