

SWEET CONSIDERATIONS

AMY'S COOKIES – Fresh Ginger, Chocolate Chip, Meringues, Shortbreads

PETIT FOUR ASSORTMENT

- Mini Key Lime Tartlettes
- Mini Chocolate Mousse Cups
- Mini Caramel Eclairs
- Mini Apricot Almond Tarts
- Mini Chocolate Cake with Caramel Icing bites

FUN TOUCHES

- Our Homemade **RICE CRISPY TREATS** after Dinner
- **LOCAL ICE CREAM** hand scooped with Homemade Fudge and Butterscotch Toppings
- **CHOCOLATE DIPPED PRETZELS** with Candy Adornments
- **WARM CIDER DONUTS**
- **MINI CONES** of **LEMON SORBET** and **CHOCOLATE GELATTO** passed during dancing
- **Small Slices of PIE** – KEY LIME, APPLE CRANBERRY CRUMB, PECAN, etc offered with COFFEE

*To indulge
your Guests
later in
the Evening. . . .*

WEDDING CAKE

CHOCOLATE MOCHA CAKE

Rich Chocolate Cake filled with smooth Coffee Buttercream

APRICOT BRANDY CAKE

Brandy Soaked Sponge Cake filled with Vanilla Buttercream and Apricot Preserves

MOIST ALMOND BUTTER CAKE

Filled with Vanilla Almond or Chocolate Buttercream

CHOCOLATE RASPBERRY MOUSSE CAKE

Vanilla Poundcake layered with Chocolate Mousse and Fresh Raspberries

FRAISIER

Vanilla Sponge Cake filled with Vanilla Pastry Cream and Fresh Strawberries

ITALIAN CHOCOLATE RUM CAKE

Moist Vanilla Sponge Cake soaked with Rum Syrup filled with Chocolate Mousse and Toasted Almonds

LEMON LIME CITRUS CAKE

Refreshingly tangy Lemon filling layered between Lime scented Poundcake

CHOCOLATE DECADENCE

Moist Chocolate Cake filled with Chocolate or Vanilla Buttercream

CLASSIC ELEGANCE

Vanilla Genoise Cake layered with Apricot or Raspberry Jam and Vanilla Buttercream

MOIST BUTTERMILK POUNDCAKE

Layered with your choice of Strawberry, Raspberry, Chocolate or Vanilla Buttercream

KEY LIME RASPBERRY CAKE

Layers of moist Sponge Cake filled with White Cheesecake Key Lime Mousse and Fresh Raspberries

Our Desserts are made from high quality chocolate, butter, ripe fruits, and fresh local eggs.

Our decorating is done with a Light Italian Meringue Buttercream.

We use no shortening or sugary icings.

We offer many designs. Most Wedding Cakes (with the exception of Fraisier) are \$4.50 per Guest for a Three Tier Cake, serving 75 Guests, in basic design.

Most often we offer Precut sheetcake of the same cake for the balance of guests. This option saves \$1 per guest. If you prefer, we do Wedding Cakes with four or more tiers.

BUFFET OPTIONS

ENTREES

- **Apricot Stuffed Porkloin** with Pan Gravy
- **Rosemary, Garlic and Dijon Porkloin**
- **Roast Pork** with Green Peppercorn Sauce

- **Brisket of Beef** with Merlot Sauce, Smoked Bacon, Carmelized Vidallias
- **Filet Mignon** with Wild Mushroom Demi Glace
- **Rosemary and Garlic Roast Filet Mignon**
- **Barbeque Rubbed Roast Filet Mignon**

- **Salmon** with Watercress Sauce
- **Salmon** with Creamy Leek Sauce or Creamy Dill Sauce
- **Crabcakes** with Lemon and Fresh thyme
- **Salmoncakes** with Capers, Smoked SALmon and Orange
- **Mediterranean Tilapia** with Roast Peppers, Fennel, Crab, Citrus Butter
- **Coulubiatic of Panagasius (or Tilapia or Salmon)**
in Pastry with Mushroom, Lemon and Quinoa with Critus Butter Sauce
- **Tilapia** with a Lime Thai Chili Butter Sauce

SIDES

- **Homemade Mashed Potatoes**
- **Roast Potatoes**
- **Au Gratin Potatoes**
- **Sweet Potatoes Au Gratin**
- **Fresh Fettucine** with Olive Oil and Garlic
- **Local Cheese Agnolotti** with Baby Spinach
- **Local Pumpkin Ravioli** with Hazelnut Butter
- **Penne** in Vodka Sauce
- **Grilled Vegetable Lasagna**
- **Mushroom Rice Pilaf**
- **Mushroom Asiago and Chive Risotto**
- **Risotto** with Tomatoes and Mushrooms, Olives and Manchego
- **Lemon Parmesan Orzo**

VEGETABLES

- **Asparagus** (in Season) with Herb Vinaigrette or Raspberry Vinaigrette
- **Honey Ginger Carrots**
- **Local Vegetable Medley**
- **Haricot Vert** with Mushrooms, Shallots and Toasted Almonds
- **Pesto Haricot Vert**
- **Cauliflower** with Roast Garlic Butter
- **Corn Pie** with Scallion
- **Vegetable Stirfry**
- **Fresh Mozzarella, Tomato and Basil Salad**
- **Broccoli** with Hollandaise

SALADS

- **Salad of Mixed Greens**
with Toasted Walnuts, Orange Balsamic Vinaigrette and Craisins
- **Caesar Salad**
- **Salad of Mixed Greens** with Olive Oil and Herb Vinaigrette
- **Mixed Greens** Cucumber Vinaigrette, House Croutons and Local Veggies
- **Salad of Local Beets** and Chevre with Greens
- **Chopped Salad** of Tomatoes, Celery, Blue Cheese, Peppers and Greens

