

## PLATED DINNER WEDDING PACKAGE

### Cocktail Hour

*International Cheese & Crudité Display*

### Butler-Passed Hors D' Oeuvres

*Please select six:*

Classic Tomato Bruschetta *on a Crostini*  
 Cocktail Franks *Dijon Mustard*  
 Shrimp or Pork Potsticker *Ponzu Sauce*  
 Baked Brie *Sundried Cherry Gastrique*  
 Smoked Chicken Cornucopia *Mild Salsa*

Argentine Beef Empanadas *Avocado Crema*  
 Mini Crab Cake *Red Pepper Rouille*  
 Crispy Saffron Risotto *Tapenade*  
 Cheesesteak Spring Roll *Chipotle Ketchup*  
 Mission Fig and Caramelized Onion Tart  
 Bacon Wrapped Sea Scallops *Smoked Barbecue Sauce*  
 Asian Buffalo Skewer *Blue Cheese Crème Fraiche*  
 Shrimp Chopstick *Sweet Mango Glaze*

Peppercorn Crusted Lollipop Lamb Chop *Courvoisier Demi-Glace*  
 Roast Herb Filet Mignon on Black Bread *with Horseradish Cream*  
 Jumbo Shrimp Cocktail *with Cocktail Sauce*  
 Spanakopita

Vegetable Spring Roll *with Ponzu Sauce*  
 Seared Beef or Chicken Satay Skewers *Peanut Dipping Sauce*  
 California Roll *Wasabi, Ginger & Soy Sauce*

Seared Ahi Tuna on Wonton Crisp Wakame *with Wasabi Crème Fraiche*  
 Teriyaki Glazed Sea Scallop on a Wonton Chip *with Micro Cilantro*  
 Pastrami and Whole Grain Mustard Spring Roll  
 Lobster Empanada *Nantua Sauce*  
 Mini Calzone *Tomato Basil Puree*

### Additional Seasonal Hors D'oeuvres

Watermelon Square *with Feta and Balsamic Glace* (May-August)  
 Belgium Endive Leaf *with Brie and Poached Pear* (August-March)  
 Candied Sugar Plum and Brie Phyllo (November-March)

Quince and Manchego *with Toasted Almonds* (April-August)  
 Roast Turkey and Vegetable Cobbler (October-March)  
 Chicken Saltimbocca Skewers *with Rosemary Port Wine* (October-March)  
 Chorizo Stuffed Dates (June-September)

Braised Short Rib and Manchego Empanada *Sweet Onion Relish* (September-March)  
 Mini Pork Carnitas Taco (April-August)

Smoked Duck with Cranberry Mousse and Pistachio on Rye (September-February)  
 Mini Apple and Brie Grilled Cheese (September-March)



## DINNER PLATED

### SALAD

One (1) Selection:

#### Currents House Salad

*Seasonal Greens with Heirloom Tomato, Julienne Carrots, English Cucumbers, Shredded Red Cabbage with Balsamic and Ranch dressings*

#### Classic Caesar

*Crispy Romaine, Rustic Croutons, Shaved Parmesan Cheese, Heirloom Tomato and Creamy Dressing*

#### Poached Granny Smith Arugula Salad

*Peppery Arugula with Dried Golden Raisins, Applewood Bacon and Poached Apples in a Cranberry Vinaigrette*

### ENTRÉES

Two (2) Selections:

#### Herb Crusted Euro Chicken Breast

*Sautéed Jumbo Garlic Shrimp with Pan Jus*

#### Pan Roasted Euro Chicken Breast

*Stuffed with Mozzarella and Roasted Tomato in an Herb Beurre Rouge*

#### Pan Seared Herb Crusted Salmon Fillet

*Sweet Onion Cream Sauce*

#### Teriyaki Salmon

*Pineapple Mango Chutney*

#### Pan Seared Maryland Crab Cakes

*Smoked Remoulade Sauce*

#### Cracked Peppercorn Crusted Filet Mignon

*Cognac Demi-Glace*

#### Pan Seared Filet Mignon

*Wrapped in Apple Smoked Bacon with Port Wine & Roast Mission Fig Demi-Glace*

### PASTA

One (1) Selection:

#### Oven Roasted Portabella Ravioli

*Truffle Parmesan Cream*

#### Three Cheese Pasta Purse

*Red Pepper Mascarpone Sauce*

#### Pumpkin Ravioli

*Sage Butter Sauce*



**Starch & Vegetable**

One (1) Selection of Each:

*Haricot Verte with Amaretto Butter | Sautéed Seasonal Vegetables | Roasted Asparagus with Lemon Pepper Honey Dill Baby Carrots | Tahini Braised Baby Bok Choy*

*Wasabi Mashed Potatoes | Mashed Maple Sweet Potatoes | Smashed Red Bliss Potato  
Roast Garlic Rustic Yukon Gold Potatoes | Rosemary Roasted Yukon Potatoes  
Roast Fingerling Potatoes with Parmesan Cheese | Classic Whipped Buttered Potatoes  
Yukon Gold Truffle Mashed Potatoes | Classic Rice Pilaf | Wild Herb Rice | Roasted Beet Quinoa*

*Rolls & Butter*

**Dessert**

One (1) Selection:

**Assorted Viennese Miniatures Display  
S'mores Station**

*Coffee & Tea Service*

**Hosted 5-hour Premium Bar  
Signature Cocktail**

-----

\$150 per guest Saturday Evening (minimum 125 guests)  
\$145 per guest Friday Evening (minimum 100 guests)  
\$140 per guests Sunday Evening (minimum 60 guests)



Price includes: 7% tax, 21% Admin. Fee, House Linen, Napkin Color Choice, Votives on Tables, Staff Fee, Tables, Chairs

Blackout Dates Apply | Package Valid Through 2017

*Produce Exclusively by Executive Chef David Snock*

