



GOLDEN ARROW

W E D D I N G S

Plated Menu

PLATED MENU

\$90 per person

One stationary hors d'oeuvre

Four passed hors d'oeuvres

Soup or salad first course

Three entrée selections

Two accompaniment selections



Stationary Hors D'oeuvres

Select one

Artisan Cheeseboard

A variety of specialty cheeses, fresh fruit, berries, & premium crackers

Vegetable Board

Fresh chopped seasonal vegetables with a trio of seasonal dipping sauces

Charcuterie Board

A variety of sliced cured meats, homemade pickled vegetables, marinated olives, & parmesan crostini

Smoked Salmon Board

Ducktrap River smoked salmon, fresh cucumber, sliced red onion, capers, & oven-roasted tomatoes. Served with premium crackers & lemon caper aioli

Roasted Vegetable Board

Fire-roasted seasonal vegetables with a trio of seasonal dipping sauces

Passed Hors D'oeuvres

Select four

Hot

Lobster Bisque Boule - creamy lobster bisque with fennel & leeks in a mini brioche

Chicken Satay - with honey garlic sriracha sauce

Bacon Wrapped Beef Short Ribs - with maple bourbon glaze

Mini Braised Beef Short Rib Sliders - with roasted garlic aioli

Coconut Shrimp - served with a chipotle aioli

Bacon Wrapped Scallops - with Sawtooth barbeque glaze

Sausage Stuffed Mushrooms - with roasted garlic aioli

Mac and Cheese Balls - with caramelized onion jam

Buds & Spuds Skewers - fried potato & ricotta gnocchi, roasted Brussels sprouts, parmesan cheese, white truffle oil & house seasoning. Served on a skewer with roasted garlic aioli

Arancini - smoked gouda risotto balls served with basil aioli

Falafel Skewers - deep-fried falafel, curried vegetables, & homemade tzatziki sauce

Fire Roasted Cauliflower Bites - tossed in buffalo sauce & finished with creamy blue cheese

Cold

Classic Bruschetta - freshly made and served on a wood-fired crostini. Finished with fresh mozzarella & balsamic reduction

Caprese Skewers - fresh mozzarella, basil leaves, grape tomatoes & balsamic reduction

Shrimp Cocktail - marinated in a lemon brine, served with Marie Rose sauce

Cucumber Canapes - whipped dill cream cheese, freshly sliced cucumber & fresh lemon zest

Brie & Pear Pockets - creamy brie, diced pears, apricot jam & almonds wrapped and baked in phyllo dough.

Finished with maple thyme glaze

Hummus & Roasted Red Pepper Focaccia Bites - fresh hummus, roasted red peppers & goat cheese crumbles on herbed focaccia crostinis

Plated Menu

FIRST COURSE: CHOOSE ONE

SOUP

Fire Roasted Minestrone | Seasonal Bisque | Tomato Basil

or

SALAD

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, & croutons with choice of dressing

BLT Caesar - fresh cut romaine hearts, grape tomatoes, parmesan cheese, bacon bits, & garlic croutons with creamy Caesar dressing

Generations Green - baby arugula, candied pecans, dried cranberries, goat cheese crumble, & sliced red onion with honey Dijon dressing

ENTRÉES: CHOOSE THREE

POULTRY

Garlic & Herb Roasted Chicken - finished with white wine cream sauce

Chicken Marsala - seared chicken breast with rich marsala & mushroom gravy

Hazelnut Crusted Chicken - with maple cream sauce

SEAFOOD

North Country Salmon - seared salmon finished with cracked black pepper & maple thyme glaze

Seafood stuffed Sole - crab & scallop stuffed sole filet with mushroom ragout & parmesan cream

Crab Cakes - finished with lemon dill cream sauce

RED MEAT

All steaks cooked medium rare to medium

Braised Beef Short Rib - finished with red wine demi glaze

Center Cut Strip Steak - finished with homemade steak sauce & crispy tobacco onions

Peppercorn Steak - cracked black pepper rubbed sirloin steak with blackberry brandy cream sauce

VEGETARIAN

Forever Wild Pasta - with basil pesto, roasted tomatoes, & artichokes, topped with balsamic reduction & shaved parmesan

Veggie Carciofi - roasted artichoke hearts tossed in a green onion pesto with tomatoes, onions & walnuts all served over cauliflower rice

Pasta Pomodoro - fresh ziti pasta, roasted garlic puree, fresh basil, roasted tomatoes, & caramelized onions

ACCOMPANIMENTS: CHOOSE TWO

STARCHES

Mashed Potatoes | Au Gratin Potatoes | Roasted Potatoes | Wild Rice Pilaf | Cauliflower Risotto

VEGGIES

Roasted Heirloom Carrots | Asparagus | Green Beans

Plated Entrée Enhancements - additional \$12 per person
Filet Mignon with Mushroom Ragout & Red wine demi glaze