



**FLAVOR**  
CATERING

***Passed Hors D'oeuvres***

**Chipotle Lime Shrimp**

*Lemon Aioli*

**Chicken Empanadas**

*Chipotle Aioli*

**Baked Brie**

*Lavender & Fig*

**Roasted Pork Taco**

*Guacamole, Salsa Verde, Queso Blanco, Flour Tortilla*

**Chilled Gazpacho Shots**

*Smoked Shrimp & Snow Pea Skewer*

**Bay Scallop Ceviche**

*Yellow & Red Bell Peppers  
Shaved Red Onion, Cilantro*

***Cocktail Party Buffet Arrangements***

**Seasonal Farmer's Vegetable Crudités**

*Fresh Seasonal Vegetables that may include  
Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery  
Broccoli, Cauliflower  
Endive, Fennel, Scallion, Grape Tomatoes, Radish, Bell Peppers  
Herbed Potato Crisps & Grissini*

*Garlic & Lemon Hummus, Romesco*

**South American Tapas**

*Slow Roasted Pulled Chicken with Warm Tortillas  
Housemade Tortilla Chips  
Fire Roasted Peppers & Onions, Salsa, Crème Fraiche, Guacamole & Cilantro  
Roasted Corn Salad with Chipotle & Cilantro  
Black Bean & Avocado Crostini*

## **Salads**

Fresh Breads, Assorted Artisanal Breads, Olives, Baba Ganouj, Hummus, Herb Butter

### **Farmer's Market Baby Greens**

*Satur Farms Baby Greens from Long Island, Baked Brie  
Creamy Cracked Black Peppercorn, Sourdough Croutons  
Roasted Tomatoes & Roasted Scallion*

## **Entrees**

### **Bourbon Glazed Filet Mignon (use 6oz piece)**

*(Antibiotic & Hormone Free)*

*North Hendren Blue Cheese Potato Gratin*

*Grilled Local Asparagus*

*Browned Oyster Mushrooms*

### **Cedar Roasted Atlantic Salmon**

*Fingerling Potatoes, Shaved Grilled Fennel, Olive & Haricots Verts  
Riesling Mustard Sauce*

## **Vegetarian Entrée**

### **Penne Pasta with Fresh Basil Pesto**

*Yellow & Green Snap Beans, Grape Tomatoes, Fingerling Potatoes & Fresh Peas  
Grated Parmesan*

## **Kid's Menu**

*(For 3 Children)*

### **Chicken Fingers & Fries**

*Ketchup & Honey Mustard*

## **Dessert**

### **Wedding Cake**

*Vanilla Cake with White Buttercream  
Decorated with Blue & Pink Flowers*