

# BLACK SHEEP

fromage ✦ charcuterie  
picnic to pantry

## PLATED WEDDING MENU SUGGESTION # 1

A CHILLED DISPENSER OF  
HOUSE-MADE STRAWBERRY LEMONADE WITH FRESH BASIL  
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

### COCKTAIL HOUR

CLASSIC MINI CRAB CAKES W/ REMOULADE  
ROASTED GRAPE & LEMON RICOTTA CROSTINI  
SUMMER CAPRESE BITE  
QUICK PICKLED SHRIMP COCKTAIL  
PROSCIUTTO WRAPPED ARTICHOKE HEARTS

CHEESE & CHARCUTERIE  
ARTISAN CHEESE & MEATS ARTFULLY DISPLAYED  
WITH ACCOMPANIMENTS, CRISPS & BAGUETTE

### PLATED DINNER

LITTLE LEAF GREENS, SHAVED PEAR,  
HERB ROASTED PECANS, BLUEBERRIES  
W/ WHITE BALSAMIC VINAIGRETTE

#### *PRE-SELECTED CHOICE OF:*

SLICED TENDERLOIN OF BEEF  
W/ PEPPERCORN GORGONZOLA CRÈME  
HERBED FINGERLING POTATOES  
STEAMED HARICOT VERT

OR

PAN ROASTED HALIBUT CASINO  
LOCAL HALIBUT, LITTLENECK CLAMS W/ CLASSIC CASINO BUTTER  
HERBED FINGERLING POTATOES  
STEAMED HARICOT VERT

### DESSERT TO ACCOMPANY WEDDING CAKE

ASSORTED FRENCH MACARONS  
COFFEE, TEA & DECAF

### DANCEFLOOR SMALL BITES

HOUSE-MADE CHIPS & DIPS  
BUFFALO BLUE CHEESE DIP  
ROASTED LEEK DIP

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## PLATED WEDDING MENU SUGGESTION #2

BLACK SHEEP ARNOLD PALMER  
GINGER ICED TEA W/ FRESH SQUEEZED LEMONADE & MINT  
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

### COCKTAIL HOUR

SUN DRIED TOMATO & PESTO PINWHEEL  
CUCUMBER SALMON CANAPE W/ HERBED GOAT CHEESE  
RATATOUILLE TOAST W/ SHAVED PARM  
BACON WRAPPED DATES W/ GORGONZOLA DOLCE  
BEEF TENDERLOIN CROSTINI W/ BLUE CHEESE MOUSSE & PICKLED RED ONION  
CHOWDER STATION W/ OLD BAY BISCUITS

### PLATED DINNER

SAVORY CHEESECAKE TARTLETTE  
FRESH TOMATO, HERBS & DRESSED LOCAL FIELD GREENS

#### *PRE-SELECTED CHOICE OF:*

HERB CRUSTED NEW ZEALAND RACK OF LAMB  
W/ MINT & ROSEMARY PESTO  
AU GRATIN POTATO STACK  
ROASTED TRI-COLORED CARROTS

OR

HOUSE CRAB CAKED W/ REMOULADE  
SUMMER SUCCOTASH  
ROASTED TRI-COLORED CARROTS

### DESSERT TO ACCOMPANY WEDDING CAKE

FRESH SEASONAL FRUIT & BERRIES  
COFFEE, TEA & DECAF

### DANCEFLOOR SMALL BITES

WARM SOFT PRETZELS  
W/ STOUT MUSTARD OR DARK CHOCOLATE FONDUE

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## PLATED WEDDING MENU SUGGESTION #3

CUCUMBER LIME-ADE  
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

### COCKTAIL HOUR

SEARED PORK BELLY, SPICY AIOLI & HOUSE-MADE BREAD & BUTTER PICKLE ON BISCUIT  
SPINACH PARMESAN ARANCINI W/ ROMESCO  
FRESH HERBED CRAB MEAT ON ENDIVE SPEAR  
CRISPY CORN CUP W/ CHOPPED CHICKEN COBB SALAD  
GRILLED FLATBREAD BITE W/ PROSCIUTTO, FIG & FONTINA

