Seasonal Sweets & Catering

Sample Late Summer Wedding Menu

Beverage Station:

- Orange, Blueberry & Basil Infused H_2O
- Local Honey Sweetened Iced Tea

Stationary Hors D'oeuvres

- Local Artisan Cheeses, Fresh and Dried Seasonal Fruit, with Flatbreads
- Fresh Seasonal Vegetable Crudité and Dips

Passed Hors D'oeuvre

- Apple & Butternut Squash Bisque Sips
- Maple-Peppercorn Bacon Wrapped Scallops
- Pork Belly BLT
- Lemon-Chive Goat Cheese Mousse on Roasted Beet Chips

First Course

- Bread Baskets & Vegetable Infused Butter
- 72 Hour Braised Pork Belly, Smokey Grilled Corn Tomato & Black Bean Salad, Cilantro Emulsion

Main Course

- Braised Beef Short Ribs, Bordelaise Sauce, Vanilla Parsnip Puree, Roasted Heirloom Carrots
- Seared Cod, Forbidden Rice, Lemongrass Dashi, Citrus Radish & Carrot Slaw
- Roasted Heirloom Carrots, Ancient Grain & Caramelized Onion Pilaf, Vegetable Dashi

The Finale

- Dessert, Locally Sourced Coffee & Hand Crafted Tea

Let us help make your dream event come to life!

www.SeasonalSweetsandCatering.com / 203.308.2412 / SeasonalSweetsandCatering@Hotmail.com

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