

Sample Menu 1



Cocktail hour

Appetizer stations

Crudit  Platter, Cheese and Cracker Platter, Antipasto Platter

Passed Appetizers

Scandinavian Meatballs- Truly inspired by the Swedish meatball but keeping its roots cream, sour cream, and red currants

Autumn Crostini- Apple & Cranberry chutney with a chipotle spiced honey and goat cheese

Chicken Satay with a coconut curry sauce topped with a toasted onion and coconut crumble

The Wedding Buffet

Traditional baked haddock topped with herb cracker crumb topping and dill, lemon, hint of garlic, and white wine

Spinach & feta stuffed chicken breast topped with a roasted cherry tomato passata with fresh herbs

Herbed jasmine rice

Penne pasta

Saut ed green beans with toasted almonds

Caesar salad with house made croutons and parmesan cheese

Rolls and butter

Couple's Cake with cupcake service (Flavor(s) to be determined) for guests