STATIONARY  
CHILLED SHRIMP W/ NORI COCKTAIL SAUCE  
TUNA POKE W/ CRISPY WONTONS

### PLATED DINNER

FAMILY STYLE CHEESE & CHARCUTERIE  
W/ FARMHOUSE BREAD BASKET

#### *PRE-SELECTED CHOICE OF:*

MISTY KNOLL ALL-NATURAL TURKEY ROULADE  
SERRANO, ISLAND RAINBOW CHARD & PROVOLONE PICANTE  
W/ FONTINA FONDUE & CRISPY SAGE  
ORZO W/ CHOPPED FRESH HERBS & PEAS  
ROASTED GARLIC BROCCOLINI

OR

BAKED SALMON W/ "CRAB CAKE" TOPPER  
& OLD BAY REMOULADE  
CELERY ROOT & JICAMA SLAW  
ROASTED GARLIC BROCCOLINI

### DESSERT TO ACCOMPANY WEDDING CAKE

BLACK SHEEP COCONUT MACAROONS  
COFFEE, TEA & DECAF

### DANCEFLOOR SMALL BITES

ADULT PIGS IN A BLANKET W/ EVERYTHING BAGEL CRUST  
W/ STOUT MUSTARD, HONEY MUSTARD & CHIPOTLE KETCHUP  
HOUSE TORTILLA CHIPS W/ SALSA & GUACAMOLE



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## BUFFET WEDDING MENU SUGGESTION # 1

A CHILLED DISPENSER OF NON-ALCOHOLIC WHITE SANGRIA  
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

### COCKTAIL HOUR

CHILLED GAZPACHO SOUP SIP  
MINI LOBSTER SALAD NAAN BREAD "TACOS"  
BRANDIED TRUFFLE MOUSSE CROSTINI W/ CORNICHON  
HOUSE SMOKED CHICKEN SALAD CUP  
VEGGIE FRESH ROLL W/ SWEET CHILI SAUCE

### ANTIPASTO STATION

WHIPPED RICOTTA STUFFED PEPPADEWS  
HOUSE-MADE PEPPERONTA ACCOMPANIED BY FRESH CILLIGIENE MOZZARELLA,  
IMPORTED FONTINA, PROSCIUTTO DE PARMA, GENOA SALAMI  
AND SEASONED CASTELVETRANO OLIVES  
ACCOMPANIED BY CIABATTA CROSTINI

### PLATED FIRST COURSE

ASPARAGUS & BRIE TARTLETTE  
ON BABY ARUGULA W/ THYME HONEY

### BUFFET DINNER

GRILLED MARINATED FLATIRON STEAK  
W/ CHERMOULA SAUCE  
MURRAYS ALL NATURAL STATLER CHICKEN  
STUFFED W/ BUCHERON GOAT CHEESE  
SIX CHEESE GOCCI PASTA  
W/ HERBED EVOO & BLISTERED TOMATOES  
SUMMER CORN & GREEN BEAN SAUTÉ  
KALE CAESAR SALAD W/ HOUSE-MADE CROUTONS  
FARMHOUSE RUSTIC BREADS W/ SALTED WHIPPED BUTTER

### DESSERT TO ACCOMPANY WEDDING CAKE

BLACK SHEEP COOKIES & BARS  
COFFEE, TEA & DECAF

### DANCEFLOOR SMALL BITES

FLAVORED POPCORN! – TANDOORI, CHINESE 5 SPICE & CINNAMON SUGAR



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## BUFFET WEDDING MENU SUGGESTION #2

