



## SUMMER ISLAND WEDDING MENU

### STATIONARY HORS D'OEUVRE

CLASSIC ANTIPASTI - A HAND PICKED COLLECTION OF THE BEST DOMESTIC SALAMIS, THINLY SLICED PROSCIUTTO, PARMIGIANO REGGIANO, CREAMY FRESH MOZZARELLA, ROASTED RED PEPPERS, MARINATED ARTICHOKE AND OLIVES. SERVED WITH BAGUETTES AND FOCACCIA.

### RAW BAR

A GLEAMING COPPER DISPLAY FEATURING THE SEASON'S BOUNTY: ICED SHRIMP COCKTAIL, LITTLENECK CLAMS, EAST COAST OYSTERS WITH COCKTAIL SAUCE, MIGNONETTE SAUCE, CHIMICHURRI, HOT SAUCE, AND LEMON WEDGES.

### PASSED HORS D'OEUVRE

AHI TUNA TOSTADO ON A WONTON CRISP WITH AVOCADO CREMA AND MICRO CILANTRO  
CELERY SKEWERED BUFFALO CHICKEN WITH BLUE CHEESE DRESSING  
PULLED PORK ON POLENTA CAKE WITH MICRO CILANTRO AND PICKLED RED ONIONS  
MINIATURE CAPRESE PANINI

### DINNER STATIONS

CHILLED FRESH SUMMER GAZPACHO PAIRED WITH AN ASSORTMENT OF TACOS  
MARINATED ALL NATURAL GRILLED FLAP STEAK WITH ARUGULA PESTO  
GRILLED STRIPPED BASS TOPPED WITH SWEET HEIRLOOM TOMATO AND ROASTED CORN SALSA AND MICRO BASIL  
BOW TIE PASTA SALAD WITH SUN DRIED TOMATOES AND ASIAGO CHEESE  
COLORFUL, MARKET FRESH VEGETABLES INCLUDING GRILLED PORTABELLAS, VIDALIA ONIONS, PEPPERS, SUMMER SQUASH, ZUCCHINI, WITH BALSAMIC GLAZE

### DESSERT

CLASSIC WEDDING CAKE WITH FRESH SUMMER FLOWERS  
OREO ICE CREAM SANDWICH CAKE  
WATERMELON WEDGES  
CLASSIC ICED AND HOT WILLOUGHBY'S COFFEES

### LA CUISINE'S LUXE FULL BAR

TOP SHELF LIQUOR, DELUXE RED AND WHITE WINES, AND LOCALLY BREWED BEERS.

### DAY AFTER BRUNCH MENU

A SELECTION OF JUST BAKED MINIATURE PASTRY, MINI MUFFINS, SCONES AND CROISSANTS SERVED WITH WHIPPED BUTTER AND JAM, AND ASSORTED NEW YORK BAGELS WITH WHIPPED VEGETABLE AND PLAIN CREAM CHEESE  
FRESH FRUIT PLATTER  
DEEP DISH QUICHE - BACON AND CHEDDAR, MIXED VEGETABLE AND SWISS, GRILLED PORTABELLA AND SAUTÉED SPINACH  
CLASSIC ICED AND HOT WILLOUGHBY'S COFFEES