

Hall / Daley
Wedding Celebration

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SEPTEMBER 19TH, 2020 4pm

Champagne Reception to Follow Ceremony

PLEASE LET US KNOW OF ANY SPECIAL DIETARY NEEDS YOU MAY HAVE
AND WE WILL HAPPILY ACCOMMODATE YOUR REQUEST.

*Please Make Your Selection Where Indicated

HORS D'OEUVRES

Mini Crab Cakes & Smoked Chili Aioli

Brie, Apple & Walnut Phyllo Bundles

Mixed Bruschettas

Medley of Cured Meats, Cheeses,

with Fresh Fruits & Crudit 

Dinner Menu

SOUP

purée of roasted butternut squash & apple

with fresh herb & crème fraîche

FIRST COURSE*

garden salad

*sweet & bitter greens, carrot, radish, cucumber,
heirloom cherry tomato, pommery mustard vinaigrette*

caesar salad

*crisp romaine, bacon, parmiagiano cheese,
creamy caesar dressing, croutons*

SECOND COURSE

grilled jumbo shrimp & seared scallop

*fig & heirloom tomato relish, honey mushroom,
sautéed spinach, white wine, beurre blanc*

AMUSE BOUCHE

grilled vegetable & goat's cheese

*portabello mushroom, eggplant, zucchini, roasted red pepper,
quebec goat's cheese, rosemary & balsamic, sundried tomato pesto*

MAIN COURSE*

roasted chicken supreme

*fresh sage & rosemary chicken breast supreme,
morel mushroom & brandy reduction*

baked icelandic cod

*filet of icelandic cod with
beurre blanc, roasted red pepper relish*

grilled beef tenderloin

*AAA beef tenderloin, roasted pearl onions
green peppercorn & cognac demiglaze*

seared magret duck breast

port wine & blueberry rosemary jus

wild rice & mushroom risotto

*arborio & wild rice with medley of wild mushrooms,
sundried tomato, cherry tomato, black olive, spinach, parmagiano*

**All dishes served with herb-roasted potatoes,
caramelized root vegetables & french beans*

DESSERT*

baked apple blossom

served warm, topped with vanilla iced cream, caramel drizzle

flourless chocolate, espresso & baileys cake

dark chocolate cake with crème anglaise, raspberry coulis

vanilla crème brûlée

fresh fruit & whipped cream

, medley of fruits topped with fresh whipped cream