



*Culinary Concerts, inc.*  
performance in catering™

## **Caity & Max's Wedding**

### **Welcome Refreshments**

Blueberry-Basil Lemonade | Pineapple Water

### **!! Celebrate !!**

Jalapeno Margaritas

### **Hors D'oeuvres**

Blue Crab Cakes | Heirloom Carrot Tartar

Lasagna Slider w Basil & Ricotta

Crostini Bar: Pecorino & Grana Cheeses, Black Olive, Eggplant, and Vegetable Tapenades, Olives, Roasted Sweet & Hot Peppers, Tomatoes in Olive Oil, Crisps, Crackers, & Grissini

### **Dinner Stations**

#### **"Fajitas"**

Spiced and Shredded Grilled Steak & Natural Chicken | Black Beans & Toasted Cumin Brown Rice

#### **"Chicken & Waffles"**

Buttermilk-brined tenders, Crispy-fried w Sautéed Spinach and Chard w Bacon, Dijon Cream, & VT Maple Syrup

Crispo NYC-style Chopped Salad

#### **"New England Seafood Pot"**

Hard-shell Littleneck Clams | Wild-caught White Shrimp | Hummel's Kielbasa | Corn Red Potatoes | Spiced Broth

Grilled Summer Vegetables | Aged Balsamic | Fleur de Sel

### **Dessert**

Wedding Cake

Gelato Sundaes: Vanilla, Chocolate, Espresso, Mint Chocolate Chip, Pistachio

