

First Course

Please Select One

Butternut Bisque

New England Clam Chowder with Fresh Thyme Seasonal Vegetable Risotto

Penne Pasta with choice of Sauce

Marinara Sauce, Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream,

Roasted Red Pepper and Tomato Sauce

Jumbo Lump Crab Cake

*Choose Spicy Remoulade **or** Cucumber, Tomato and Radish Gremolata*

Additional Options:

Seafood Bisque with Lobster, Scallops and Shrimp \$2.00pp Lobster Ravioli with New

England Newburg \$8.00 pp Shrimp Cocktail \$8.00 per person

Crab Salad Timbale, Mango, Avocado, Plantain, Basil Aioli \$12.00

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*As an alternative to a First Course you may choose a station during cocktail hour
at no additional charge...*

Pasta Bar

Select One Self-Serve Pasta

Accompanied by Shredded Parmesan Cheese, Red Pepper Flakes and Garlic Bread Bites

Add a second Pasta and Sauce \$4.00 pp

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Smashed Potato Bar

Select one mashed Potato

Red, Yukon Gold, Roasted Garlic or Sweet Potato

Toppings: Cheddar Cheese, Gravy, Sour Cream, Warm Crumbled Bacon, Chives, Butter

Add one additional Potato \$4.00 pp

Second Course

Please Select One

Spring Mix Greens, Gorgonzola, Apple & Sweetened Dried Cranberries, Balsamic Vinaigrette
Field Greens with a Gathering of Seasonal Vegetables, Feta and Herb Vinaigrette

Spinach Salad, Marinated Red Onion, Strawberries, Toasted Almonds, Honey-Poppy Vinaigrette
Tomato, Liuzzi Fresh Mozzarella & Basil with Balsamic Reduction
Arugula, Shaved Fennel, Parmesan, Candied Pecans, Lemon Vinaigrette

Entrees

Please Select Two

A Vegan or Vegetarian Entrée is Complimentary

An additional Entrée may be selected for an additional \$40.00 pp for guests who select it

All Natural Herb Roasted Airline Chicken Breast

Stuffed with Spinach and Ricotta Cheese and White Wine Sauce

Miso Glazed All Natural Chicken Breast

Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze Pan-Seared Diver Scallops
with

Lobster Beurre Blanc

Grilled Swordfish with Lemon Aioli

Pecan-Encrusted Salmon with Mandarin Oranges and Pomegranate Glaze

Pan Seared Atlantic Salmon with Mango Pineapple Salsa

Baked Crab Stuffed Shrimp with Lemon Herb Beurre Blanc

Pan Seared Chilean Sea Bass, Tomato Coulis \$8.00 pp upgrade

Black Angus Prime Rib of Beef with Au Jus

Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace

Entrees continued...

Please choose one Starch and one Vegetable for all entrees:

Potato au Gratin, Roasted Red or Fingerling Potatoes, Ginger Jasmine Rice, Saffron Rice,
Toasted Cous Cous, Basmati Rice with Lentils and Caramelized Onion,
Mashed Potatoes, Roasted Garlic Mashed Potatoes

Herbed Baby Carrots, Sautéed Spinach,
Roasted Asparagus, Sautéed Seasonal Vegetables, Steamed Haricot Vert

Vegetarian or Vegan

A complimentary entree

Portabello Terrine with Eggplant, Zucchini, Squash, Tomato, Mozzarella, Balsamic Drizzle
Wild Mushroom Ravioli with Pesto Cream and Sundried Tomato Gremolata
Acorn Squash stuffed with Cous Cous and Ratatouille

Dessert

Buttercream Wedding
Cake Freshly Brewed
Coffees Assorted Specialty
Teas

Additional Meal Options

Children's Menu (3-12 years) \$50.00
Junior Meals (no Bar- \$25.00 less the adult pp)
Professional Meals \$50.00

MBH **Preferred Professional** Meals are Complimentary Kosher or Kosher Style Meals
Available ~ Pricing upon request