

S U M P T U O U S EVENTS & CATERING

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ENCHANTING PARTIES...DELICIOUS DINING



A Sumptuous & Elegant Cape Cod Wedding

Stationary Hors d'Oeuvres

Cape Cod Raw Bar

Wellfleet Oysters, Littleneck's, Jumbo Shrimp

Traditional Cocktail Sauce, Horseradish and Fresh Lemon

Served from Little Red Dingy

Buttered Hors d'Oeuvres

Miniature Beef Wellingtons

Cherry Tomato Fritters with Saffron Crème Dipping Sauce

New Potato Cups with Gorgonzola Cream Cheese and Roasted Yellow Pepper Jam

Quesadillas Triangles with Roasted Chicken with Caramelized Onion, Roasted Yellow Peppers & Brie and topped with an Avocado Salsa

Rice Paper Vegetable Rolls with Thai Green Dipping Sauce

Lobster Salad on Endive Spears

Seated Salad

Cape Salad

Wild Greens, Dried Cranberries, Goat Cheese, Candied Pecans
Tossed with Zinfandel Vinaigrette
Grilled Fresh Herb & Olive Oil Crostini

Buffet Dinner

Seared Local Stripe Bass in Light Marinade of Soy, Ginger, and Garlic
with a Grilled Pineapple, Mango and Red Pepper Salsa

Stripe Bass availability is usually July and August-if not available Halibut is a perfect option

Grilled Black Pepper Rubbed Tenderloin with Sherried Cremini Mushrooms
and Roasted Shallot Bordelaise

Roasted Garlic New Potatoes with Fresh Herbs

Orzo with Fresh Baby Spinach, Lemon, Garlic and Parsley

Marinated & Roasted Summer Vegetables

Dessert

Wedding Cake Provided by Client

Wellfleet Bean Stock Coffee, Decaf and Tea
Sugar, Sweet N'Low, Half and Half and Milk