

MILLENNIUM

Weddings • Celebrations  Corporate Events • Galas

MENU OPTIONS

Canapés

Poached Shrimp Cocktail

Forest Mushroom Vol Au Vent

Tomato Burratta - Basil Oil

Crabcake, Sauce Gribiche

Vegetable Spring Rolls, Sweet & Sour Sauce

Spanikopita

Heirloom Bruschetta

Fig, Goat Mousse, Crispy Proscuitto, Fennel

Asparagus in Phyllo, Asiago Cheese

Compressed Melon, French Feta, Sylvetta

BBQ Sliders

Salads

Cesar, Focaccia Croutons, Reggiano

Baby Local Greens, Goat Cheese, Strawberry, Candied pecans, Balsamic Vinaigrette

Mesculin, Poached Pear, Brie, Candied Walnuts

Soups

-Chilled-

Gazpacho, Avocado Mousse, Chive Oil

Vichyssoise, Tarragon Crème Fraiche

Asparagus, Piquillo Cuke Relish, Basil Coulis

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Soups

-Hot-

Tomato Basil Bisque , Goat Cheese Mousse, Fennel

Smoked Pear, Panchetta, Parsley Coulis

Forest Mushroom Bisque, Black Truffle Crème Fraîche

Brunch

Scrambled Farm Eggs & Chive

Applewood Crispy Bacon

Fresh Sage Sausage

Fresh Sausage Gravy

Buttermilk Biscuits

Yukon Gold Hash Browns

Yellow Stone Ground Grits

Brioche French Toast, Fruit Compote

Vermont Maple Syrup

Omelet Station available upon request

Buffet

6oz Seared Chicken Breast, Sauce Choice

Beef Tenderloin Carving Station, Sauce Choice

Prime Rib Carving, Au Jus, Horseradish Sauce

Pork Tenderloin, Sauce Choice

Scottish Salmon, Caper Cream

Stations

Mixed Greens, Smoked Salmon, Egg, Chive, Capers, Olives, French Feta, Vinaigrette

Charcuterie and Cheese Station, Fresh Fruit, Assorted Nuts, Cocktail Pickles, Olives, Selection of Crackers

Beef Tenderloin Carving Station, Veal Demi Glaze, Starch, Vegetable

Prime Rib Carving Station, Au Jus, Horseradish, Dijon, Starch, Vegetable

Cold Seafood Station

– Let us know what you have in mind –

Smoked Salmon, Egg, Capers, Onion, Crème Fraîche and chive

Shrimp, Crab Claws or Oysters and more

4 oz Chicken Saltimbocca

Seared Chicken Breast with Spinach, Parmesan, Prosciutto Gravy, Starch

Mac and Cheese Station

Toppings: Bacon, Tomato, Cheese, and more

Bibs BBQ Sliders, White & Red slaw

Jalapeno Corn Bread

Plated

6oz Seared Chicken Breast, Sauce Choice, Starch, Vegetable

Beef Tenderloin Carving Station, Demi Glaze, Starch, Vegetable

Scottish Salmon, Caper Cream, Starch, Vegetable

Sauces

Béarnaise Mousseline

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-Creams-

Thyme Balsamic

Dijon

Roasted Pepper

-Demi Glazes-

Green Peppercorn

Wild Mushroom

Pinot Noir

Carmelized Shallot

Starches

Fork Crushed or Fingerling Potatoes

Yukon Gold Mashed Potatoes

Cajun Rice

Lemon Herb Orzo

Basmati or Jasmine Rice

Saffron Rice

Wild Rice

Vegetables

Haricot Verts

Asparagus

Broccolini

Mixed- Peppers, Zucchini, Carrots, Cauliflower

Rainbow Swiss Chard

Dessert

Vanilla Bean Cheesecake, Berry Compote

Chocolate Devils Food Cake, Raspberry Coulis

Key Lime Tarte, Candied Hazelnut, Strawberry Crème Fraîche

Tiramisu, Ganache, Shaved White Chocolate

Apple Tart Tatin, Vanilla Crème Fraîche, Cinnamon

Fig & Goat Cheese Tart, Meyer Lemon Curd

Warm artisan rolls, butter, water, tea, lemonade and coffee station with all meals