

A Sample of a Dish Plated Dinner

Greeting Guest With Fresh Lemonade At The Side Yard

Cocktail Hour After Ceremony

A Beautiful Cheese Table

An Extraordinary Selection of American Artisan Cheeses

4-5 Types To Be Announced (have to see what's in season, Trust me, no repeats all great)

Thinly Sliced Parma Ham with a Cantaloupe Salsa

Fine Aged Meats Sliced thinly with Olives, Breads & Fine Crackers

Passing

Scampi Shrimp Skewers with Drawn Butter

Lollipop Lamb Chops with a Warm Apple Butter Dip

Wild Mushroom on Soft Crostini with Fresh Mozzarella

Smoked Salmon Napoleon with Cream Fraiche & Caviar (1/2 Plain)

Starter

A Chilled Crab Salad Cake With A Roasted Pepper Puree Topped with Whipped Avocado

Diner Course

Montreal Spice Crusted Grilled Filet Steaks with Lemon Sage Butter

Classic Corn Pudding (AKA: Corn Spoon) & Sugar Snap Peas with Grape Tomato

End Salad Course

Baby Roquette Salad with A Goat Cheese Pastry Balsamic Poached Shallots & Grape Tomatoes

The Cake

The Big Fat Chocolate Cake Two Tiers

In European Butter Cream with Swiss Dot Topped with Select Flowers

Full Coffee Service

S'more Service with Homemade Marshmallows

Food & Service Starting @ \$150 Per Guest

Feel Free to mix and match any items from our Menus.

Visit our Web Site to see them all

www.gottahavedish.com



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