



Summer Wedding Menu

Peach Bellinis and Assorted Passed Hors d'Oeuvres

Bruschetta

heirloom tomatoes, basil

Phyllo Triangles

Catapano Dairy Farm feta, spinach

Fried Zucchini and Zucchini Blossoms

lemon marmalade

Stuffed Mushrooms

porcini mushrooms, wild rice

Baked Clams Casino

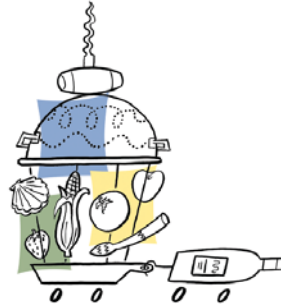
Grilled Kielbasa

freshly grated horseradish

Lobster Rolls

Smoked Salmon Tartare

cucumber cups



SEASONEDCATERERS

Cold Antipasti

Roasted Red and Yellow Peppers

fresh mozzarella, anchovies

Prosciutto and Melon

North Fork honey, aged balsamic vinegar

Chopped Greek Salad

Filet Beans

parsley, garlic

Salad of Lentils de Puy

sherry vinaigrette

Beet and Arugula Salad

Dijon mustard, herbs

Homemade Breadsticks and Onion Focaccia

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Hot Buffet

Fruit Wood Grilled Crescent Duck Breast

sour cherry sauce

Fruit Wood Grilled Flounder Fillets

corn husk wraps, chives, white wine sauce

Corn Pudding

Steamed Summer Vegetables

new potatoes, carrots, patty pan squash

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Dessert

Wedding Cake

Lemon Bars, Assorted Cookies, and Fruit

Coffee and Tea