





## PLATINUM PACKAGE



#### PRE RECEPTION

Domestic & Imported Cheese Display, Vegetable Crudité, & Antipasto Display
Selection of Five Passed Hors d'Oeuvres
Raw Bar of Shucked Oysters, Clams, Shrimp, & Traditional Accompaniments
Champagne Toast

### STATION PRESENTATION

#### **SALAD STATION**

Traditional Caesar Salad with Shaved Parmesan & Croutons Sliced Watermelon & Feta with Fresh Mozzarella & Basil Oil V, GF

#### **PASTA STATION**

PLEASE SELECT 2:

Fig & Prosciutto Agnolotti with Sherry, Cream, & Toasted Pine Nuts Butternut Squash Raviolis with Garlic Sage, & Brown Butter <sup>V</sup> Penne or Spaghetti Carbonara with Peas, Bacon, Cream, & Parmesan Orecchiette with Sausage, Broccoli Rabe, Garlic, & Crushed Red Pepper

> SERVED WITH: Rosemary Focaccia

#### **SEAFOOD STATION**

Stuffed Quahog
Seafood Medley
Boom Boom Shrimp
Shrimp Skewers with Pineapple Glaze
Nantucket Scallops







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#### **CARVING STATION**

SELECT 2:

Roast Turkey

Honey Cured Virginia Ham

Grilled Tenderloin of Beef with Horseradish Cream & Fresh Herbed Bordelaise
Citrus & Rosemary Rubbed Leg of Lamb with Port Wine & Mint Jus
Pepper Roast Rib Eye of Beef with Sweet Garlic Jus
Tenderloin of Beef & Lobster Wellington +\$5.00

### **DESSERTS**

Client Provided Wedding Cake Coffee, Decaffeinated Coffee, & Tea

**\$100.00** per person

