



Sydney & Ben

WEDDING MENU

PASSED BEVERAGES

White Peach Sangria, Mojitos with Fresh Mint & Lime
Prosecco

HORS D'OEUVRES

Wheels and Wedges of IMPORTED AND DOMESTIC CHEESES
Garnished with Fresh Seasonal and Dried Fruit
Table Crackers, Crusty Bread

VEGETABLE CRUDITES

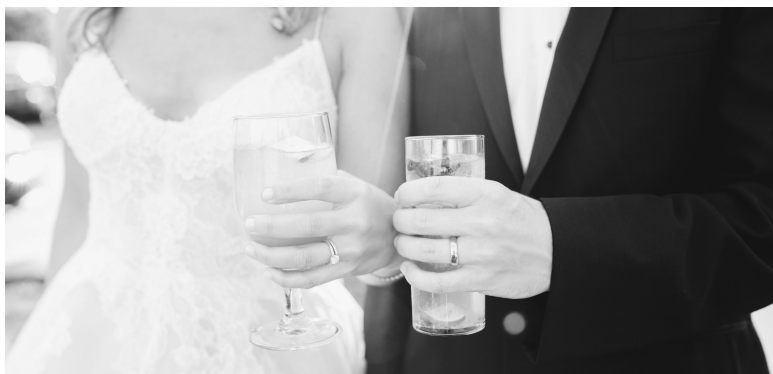
Artfully Arranged Raw and Steamed Vegetables
HOUSE MADE ROASTED RED PEPPER HUMMUS and BUTTERMILK BASIL DIP

RAW BAR

Icy Cold Gulf Shrimp, Blue Point Oysters, Little Neck Clams
Limey Cocktail Sauce, Tabasco, Lemon Wedges and Fresh Horseradish

PETITE ROSEMARY MARINATED LAMB CHOPS

COCONUT CRUSTED CHICKEN "ON A STICK"
Apricot Horseradish Marmalade



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CONTINUED

HORS D'OEUVRES

FIG AND PROSCIUTTO PIZZETTES

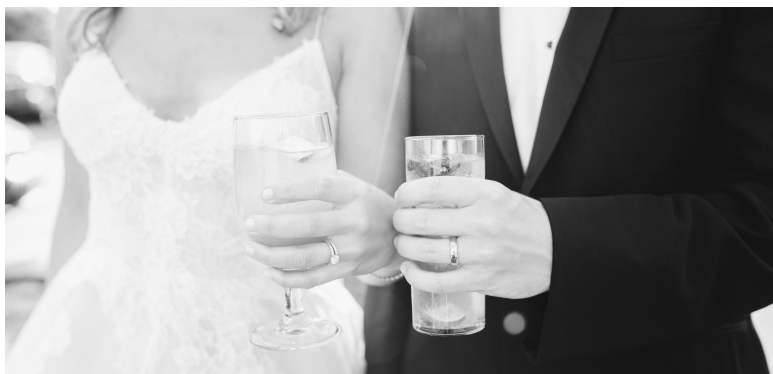
WATERMELON, MINT AND FETA NAPOLEON
Balsamic Syrup

SEARED AHI TUNA on a Wonton Crisp
Wasabi Cream, Pickled Ginger, Soy Pearls

FIRST COURSE

CLASSIC CAPRESE SALAD
Heirloom Tomatoes, Fresh Mozzarella, Gourmet Galley Grown Basil,
Extra Virgin Olive Oil, Cracked Black Pepper

TWO DOGS BAKING ARTISAN BREADS
Oat and Barley, Rustic Italian, Crusty Baguette,
Olive Loaf and Rosemary Sourdough
Whipped Salted Butter



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CONTINUED

PLATED ENTREE SELECTIONS

ASIAN LACQUERED SHORT RIBS
Pear and Jalapeño Slaw

ROASTED TRI-COLORED FINGERLING POTATOES
Seasoned with Rosemary, First Press Olive Oil, Cracked Sea Salt

GRILLED SEASONAL VEGETABLES
Gourmet Galley Garden Herbs

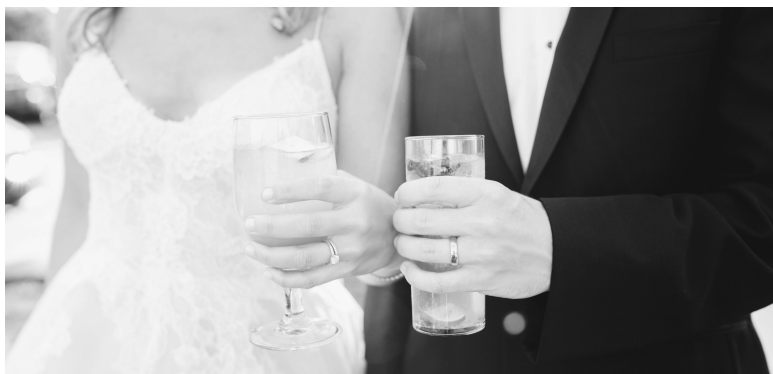
GRILLED LOCAL BLACK STRIPED BASS
Citrus Mango Salsa

FORBIDDEN RICE
Seasoned with Fresh Herbs

GRILLED SEASONAL VEGETABLES
Gourmet Galley Garden Herbs

VEGETARIAN ENTREE

POLENTA NAPOLEON
Roasted Red and Yellow Peppers, Roasted Tomato, Wilted Spinach,
Mushroom Duxelle, Goat Cheese Quenelle
White Bean Mash with Rosemary Garlic Olive Oil



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CONTINUED

DESSERT COURSE

A FABULOUS THREE-TIERED WEDDING CAKE...

8" Top: Chocolate Cake with Chocolate Ganache Filling
10" Middle: Chocolate Cake with Chocolate Ganache Filling
12" Bottom: Classic White Cake, Lemon Mousse Filling
Rustic Stripe Finish

{Separate Boxed 6" Anniversary Cake: Red Velvet with Cream Cheese Filling}

Freshly Brewed Regular and Decaf COFFEE and a Selection of TEAS
offered with Half and Half, Milk, Sugar and Assorted Sweeteners

DESSERT STATION

A BEAUTIFUL DISPLAY OF MINI DESSERTS

CHERRY TARTS

LEMON MERINGUE TARTS

SEA SALTED CARAMEL CHOCOLATE MOUSSE
Bite Size Chocolate Cup, Sea Salt

KEY LIME TARTLETS
Graham Cracker Cups