*Ask us about
Station
and
Small jPlate
Options*

PASSED HOR D'OEUVRES

- **Chevre, Sundried Tomato and Chive Tarts**
- **Raspberry and Brie Phyllo**
- **Pissaladiere Tarts**(Carmelized Vidallia, Rosemary, Sundried tomato, Parm)
- **Mini Potato or Zucchini Latkes**

- **Maple Glazed Bacon Wrapped Scallops**
- **Crispy Coconut Shrimp**
- **Orange Barbeque Shrimp**
- **Butter Pecan Shrimp**
- **Mango Chutney Glazed Shrimp**
- **Mini Salmon Cakes** with Smoked Salmon, Chives and Orange
- **Mini Crabcakes** with Lemon and Scallion
- **Smoked Salmon and Dill Pinwheels**
- **Classic Jumbo Shrimp Cocktail**

- **Mini Reubens**
- **Ham and Gruyere Puffs**
- **Filet Canapes** with Horseradish Cream
- **Smoky Barbeque Meatballs**
- **Mini Lamb Chops** with Dijon and Garlic Breadcrumbs

- **Mushroom and Asiago Phyllo Triangles**
- **Mushrooms Stuffed** with Risotto, Butternut Squash and Parm
- **Mushrooms Stuffed** with Sherried Crab and Shallots

SOUP SHOTS OF

- **Local Cauliflower Soup** with Cheddar Crisp
- **Butternut Squash** with Hazelnut Cream
- **Local Tomato Soup** with Mini Grilled Cheese
- **Shrimp Bisque**

FUN TOUCHES

- **Mini Fish Tacos** with Lime and Cilantro
 - **All Beef HotDogs** in Pastry
 - **Mini Pizza** with Chevre and Spinach, Broccoli and Roast Garlic etc
 - **Sundried Tomato and Chive Tarts**
 - **Warm Soft Pretzels** with Two Mustards
 - **Mini Angus Burgers** with Cheddar and Smoked Bacon
 - **Mini Lobster** or Crab Rolls
- Is there a favorite family recipe** we could recreate for Your Wedding?

BUFFET OPTIONS

ENTREES

- **Breast of Chicken** stuffed with House Roast Peppers, Pepperoncino and Shallots
 - **Grilled Lemon Garlic Chicken**
 - **Chicken Francaise**
 - **Breast of Chicken** with a Light Cider Sauce and Sauteed Apples
 - **Chicken Marsala**
 - **Mushroom, Shallot and Gruyere Stuffed Chicken**
 - **Chicken Wrapped in Prosciutto with Sage**
- SEE NEXT PAGE FOR MORE BUFFET OPTIONS**

WEDDINGS

STATIONARY HOR D'OEUVRES

- **Imported and Local Cheeses**
with Dried and Fresh Fruits offered with an Assortment of Crackers.
- **Vegetable Crudite Tray** with Creamy Herb Dip.
- **Baked Brie in Pastry** with Toasted Almonds and Apricots.
- **Bruschetta Station** with French Bread Toasts, Flatbreads, Basil Pesto, Fresh Mozzarella, Olives, Crab and Roast Pepper Spread, House Roast Peppers, Artichoke and Sundried Tomato Topping, Tapenade, Fresh Tomato Topping for guests to create their own Canape.
- **Mezze Platter** Hummus, Guacamole, Fresh Tomato Salsa with Crudite and House Tortilla Chips.
- **Fresh Fruit Tray** with Key Lime Dip.
- **Warm Crab, Monterey Jack and Sweet Pepper Dip**
with Homemade Brad and Crackers.
- **AntiPasto Selection** of Hard Sausages, Roast Peppers, Hot Pepper Shooters, Italian Cheeses, Tortellini, Marinated Olives and Artichokes offered with Sliced Bread.
- **Spinach Boule** Baby Spinach, Artichoke, Scallion and Garlic Dip with Cheddar offered in a Bread Boule with Sliced Homemade Breads.

PASSED HOR D'OEUVRES

- **Skewered Salad Caprese** with Pesto Drizzle
- **Bruschetta Toasts**
- **Carmelized Bacon**
- **Asian Shrimp Dumplings** with Dipping Sauce
- **Mango Chutney Glazed Jumbo Shrimp**
- **Smoked Trout**, Chive and Lemon Canapes
- **Mini Scallion Bisquit** with Shaved Ham and Honey Mustard
- **Coq Au Vin Skewers** with Smoked Bacon and Merlot
- **Rosemary Pecan Chicken Bites**
- **Buffalo Chicken Skewers** with Blue Cheese Dip
- **Chicken Satays** with Peanut Sauce
- **Honey Dijon Chicken Profiteroles**
- **Chicken, Gold Raisin** and Cilantro Pastry
- **Smoked Chicken Quesadillas**
- **Pecan Chicken Bites** with Creamy Chive Dip
- **Chicken Potsticker Skewers**

- **Manchego Cheddar Baked Olives**
- **Fresh Corn Fritters** with Maple Butter Dip
- **Spinach, Artichoke, Roast Garlic and Parmesan Puffs**
- **Mini Stuffed Bliss Potatoes** (with Cheddar and Chive or Smoked Bacon)
- **Mini Grilled Veggie Quiche**
- **Mini Pizza** with Chevre and Spinach, Broccoli and Roast Garlic, etc.

*When we meet at
our office
we'll be happy to
create and balance
a menu tailored to
your vision
of the day.
Here are options
to consider*