



Matthew's Elegant Simplicity Wedding

STATIONARY APPETIZER

PLEASE SELECT ONE (1):

Farmer's Market Gathering Table

Selection of Imported & Domestic Cheeses, Seasonal Fruits and Berries,
Dried Fruits, Marinated Olives, Sweet Preserves,
Fresh Cut Raw Vegetables, Chef-Inspired Dips, Hummus,
Selection of Marinated Veggies
Pickle Bar - Sweet Pickles, Spicy Pickles, Dill Pickles
Sliced Crusty Breads, Baguettes & Table Crackers

"Walking" Taco Bar –

Served in Individual Cups, Built to Order

PLEASE SELECT TWO PROTEINS:

Tequila-Lime Grilled Chicken, Shredded Buffalo Chicken,
Barbacoa Beef, Traditional Seasoned Ground Beef,
BBQ Pulled Pork, Shredded Pork Carnitas, **OR** Baja Citrus Shrimp
Crushed Salted Corn Chips, Shredded Cabbage, Diced Tomatoes,
Jalapenos, Diced Onions, Roasted Corn & Black Beans, Shredded
Cheddar Jack Cheese, Queso Fresco Cheese, Sour Cream,
House Pico De Gallo, Traditional Salsa, & Guacamole

Italian Flat Breads –

Served under Heat Lamp on Wooden Boards

SELECT THREE TYPES:

Classic Four Cheese (Mozzarella, Parmesan, Asiago, and Fontina)
Margherita (Fresh Mozzarella, Pesto, Chopped Tomatoes, and Basil)
Traditional Pepperoni
Italian Style Meatball and Shaved Parmesan
Sweet Italian Sausage, Caramelized Onion, Roasted Garlic & Gorgonzola
Grilled Chicken, Spinach, Bacon, and Ranch
Prosciutto, Fig Jam, Arugula & Goat Cheese with Balsamic Drizzle



SALADS

Accompanied by Bakery Basket of Artisan Rolls & Butter

PLEASE SELECT ONE (1):

Garden Goodness Salad

Mixed Little Leaf Greens, Chickpeas, Red Onion
Grape Tomatoes, Cucumbers, Roasted Corn & Shaved Carrots
Served with Dressing of Choice

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan,
House Made Garlic Herb Focaccia Croutons & Parmesan Cheese Brittle
Served with Creamy Caesar Dressing

Farmers Market Salad

Arugula, Heirloom Tomato Medley, Shaved Onions,
Sliced Cucumbers, & Native Roasted Corn
Tossed in Red Wine Herb Vinaigrette
& Finished with Feta Cheese Crumbles

BUFFET ENTREES

PLEASE SELECT TWO (2) ENTREES:

CHICKEN ENTREES

Panko Parmesan Crusted Chicken

with Savory Chicken Velouté

Dry Rub Sweet & Smoky Grilled Chicken

with Honey Peach Chipotle BBQ Sauce

Lemon Honey Herb Grilled Chicken

with Honey Balsamic Reduction

Apple Cranberry Cornbread Stuffed Chicken

with Cider Gravy

Tuscan Herbed Grilled Chicken

with Fire Roasted Tomato, Garlic & Basil Confit,
Parmesan and Mozzarella Cheese with Pesto Drizzle

PORK ENTREES

Traditional Pan Seared Pork Cutlet

with Wild Mushroom Marsala Sauce

Sweet and Smokey Boneless Pork Rib

with Grilled Peach, Red Onion, Jalapeno Chutney

Rosemary Mustard Roasted Pork Loin

with Apple, Sweet Potato, & Butternut Hash and Cider Glaze

Pork Osso Bucco Bolognese

with Cavatappi Pasta

Cranberry Teriyaki Glazed Pork Cutlet

BEEF ENTREES

Maple Bourbon Braised Beef Tips

with Pan Au Jus

Brown Sugar Chili Rubbed Beef Brisket

with Blackberry Barbeque Sauce

Grilled Beef Medallions

with Port Wine Demi-Glace

Classic Beef Bolognese

with a Four Cheese Ravioli

Grilled Brazilian Picanha Steak

with Smokey Red Pepper Chimichurri



Alternative Entrées (Vegan, Vegetarian, Gluten Free, etc.) are available, please ask upon inquiry.

BUFFET ACCOMPANIMENTS

PLEASE SELECT THREE (3):

Buttermilk Whipped Potatoes with Gravy
Roasted Herb Potato Medley
Smoked Paprika & Brown Sugar Roasted Sweet Potatoes
Confetti Roasted Vegetable Rice Pilaf
Farmhouse Smoked Gouda Mac & Cheese
Rigatoni ala Vodka
Garlicky Green Beans
Honey Whiskey Glazed Carrots
Roasted Seasonal Vegetable Medley
Fresh Roasted Zucchini and Tomatoes

DESSERT BAR –

CREATIVELY DISPLAYED AFTER DINNER SERVICE

PLEASE SELECT ONE (1):

House Made Baked Apple Crisp

with Whipped Topping

Traditional Italian Cannoli

with Assorted Toppings

Strawberry Shortcake

with Vanilla Pound Cake, Strawberry Topping, Whipped Cream

Chocolate Lover's Bar

with Chocolate Chunk Cookies and Chocolate Fudge Brownies

COFFEE SERVICE

Freshly Brewed New England Roaster Coffee, Decaffeinated
Coffee & A Selection of Teas, Creamers & Sweeteners

PRICING

Fully Catered

Catering Service Ware & Serving Staff

\$75.00 per Person

Plus 7.35% Tax & 22% Service Charge

PRICES DO NOT INCLUDE SPECIALTY RENTALS

***** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *****

