



WEDDING SIT-DOWN FALL DINNER MENU

BUTLER SERVED HORS D'OEUVRES

HOT JUMBO LUMP CRAB CROSTINI

AUTUMN RATATOUILLE AND WARM GOAT CHEESE AND THYME TARTINE

DEMITASSE OF BUTTERNUT SQUASH SOUP

DINNER SERVICE

BIBB AND WATERCRESS SALAD
GRANNY SMITH APPLES, DRIED CHERRIES, PANSIES, CANDIED PECANS AND
MAYTAG BLUE CHEESE
MAPLE VINAIGRETTE DRESSING

SEA SALT AND BLACK CRACKED PEPPER ROASTED
TENDERLOIN OF BEEF, MEDIUM RARE
SHALLOT-PINOR NOIR REDUCTION
RAGOUT OF AUTUMN MUSHROOMS AND PEARL ONIONS
FRESH ROSEMARY

SCALLOPED DAUPHINOISE POTATOES

WARM BUNDLES OF HARICOTS VERTS WITH
LEEK RIBBON

ST. GERMAINE BAGUETTES
SWEET BUTTER

WEDDING CAKE

WITH

WARM CHOCOLATE CHIP COOKIES AND
SHOOTERS OF COLD MILK
DARK ROASTED "CITY DOCK" DECAFFEINATED AND REGULAR COFFEE
IMPORTED TEAS