



THE MENU

JAY & STANLEY

PASSED HORS D'OEUVRES

Red Curry, Hearts of Palm and Smoked Gouda Grilled Cheese
Goat Cheese Wontons with Apricot Red Chili Sauce
Belgium Endive Petals stuffed with Roasted Tomato Hummus
with Edamame

FAMILY STYLE MEAL

SALADS SERVED AS 1ST COURSE

Heirloom Tomatoes and Fresh Mozzarella with Fresh
Basil drizzled with Kosher Salt, Olive Oil
and Double Balsamic
Red Leaf and Artisan Greens with Grilled Yellow
Squash, Cucumber Crescents, Diced Tomatoes and
Currants with Balsamic Vinaigrette
Basket of Brioche Rolls and Multigrain Croissant with
Goat Cheese Butter

DINNER SERVED AS 2ND COURSE

Balsamic Grilled Chicken with Lemon Caper Beurre
Blanc Sauce
Sliced Marinated Flank Steak with Whipped
Horseradish Sauce
&
Quinoa mixed with Corn, Lima Beans and Haricot Vert
with Tomato Garlic Vinaigrette
Tri-color Roast Potatoes with Sugar Snap Peas
Assorted Grilled Vegetables in Pesto Sauce

DESSERT

Wedding Cake and Pies cut and displayed on buffet
Coffee Station with Shaved Chocolate, Whipped Cream
and Caramel Sauce