



THE STARTING GATE
AT GREATHORSE

Wedding Package

Flavored Water Station At The Wedding Garden/Cocktail Hour
Selection Of Five Passed Hors D'oeuvres
Artisan Cheese Reception Station
Customized Complimentary Menu At Every Place Setting
Selection Of One Soup, Salad Or Pasta
Selection Of Three Entrees
Complimentary Cake Cutting
Bridal Suite
Complimentary Valet Parking For All Attendees
Dinner Menu Tasting For Up To Four Prior To The Event Date

Passed Hors D'oeuvre

Select (5) Passed Hors D'oeuvre

Cold Hors D'oeuvre

Antipasto Skewer
Apricots with Goat Cheese, Pecans and Honey Truffle
Boursin, Red Pepper & Asparagus Crepes
Caprese Sticks
Chicken Caesar Salad Bites
Endive Boats with Boursin
Endive Boats with Shrimp Salad
Filet Carpaccio with Lemon Mascarpone and Fried Capers
Shrimp Cocktail Sauce Shooter
Lobster Skewer – *Market Price*
Mini Gyros
Shrimp Cocktail Shooters
Sliced Tenderloin with Blue Cheese on Soft Crostini
Smoked Chicken & Ricotta on Corn Cake
Tomato & Red Pepper Bruschetta
Yellow Fin Tuna, Wasabi and Alfalfa Sprouts, Wonton Crisp

Hot Hors D'oeuvre

Arancini
Brie and Raspberry Phyllo Star
Coconut Shrimp, Citrus Mayonnaise
Fancy Franks in a Blanket
Grilled New Zealand Lamb Chops, Cider Glaze or Apple Mint with Chilies
Italian Meatballs, Marinara Sauce
Jerk Chicken Chutney with Plantain Chip
Mini Chicken Coronets, Avocado Aioli
Mini Crab Cakes, Chipotle Sauce
Mini Reuben
Mini Twice Baked Potatoes
Pulled Short Rib with Whipped Sweet Potatoes and Caramelized Onion
Roasted Brussel Sprout with Bacon Jam
Scallops Wrapped in Applewood Bacon
Shrimp Toast
Spinach & Feta Puff
Stuffed Mushrooms with Ritz Cracker Stuffing or Boursin
Tempura Chicken with Orange Duck Sauce
Tomato Soup Shooters and Mini Grilled Cheese
Vegetable Flatbreads
Vegetable Spring Roll, Hoisin Dipping Sauce

Cocktail Hour Stations

Artisan Cheese Station

Gouda, Herb Crusted Goat Cheese, Dill Havarti, Huntsman
Bruschetta Salad
Brie & Raspberry Wrapped in Puff Pastry
Farm Fresh Vegetables with Herb Ranch Dip, Hummus, Flatbreads, Cured Olives
Bread Rounds, Crackers and Fresh Fruit Garnish

Artisan Additions

MEDITERRANEAN STATION

Grilled Squash, Carrots & Eggplant, Feta Cheese and Tabbouleh
Flatbreads and Pita

ITALIAN ANTIPASTO

Prosciutto, Capicola, Soppressata, Reggiano Parmigiana, Fresh Mozzarella
Grilled Artichoke Hearts, Marinated Mushrooms and Roasted Red Peppers
Crusty Italian Ciabatta

Additional Cocktail Hour Stations

PASTA STATION

Penne, Orecchiette, Rigatoni
Marinara, Pesto and Alfredo Sauce

TACO STATION

Make Your Own Tacos
Shredded Beef and Chicken, Fish
Shredded Lettuce, Diced Tomato, Diced Jalapenos, Shredded Cheddar,
Pico de Gallo, Ghost Pepper Sauce, Sour Cream, House Made Salsa, Guacamole

SUSHI STATION

Assorted Sushi Rolls, Summer Rolls and Sashimi
Salmon, Ahi Tuna, Shrimp, Vegetable
Soy Sauce, Hoisin, Mushroom Oyster Sauce, Wasabi, Pickled Ginger

SEAFOOD RAW BAR - MARKET PRICE

Littlenecks, Assorted Oysters on the Half Shell
Cocktail Shrimp (3 Per Person), Snow Crab or Lobster Tail
Lemons, Spicy Cocktail Sauce, Champagne Mignonette, Mini Tabasco Sauce

Jumbo Shrimp – *Market Price by Piece*

Dinner Selections

SOUP

Butternut Squash Bisque
Italian Wedding Soup
Chilled Strawberry Mint Soup
Crab or Lobster Bisque

New England Clam Chowder
Potato and Leek Soup, Crispy Bacon
Tomato Florentine Bisque
Tuscan White Bean

SALAD

CAESAR SALAD WEDGE

Crispy Romaine Lettuce, Parmesan Tuile
Hand Made Focaccia Croutons

CAPRESE SALAD

Sliced Fresh Mozzarella, Tomatoes, and Sweet Basil
Seasoned with Salt and Olive Oil
Sliced Focaccia

