



Wedding Reception Menu

Passed Hors d'Oeuvres

Mini beef Wellingtons
New England fried clams with lemon aioli
Pork dumplings with sweet soy dipping sauce
Tomato, basil and parmesan arancini
Black pepper macaroons; foie gras mousse

Charcuterie Display

Pork Pate
Duck Liver Mousse
Cured Meats
Hams
Rillettes
With traditional accompaniments of:
Pickles, jams, mustard & baguette

First Course

Mussels meunière; white wine, garlic, shallots and a pesto crostini

Main Course

Long Island duck breast and confit leg with pommes Robuchon, Brussels sprouts and pomegranate jus

Skillet roasted chicken with Provencal vegetable ratatouille; caramelized onion fondue

Dessert

Almond chocolate mousse layer cake with toasted coconut, almond praline and chocolate coconut ice cream