



fromage ✦ charcuterie
picnic to pantry

SPRING WEDDING MENU PLATED STYLE

REFRESHING BEVERAGES
OF YOUR CHOICE TO GREET YOUR GUESTS

COCKTAIL HOUR GRAZING TABLE

A FARM TABLE ABUNDANT WITH
THOUGHTFULLY DISPLAYED ARTISAN CHEESES, CHARCUTERIE & CRUDITÉ
ACCOMPANIED W/ SEASONAL FRUIT, LOCAL HONEY, ROASTED ALMONDS &
CORNICHON, UNCLE NEIL'S MUSTARD, CURED OLIVES
SEEDED LAVASH CRACKERS & SLICED BAGUETTES

BUFFET STYLE DINNER

PRE-SET SALAD

ASPARAGUS TART
W/ BABY ARUGULA SALAD, SHAVED PARMESAN, TRUFFLE SALT & LEMON VINAIGRETTE

SPRING BUFFET

PAN SEARED SEA SCALLOPS OVER SWEET PEA RISOTTO
CHICKEN PICATTA W/ RISOTTO & ROASTED BROCCOLINI
VEGETARIAN RISOTTO

DESSERT

PROVIDED BY CLIENT

COFFEE & TEA SERVICE

STYLE TO BE DETERMINED

*THIS IS A SAMPLE MENU.
PLEASE INQUIRE FOR PRICING & AVAILABILITY.*



fromage ✦ charcuterie
picnic to pantry

SPRING WEDDING MENU BUFFET STYLE

REFRESHING BEVERAGES
OF YOUR CHOICE TO GREET YOUR GUESTS

COCKTAIL HOUR

SMOKED SALMON ON PUMPERNICKEL CROSTINI W/ CRÈME DE PROVENCE

PULLED PORK ON A BITE SIZED BISCUIT W/ BREAD & BUTTER PICKLE

SWEET PEA SOUP SIP W/ PARMESAN CRISP DIPPER

HERBED BRIE IN A TARTLET W/ BLUEBERRY JAM

BUFFET STYLE DINNER

PRE-SET SALAD

MORNING GLORY FARM STRAWBERRY SALAD
OVER BABY KALE & ARUGULA W/ SLIVERED ALMONDS, SHAVED PARMESAN & WHITE
BALSAMIC DRESSING

SPRING BUFFET

PANKO CRUSTED COD W/ LEMONY BROWN BUTTER SAUCE

BEEF TENDERLOIN W/ CRACKED PEPPER COGNAC SAUCE

BOURSIN MASHED POTATOES

FARRO STUFFED ZUCCHINI BOATS

ROASTED ASPARAGUS

DESSERT

PROVIDED BY CLIENT

COFFEE & TEA SERVICE

STYLE TO BE DETERMINED

*THIS IS A SAMPLE MENU.
PLEASE INQUIRE FOR PRICING & AVAILABILITY.*



fromage ★ charcuterie
picnic to pantry

SUMMER WEDDING MENU

BUFFET STYLE

SPARKLING GINGER LEMONADE & SPARKLING WATER
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

COCKTAIL HOUR

BEEF WELLINGTON BITE

LOBSTER SALAD CONE

HOUSE MADE CHICKEN GYOZA

CUCUMBER CUP BITE FILLED W/ HUMMUS, FETA, CHERRY TOMATO FRESH HERBS

BUFFET STYLE DINNER

PRE-SET SALAD

SUMMER GARDEN SALAD

LITTLE LEAF GREENS, SEASONAL FRESH HERBS & VEGETABLES FROM THE GARDEN

BUFFET

MARINATED & GRILLED SWORDFISH SKEWERS W/ PINEAPPLE & CHIMICHURRI

MARINATED & GRILLED CHICKEN SOUVLAKI SKEWERS OVER HEIRLOOM TOMATO SALAD

ROASTED CAULIFLOWER STEAKS W/ SPICY TAHINI DRESSING

SUMMER VEGETABLE HASH

DESSERT

PROVIDED BY CLIENT

COFFEE & TEA SERVICE

STYLE TO BE DETERMINED

*THIS IS A SAMPLE MENU.
PLEASE INQUIRE FOR PRICING & AVAILABILITY.*



fromage ★ charcuterie
picnic to pantry

SUMMER WEDDING MENU PLATED STYLE

HOUSE-MADE STRAWBERRY LEMONADE W/ FRESH BASIL & SPARKLING WATER
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

COCKTAIL HOUR

TRADITIONAL MINI LUMP CRAB CAKE W/ REMOULADE
GARLIC CROSTINI TOPPED W/ PESTO BRIE, CONFIT TOMATOES & BALSAMIC REDUCTION
SPICY AHI TUNA IN "CONE" W/ MIRIN PICKLED CARROTS
CHICKEN KALE RICOTTA MEATBALL SLIDER

