



Sample Summer Wedding Menu
July/August

Pass Peach –Basil Ice Tea as Hospitality

Passed Hors d'oeuvres:

Watermelon & Feta Bites
Poached Lobster on Cucumber
Mushroom and Goat Cheese Tartlets
Grilled Peach Crostini with Local Honey
Summer Vegetable Bruschetta with Parmesan
Mini Burgers with Caramelized Onions and Aioli on Mini Buns

Mediterranean Table:

Sicilian Olives, Mushrooms, Artichokes, Caponata, Chunk of Parmigiano-Reggiano,
Bocconcini, Artisanal Cured Meats, Artisanal and Local Cheeses, Honey, Jams,
Flat Breads, Hummus, Toasted Pita, Seasonal Fruits, Grapes, Figs.

First Course:

Baby Gem Lettuce, Heirloom Cherry Tomatoes, Farmstand Feta, Balsamic Vinaigrette
Grilled Tuscan Bread

Second Course:

Mediterranean Herb and Walnut Crusted Sea Bass, Fennel, Capers, Lemon & White Wine
Yukon Gold Mashed Potato

Entrée:

Feisty Acres Roasted “Frenched” Chicken Breast
Grilled Summer Corn, Summer Squash, & Local Green Beans with Basil Pesto

Dessert:

Bourbon Cherry and Blueberry Pies
Homemade Cookies, Chocolate Bites, Cold Brew, Milk and Cream

Vegan, Vegetarian, Gluten and Dairy Free Option:

Zucchini Spirals with Blistered Cherry Tomatoes and Basil Pesto

*Wedding Cakes available upon request.

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