



Sample Buffet-Style Summer Wedding Menu

STATIONARY APPETIZER

Heirloom Tomato Bar with Grilled Corn
3 Kinds of Fancy Salt, Extra Virgin Olive Oil,
Balsamic Reduction and Basil Pesto Butter

PASSED APPETIZERS

Slow-Roasted Chicken with Balsamic Caramel Sauce
and Heart of Celery on Potato Gaufrette
Spinach and Exotic Mushroom Cigar with Sherry Brown Butter
Watermelon and Tomato Gazpacho with
Grilled Hot Chilies in a Cucumber Shot Glass
Crispy Crab Cakes with Diavlo Sauce

PLATED SALAD COURSE

Simple Fancy Greens with Balsamic Vinaigrette
Assorted Iggy's Rolls with Vermont Butter

BUFFET DINNER

Herb-Crusted Striped Bass with a Sweet Corn, Tomato and Basil Relish
Free Range Organic Chicken Duet
Herb-Crusted Breast with Peach Salsa
Braised Leg and Thigh with Cider Reduction Sauce
Seasonal Farm Fresh Vegetables
Rustic Mashed Yukon Gold Potatoes

DESSERT

Wedding Cake (provided by client)
Red Eye Roasters Coffee Bar

*Our wedding packages start at \$110 per person and include all labor, all rentals (except tent) and all food costs.
Our clients provide alcohol (usually through a vendor) and we provide insured bartenders to set up and serve.*