

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
VEGETABLE PARMESAN STUFFED MUSHROOMS
SUMMER CAPRESE BITE
CLASSIC SHRIMP COCKTAIL
PROSCIUTTO WRAPPED DATE W/ GORGONZOLA STUFFING

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

PLATED DINNER

LITTLE LEAF GREENS, SHAVED PARM,
HERB ROASTED PECANS, BLUEBERRIES
W/ HONEY BALSAMIC VINAIGRETTE

PRE-SELECTED CHOICE OF:

FILET MIGNON
W/ BRAISED MUSHROOM DEMI GLAZE
HERBED ROASTED 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



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PLATED WEDDING MENU SUGGESTION #2

REFRESHING LEMON CUCUMBER WATER
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

COCKTAIL HOUR

SUN DRIED TOMATO & PESTO PINWHEEL
SMOKED SALMON ON PUMPERNICKEL CROSTINI W/ CRÈME FRAICHE & DILL
VEGETABLE FRESH ROLLS W/ SWEET CHILI DIPPING SAUCE
ADULT PIGS IN A BLANKET W/ EVERYTHING SEED CRUST
BEEF TENDERLOIN CROSTINI W/ BLUE CHEESE MOUSSE & PICKLED RED ONION

CHOWDER STATION W/ OLD BAY BISCUITS

PLATED DINNER

SAVORY CHEESE TARTELETTE
FRESH TOMATO, HERBS & DRESSED LOCAL FIELD GREENS

PRE-SELECTED CHOICE OF:

SEARED CHICKEN PICCATA
W/ LEMON CAPER CREME
AL DENTE FETTUCCHINI
ROASTED TRI-COLORED CARROTS

OR

HOUSE CRAB CAKES W/ REMOULADE
ROASTED TRI-COLORED CARROTS

DESSERT TO ACCOMPANY WEDDING CAKE

FRESH SEASONAL FRUIT SKEWERS W/ HONEY YOGURT SAUCE
COFFEE, TEA & DECAF



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PLATED WEDDING MENU SUGGESTION #3

REFRESHING BLACKBERRY & MINT WATER
FOR YOUR GUESTS TO ENJOY PRE-CEREMONY

COCKTAIL HOUR

PULLED PORCK, SPICY AIOLI & HOUSE-MADE BREAD & BUTTER PICKLE ON BISCUIT
SPINACH PARMESAN ARANCINI W/ ROMESCO
NEW ENGLAND LOBSTER SALAD ON ENDIVE SPEAR
CRISPY CORN CUP W/ CHOPPED CHICKEN COBB SALAD
GRILLED FLATBREAD BITE W/ PROSCIUTTO, FIG & FONTINA

PLATED DINNER

FAMILY STYLE CHEESE & CHARCUTERIE
W/ FARMHOUSE BREAD BASKET

PRE-SELECTED CHOICE OF:

TRUFFLE SACCHETTI PASTA W/ SAGE BROWN BUTTER
ROASTED GARLIC BROCCOLINI

OR

ROASTED 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



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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

MINI LOBSTER SALAD BITE
BRANDIED TRUFFLE MOUSSE CROSTINI W/ CORNICHON
VEGGIE FRESH ROLL W/ SWEET CHILI SAUCE
YAKATORI CHICKEN SKEWER

SWINE & CHEESE
THE PERFECT COMBINATION OF ARTISAN CHEESE & CHARCUTERIE
OUR FAMOUS CRÈME DE PROVENCE DIP, TANGY PEPPADEWS,
SEASONED OLIVES & CRISPY BAGUETTE

PLATED FIRST COURSE

ASPARAGUS & BRIE TARTELETTE
ON BABY ARUGULA W/ THYME HONEY

BUFFET DINNER

GRILLED MARINATED SLICED FLATIRON STEAK
W/ CHERMOULA SAUCE

MURRAYS ALL NATURAL STATLER CHICKEN
STUFFED W/ HERBED GOAT CHEESE

SIX CHEESE GOCCI PASTA
W/ HERBED EVOO & BLISTERED TOMATOES

GRILLED SEASONAL VEGETABLES

KALE CAESAR SALAD W/ HOUSE-MADE CROUTONS

FARMHOUSE RUSTIC BREADS W/ WHIPPED SALTED BUTTER

DESSERT TO ACCOMPANY WEDDING CAKE

BLACK SHEEP COOKIES & BARS
COFFEE, TEA & DECAF

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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
FLATBREAD BITES W/ PROSCIUTTO, FIG, FONTINA & ARUGULA
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 & TZATZIKI 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
GRILLED ASPARAGUS CAPRESE STACKS
W/ BALSAMIC REDUCTION
FARMHOUSE RUSTIC BREADS W/ WHIPPED SALTED BUTTER

DESSERT TO ACCOMPANY WEDDING CAKE

BLACK SHEEP COCONUT MACAROONS
COFFEE, TEA & DECAF



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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

FARMHOUSE GRAZING TABLE
ARTISAN CHEESES W/ LOCAL HONEY & JAMS
SLICED CHARCUTERIE PATE W/ WHOLE GRAIN MUSTARD
SEASONED OLIVES AND PICKLED VEGGIES
SEASONAL GRILLED VEGETABLES
A VARIETY HOUSE DIPS AND SPREADS
GRILLED BREAD, CRACKERS & CRISPS

PLATED FIRST COURSE

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

BUFFET DINNER

PAN SEARED SALMON W/ DIJON MUSTARD LEMON SAUCE
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 VINAIGRETTE
FARMHOUSE RUSTIC BREADS W/ WHIPPED SALTED BUTTER

DESSERT TO ACCOMPANY WEDDING CAKE

ASSORTED ISLAND MADE CHOCOLATES
COFFEE, TEA & DECAF