PLATED DINNER

BURRATA SALAD
ARUGULA, GRILLED PEACHES, HEIRLOOM TOMATOES
FINISHED W/ FINE OLIVE OIL & BALSAMIC VINEGAR

PRE-SELECTED CHOICE OF:

FILET MIGNON
W/ WILD MUSHROOM DEMI GLAZE
HERBED ROASTED FINGERLING POTATOES, GRILLED CORN SUCCOTASH

OR

PAN SEARED HALIBUT
W/ SUNDRIED TOMATO PESTO
HERBED ROASTED FINGERLING POTATOES, GRILLED CORN SUCCOTASH

DESSERT

PROVIDED BY CLIENT

COFFEE & TEA SERVICE
STYLE TO BE DETERMINED

*THIS IS A SAMPLE MENU.
PLEASE INQUIRE FOR PRICING & AVAILABILITY.*



fromage ★ charcuterie

picnic to pantry

AUTUMN WEDDING MENU

PLATED STYLE

REFRESHING BEVERAGES
OF YOUR CHOICE TO GREET YOUR GUESTS

COCKTAIL HOUR

TRADITIONAL MINI LUMP CRAB CAKE W/ REMOULADE

FALAFEL BITES W/ HERBED YOGURT SAUCE

BUTTERNUT SQUASH SOUP SIP W/ GRILLED CHEESE DIPPER

BITE SIZED CLASSIC ITALIAN MEATBALLS

PLATED DINNER

AUTUMN HARVEST SALAD

LITTLE LEAF GREENS, ROASTED SEASONAL SQUASH, HERBED GOAT CHEESE &
DRIED CRANBERRIES W/ HONEY BALSAMIC DRESSING & DEMI BAGUETTE

PRE-SELECTED CHOICE OF:

ROASTED STATLER CHICKEN BREAST

W/ GOAT CHEESE CREAM SAUCE

HERBED ROASTED FINGERLING POTATOES, HARICOT VERT

OR

HERB PANKO CRUSTED HALIBUT

W/ BURRE BLANC

HERBED ROASTED FINGERLING POTATOES, HARICOT VERT

OR

FARROTTO STUFFED DELICATA SQUASH

DESSERT

PROVIDED BY CLIENT

COFFEE & TEA SERVICE

STYLE TO BE DETERMINED

*THIS IS A SAMPLE MENU.
PLEASE INQUIRE FOR PRICING & AVAILABILITY.*



fromage ★ charcuterie
picnic to pantry

AUTUMN WEDDING MENU

BUFFET STYLE

REFRESHING BEVERAGES
OF YOUR CHOICE TO GREET YOUR GUESTS

COCKTAIL HOUR

BEEF TENDERLOIN CROSTINI W/ BLUE CHEESE MOUSSE & PICKLED RED ONION

LOBSTER SALAD CONE

FRIED CHICKEN & WAFFLE BITE W/ MIKES HOT HONEY

SHAVED BRUSSELS SPROUT & RICOTTA TOAST POINTS W/ GOLDEN RAISIN & PINE NUTS

BUFFET STYLE DINNER

PRE-SET SALAD

BABY KALE SALAD

ROASTED SWEET POTATO. CRUMBLLED GOAT CHEESE & CRISPY CHICKPEA CROUTONS
PECAN VINAIGRETTE & DEMI BAGUETTE

BUFFET

PANKO CRUSTED FAROE ISLAND SALMON W/ LEMON MUSTARD SAUCE

BRAISED BEEF SHORT RIBS W/ RED WINE MUSHROOM DEMI GLAZE

WILD RICE STUFFED BELL PEPPERS

HERBED ORZO

OVEN ROASTED BROCCOLINI

DESSERT

PROVIDED BY CLIENT

COFFEE & TEA SERVICE

STYLE TO BE DETERMINED

*THIS IS A SAMPLE MENU.
PLEASE INQUIRE FOR PRICING & AVAILABILITY.*