

# MARQUEE EVENTS

*featuring the Views at Powder Ridge*

## *sample wedding menu*

### **SALAD**

(Choice of One)

Mesclun Mixed Greens, Grape Tomatoes, Fresh Mozzarella Pesto Marinated, Balsamic Vinaigrette

Spinach Salad, Slivered Almonds, Cranberries, Frizzled Carrots, Raspberry Vinaigrette

Frisee and Baby Arugula, Candied Walnuts, Crumbled Gorgonzola, Sherry Vinaigrette

### **ENTREES**

(Choice of Three Plus Vegetarian)

Lemon Rosemary Roasted Chicken Breast, New Potatoes, Baby Carrots And Fennel

Pan Seared Salmon Fillet, Spinach Raviolis, Wild Mushrooms, Pea Tendrils In A Chardonnay Nage

Stuffed Fillet of Sole, Chive Whipped Potatoes, Tomato Buerre Blanc

Grilled Sirloin Steak, Horseradish Mashed Potatoes, And Garlic Sautéed Haricot Vert

Grilled Flat Iron Steak, Chimichurri, Cheddar Mashed Potatoes, Green Beans

Baked Stuffed Portobello Mushroom, Spinach, Fontina Cheese, with a Roasted Corn Salsa

### **DESSERT**

Coffee & Tea Service with Cake brought in by Client

Children 12 & Under – Chicken Tenders & Fries | Vendor Meals Provided After Guests Have Been Served

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### **WEDDING DISPLAYS & BUTLER STYLE HORS D'OEUVRES**

#### HARVEST TABLE - INCLUDED IN PACKAGE

Vermont Cheddar, Pepper Jack, Locally Made Brie, Smoked Gouda,  
Sharp Provolone, and Swiss Cheese.

Assorted Crackers, Baby Carrots, Julienned Peppers, Radish, Asparagus, and Ranch Dipping Sauce  
Paired with Italian Cured Meats, Marinated Artichokes, Pickled Vegetables, Stuffed Grape  
Leaves, Tabbouleh Salad, Hummus, Pita Chips. Tastefully Garnished  
with Grapes, Strawberries

#### COLD HORS D'OEUVRES

Herb Cheese Stuffed Dates  
English Cucumber Cups Filled with Smoked Salmon  
Seafood Salad on Toasted Baguette  
Belgian Endive with Dill Scallion Chicken Salad  
Tomato & Mozzarella Kebab & Balsamic Reduction  
Seared Rare Tuna with Crispy Won Ton & Seaweed Salad

#### HOT HORS D'OEUVRES

Moo Shoo Duck with Scallions  
Vegetable Spring Rolls with Chili Sauce  
All Beef Weenies in a Blanket with Stone Ground Mustard  
Teriyaki Chicken Skewers  
Crispy Potato Pancakes with Smoked Salmon and Garlic Herb Cheese  
Tempura Shrimp, Thai Chili Sauce  
Spanakopita - Spinach & Feta Triangles  
Lemon Scented Chicken Dumplings Soy-Ginger Sauce  
Crimini Mushrooms Stuffed with Italian Sausage & Fontina Cheese  
Beef Empanada Cumin-Lime Sour Cream  
Chicken Satay Curried Peanut Sauce  
Crispy Crab Cakes Lemon Aioli  
Beef Steak Skewer, Chipotle Dipping Sauce  
Cherry and Brie Cheese wrapped in Phyllo Dough  
Sea Scallops Wrapped in Bacon, Dijon Dipping Sauce  
Toasted Corn Polenta with a Sun Dried Tomato Pesto  
Phyllo Cup filled with Vegetable Ratatouille and Goat Cheese