

Wedding Sample Menu III

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Romantic Tuscan Feast at Blithewold Mansion

Butler Passed Hors D'oeuvres

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Chilled Native Blackstone Shrimp with Citrus Scented Cocktail Sauce

Seared Three Cheese Polenta Cake topped with Ratatouille

Gorgonzola filled Fig wrapped with Prosciutto

Roasted Tomato Soup served in demitasse cups
paired with Mozzarella-Pesto Crostini

Tuscan Display

A tempting display of Italian Cheeses & Charcuterie; Aged Provolone, Dolce Gorgonzola, Fontina & Fresh Boccacini drizzled with Basil-Infused Extra Virgin Olive Oil. Roasted Red & Yellow Peppers, Grilled Tuscan Eggplant, Zucchini & Summer Squash, Sicilian Olives, Marinated Cippolini Onions, Baby Artichokes & Mushrooms, Artichoke-Parmesan Aioli & Caponata Aged Sopressata, Prosciutto, and Genoa Salami, lavishly displayed with Rosemary and Sea Salt-dusted Focaccia, Crustly Italian Boules and Pane de Campagna, Stemmed Artichokes, Roma Tomatoes on the Vine, Flowering Rosemary, Lemon Scented Opal Basil, Fennel Fronds & Flowers.

Carving Station

Roast Beef Tenderloin

*Accompanied by assorted complimenting sauces & freshly baked artisan breads
& sweet butter*

Wheels of Italian Cheese to include Tale Pecorino, Tellagio, and Mild Provolone

Whole Figs, Pears & Grapes

SEATED DINNER

Preset on tables...

Freshly Baked Artisan Breads and Whipped Sweet Butter
Cruets of Rosemary Scented Extra Virgin Olive Oil

First Course

Salad of Grilled Long Stemmed Artichokes & Roasted Butternut Squash,
Prosciutto di Parma and Tender Arugula finished with Extra Virgin Olive Oil,
Balsamic Syrup & Parmigianno-Reggiano

Second Course

Fresh Parpadelle & Forest Mushrooms with Ricotta Cheese
finished with White Truffle Oil

Entrée

Served Family Style

Oven Roasted Lamb Shank, served with Roasted Autumnal Root Vegetables to
include Fennel, Beets, Acorn Squash, Butternut Squash, Carrots, Turnips,
Parsnips, Mushrooms & Brussel Sprouts

Braised Monkfish accompanied by stewed Tuscan White Beans, Mirepoix and
Broccoli Rabe

Select Red & White Wines offered with Dinner

Buffet-Style Dessert

Nuptial Cake

Assorted Italian Pastries

Fresh Seasonal Melons & Figs