



2027 Bournedale Function Facility Wedding Menu



COMPLIMENTARY

Fresh Fruit/Cheese & Cracker Display

Seasonal Crudit  – Assorted vegetables with garden herb dip

*Antipasto salad display Olives, Tomatoes, Artichoke hearts, Roasted Red Peppers, Buffalo Mozzarella, Italian Meats and Cheeses arranged over a bed of Crisp Romaine Lettuce (\$6pp)

HORS D'OEUVRES-Pick 3

Spanakopita - spinach & feta wrapped in a flaky filo dough

Crab Stuffed Mushrooms

Chicken Satay – baked chicken strips on a skewer drizzled with peanut Thai sauce

Vegetable Egg Rolls – bite size with sweet & sour sauce

Artichoke, sundried tomato Boursin cheese spread – atop a pita chip

Peking Ravioli – steamed and served with sweet soy dipping sauce

Crab Tarts – crab, cream cheese and scallions served in a filo pastry tart

Raspberry Brie – Brie, raspberry jam and chopped almond in a puffed pastry

Caprese Skewer – cherry tomato, buffalo mozzarella and basil drizzled with balsamic glaze

Deep Fried Artichoke Heart served with sriracha aioli

Grilled Asparagus - wrapped in prosciutto or salami drizzled with parmesan balsamic glaze

We offer the following passed hors d'oeuvres at an additional cost

*Scallops Wrapped in Bacon

*Jumbo Shrimp – chilled and served with a spicy cocktail sauce

*Lamb Chop Lollipops – bite size lamb chops served with a mint pesto

*Beef Satay – marinated and served with a horseradish cream

ALL ITEMS WITH AN * ARE AN ADDITIONAL UPCHARGE

MAIN MEAL- CHOOSE TWO ENTREES

CARVING STATION ENTREES

Roast Beef with Au Jus Gravy & Horseradish Sauce

Roasted Turkey Breast with Gravy & Cranberry Chutney

Carving Ham with Mustard and Sweet Pineapple Sauce

*Beef Tenderloin with Bearnaise or Bordelaise Sauce

*Prime Rib with Au Jus Gravy & Horseradish Sauce

CHICKEN

Chicken Piccata

Pan Seared Chicken Breast with a light buttery Lemon Caper Sauce

Chicken Marsala

Pan Seared Chicken Breast with Marsala Wine Sauce loaded with Button Mushrooms

Chicken Saltimbocca

Chicken Breast wrapped in Prosciutto and Sage with a Madeira Mushroom Sauce

Baked Stuffed Chicken Breast

Chicken Breast stuffed with Brie Cheese and Apples served with Red Wine Tomato Demi glaze

SEAFOOD

Baked Cape Scrod topped with Ritz Crackers and Lobster Newburg Sauce

Baked Haddock with Herb crust and Lemon Butter Sauce

*Grilled Swordfish with Maître's Butter

Vegetarian options are also available upon request

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INCLUDED WITH TWO ENTREES

VEGETABLE-Choose one

Petite Baby Carrots steamed with a Tarragon Butter

* Asparagus with Light Hollandaise Sauce (\$2pp)

Roasted Garden Vegetable Mix

Green Bean Almondine

POTATO or RICE-Choose one

Baked Stuffed Potato

Oven Roasted Red Bliss Potatoes

Au Gratin Potatoes

Rice Pilaf

SALAD

Both salads are included

Classic Caesar

Tossed Salad - Arcadia lettuce tossed with craisins, goat cheese, pears and champagne vinaigrette

Baked Dinner Rolls & Butter

Coffee & Tea Station

available during cocktail hour and reception

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CAPE COD CLAM BAKE - Market Prices

New England Clam Chowder

Steamed Clams or Mussels

1 ¼ pd. Boiled Lobster

-or-

12 Ounce Grilled Black Angus New York Sirloin

Caesar Salad and Tossed Salad

Choice of Vegetable

Choice of Potato or Rice

MASHED POTATO STATION \$8 per person

Mashed Potato

Toppings: Diced Chives, Sour Cream, Fresh Bacon Bits, Blue Cheese Crumbles, Cheddar Cheese, Butter & Mushroom Gravy

MACARONI & CHEESE BAR \$8 per person

Homemade Macaroni & Cheese with your choice of meats

Choose Two: *Lobster(\$10pp), Chicken, Ham, Shrimp

Toppings

Mushrooms, Spinach, Bacon Bits, Hot Sauce, Onions, Cheddar Cheese, Diced Scallions & Broccoli

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