FALL SALAD

Spinach, Granny Smith Apples, Smoked Bacon Lardoons
Candied Red Onions, Blue Cheese
Cabernet Bacon Vinaigrette

GREAT HORSE SALAD

Arcadian Greens, Mixed Berries, Sugar Pecans, Crumbled Goat Cheese
Champagne Vinaigrette

ICEBERG WEDGE SALAD

Toasted Pistachios, Candied Bacon, Grape Tomatoes
Maytag Blue Cheese Dressing and Balsamic Drizzle

JULIENNE SALAD

Julienne Carrots, Cucumbers, Peppers, Red Onion and Broccoli on Romaine (*or Boston Bibb*)
Red Wine Vinaigrette

SUMMER SALAD

Lolla Rossa, Roma Tomatoes, Mandarin Oranges, Pomegranate Seeds
Honey Lime Dressing

PASTA

PENNE PASTA

Marinara or Alfredo
Spinach, Heirloom Cherry Tomatoes, Basil, Pine Nuts, Shaved Parmesan

ZITI A LA VODKA

Vodka Cream Sauce
Heirloom Cherry Tomatoes, Basil, Shaved Parmesan

BUTTERNUT SQUASH RAVIOLI

Sherry Cream, Fried Sage Leaf

ENTREES

GRILLED 12 OZ SIRLOIN OF BEEF

Yukon Gold Country Mashed Potatoes, Grilled Asparagus
Chive Scallion Butter, Fried Leeks

10 OZ. FILET MIGNON

Garlic Mashed Red Bliss Potatoes, Grilled Asparagus
Red Wine Demi, Fried Leeks

BRAISED BONELESS SHORT RIBS

Yukon Gold Mashed Potato, Baby Carrots, Fried Cippolini
Cabernet Pan Jus Sauce

PAN SEARED STATLER BREAST OF CHICKEN

Sauteed on Swiss Chard and Red Pepper, Carrot Puree
White Wine Velouté

PAN SEARED STATLER BREAST OF CHICKEN VERONIQUE

Vegetable Israeli Cous Cous, Haricots Vert
White Grape Beurre Blanc Sauce

OVEN ROASTED SEA BASS

Scallion Basmati Rice, Asparagus Tips, Mango Salsa
Mango Puree

LINE CAUGHT SALMON FILLET

Black Rice, Green Beans and Yellow Pepper
Miso Marinated, Topped with Orange Ginger Glaze and Fried Wontons

STUFFED BOSTON DAY BOAT COD

Ritz© Crackers, Lump Crab Meat
Herb Basmati Rice, Haricots Verts, White Wine Lemon Butter Sauce

VEGETABLE TERRINE

Grilled Zucchini, Squash, Eggplant, Spinach & Red Peppers
Herb Basmati Rice, Asparagus Bed, Tomato Coulis

VEGETARIAN PASTA

Linguini with Pesto Aglio Olio
Spinach, Peas, Broccoli, Bell Pepper, Matchstick Carrots and Grape Tomatoes

OTHER OPTIONS

Honey Glazed Baby Carrots
Carrot Puree
Grilled Asparagus
Grilled Balsamic Vegetables
Green Beans with Bell Pepper Julienne
Haricots Vert
Roasted Root Vegetables
Roasted Brussel Sprouts
Sugar Snap Peas

Chive Scallion Jasmine Rice
Country Mashed Red Bliss Potatoes
Garlic Mashed Yukon Gold Potatoes
Herb Basmati Rice
Parmesan Spinach Risotto Cake
Roasted Fingerling Potatoes
Roasted Red Bliss Potatoes
Sweet Potato Puree
Vegetable Israeli Couscous
Wild Rice Pilaf

Sweet Treats

WEDDING CAKE ENHANCEMENTS

Touile Cookie Cup with House-made Sorbet with Mint Garnish
Jumbo Chocolate Dipped Strawberry with Strawberry Coulis

ICE CREAM SUNDAE STATION

Vanilla and Chocolate Ice Cream
Heath Bar Pieces, Mini M&M's, Oreo Cookie Pieces, Mini Chocolate Chips
Butter Finger Pieces, Rainbow Sprinkles, Mini Marshmallows, Cherries
Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Fresh Whipped Cream

ITALIAN COOKIE PLATTERS

Assorted Italian Cookies and Jordan Almonds

VIENNESE TABLE

Assorted Dessert Shooters, Truffles, Cannoli's, Eclairs, Miniature Cakes
Chocolate Covered Strawberries, Fresh Fruit Tarts

CHOCOLATE FOUNTAIN

100 PERSON MINIMUM

Selection of Dipping Treats
Strawberries, Pineapple, Marshmallows, Graham Crackers, Pretzels
Cookies, Cherries, Brownies

S'MORES STATION

Hershey Dark, Milk and White Chocolate
Cinnamon, Chocolate and Honey Graham Crackers
Marshmallows

CANDY STATION