

A Sample of a Dish Plated Dinner

Guest Entering Past the front of the House.
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
(7 Portabella Neapolitans Available)

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 Rocket 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

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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