A CHILLED DISPENSER OF PEACH ROSEMARY BLACK CHERRY PUNCH  
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

### COCKTAIL HOUR

CHICKEN & SNOW PEA SATE W/ THAI PEANUT SAUCE  
GRILLED LEMON HONEY SHRIMP  
CRISP FLATBREAD W/ ROASTED GRAPE, RICOTTA & ARUGULA PESTO  
SPINACH & PARMESAN ARANCINI  
MINI CRAB CAKES W/ REMOULADE

### MEZZE STATION

OUR OWN BLACK SHEEP HUMMUS, BRINED FETA  
ROASTED RED PEPPER DIP, ARTICHOKE HEARTS, DOLMAS, KALAMATA OLIVES  
PEPPERONCINI & TZARZIKI CUCUMBER SALAD  
COMPLIMENTED WITH ROASTED ONION NAAN BREAD

### PLATED FIRST COURSE

FAMILY STYLE ARTISAN CHEESE & CHARCUTERIE  
W/ ACCOMPANIMENTS, CRISPS & BAGUETTE

### BUFFET DINNER

GRILLED SHRIMP SCAMPI SKEWERS W/ ROASTED GRAPE TOMATOES  
HERB ROASTED TENDERLOIN OF BEEF W/ BEARNAISE AIOLI  
ORZO W/ FRESH HERBS & SHAVED PARMESAN REGGIANO  
OVEN ROASTED GARLIC BROCCOLINI  
BLACK SHEEP CHOPPED SALAD W/ FRESH MOZZ, TOMATO, ROMAINE & RED ONION  
W/ HOUSE VINAIGRETTE  
FARMHOUSE RUSTIC BREADS W/ SALTED WHIPPED BUTTER

### DESSERT TO ACCOMPANY WEDDING CAKE

BLACK SHEEP COCONUT MACAROONS  
COFFEE, TEA & DECAF

### DANCEFLOOR SMALL BITES

HOUSE-MADE POTATO CHIPS W/  
BUFFALO BLUE CHEESE DIP, ROASTED LEEK DIP & PESTO GOAT CHEESE DIP



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## BUFFET WEDDING MENU SUGGESTION #3

A CHILLED DISPENSER OF CUCUMBER LIME-ADE  
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

### COCKTAIL HOUR

PROSCIUTTO WRAPPED GRILLED ARTICHOKE HEARTS  
CLASSIC CAPRESE BITES  
BEEF TENDERLOIN CROSTINI W/ BLUE CHEESE MOUSSE & PICKLED ONION  
CHICKEN COBB SALAD CUPS  
SMOKED SALMON CANAPE ON EURO CUCUMBER W/ HERBED GOAT CHEESE

CHEESE & CHARCUTERIE  
ARTISAN CHEESE & MEATS ARTFULLY DISPLAYED  
WITH ACCOMPANIMENTS, CRISPS & BAGUETTE

### PLATED FIRST COURSE

LITTLE LEAF FARM GREENS, SHAVED PEAR,  
HERB ROASTED PECANS, BLUEBERRIES  
W/ WHITE BALSAMIC VINAIGRETTE

### BUFFET DINNER

PAN SEARED SALMON W/ WHOLE GRAIN MUSTARD LEMON CREME  
HERB ROASTED PORK TENDERLOIN W/ SMOKED ONION AIOLI  
CLASSIC CAESAR SALAD W/ ROASTED GRAPE TOMATOES  
SHAVED PARM & HOUSE-MADE CROUTONS  
BAKED AU GRATIN POTATOES W/ GRUYERE  
STEAMED HARICOT VERT W/ SHALLOT BUTTER  
FARMHOUSE RUSTIC BREADS W/ SALTED WHIPPED BUTTER

### DESSERT TO ACCOMPANY WEDDING CAKE

ASSORTED ISLAND MADE CHOCOLATES  
COFFEE, TEA & DECAF

### DANCEFLOOR SMALL BITES

WARM SOFT PRETZELS  
W/ STOUT MUSTARD OR DARK CHOCOLATE FONDUE