

Blue Elephant Catering

WEDDING DINNER SAMPLE MENU

COCKTAIL HOUR

Imported Cheese and Fresh Fruit

Including Brie, Manchego, Gouda, Gorgonzola, and Fontina cheeses with green & red grapes, strawberries, assorted specialty crackers, gluten free crackers, and pepperoni.

Crudités Display

Fresh seasonal raw vegetables, to include carrots, cherry tomatoes, celery sticks, broccoli, cucumbers, and peppers served with a spinach dip.

Seaworthy Raw Bar

Fresh Maine Oysters, Little Neck Clams, Jumbo Shrimp, and Maine Lobster Tails with Homemade Cocktail and Mignonette Sauces

Passed Hors d'œuvres

- Pork & Ve with a Ginger Soy Dipping Sauce
- Citrus-Soy Duck Tacos with Crunchy Apple Slaw
- Mini Reuben Sandwiches on Pretzel Rolls
- Apple, Honey, and Goat Cheese Crostini (GF)
- Poached Pear and Brie Pastry Purses
- Sea Scallops wrapped in Bacon with a Black Pepper Maple Glaze (GF)(DF)
- Roasted Tomato Tarts

PLATED DINNER MENU

Plated Salad

- Mixed Greens Salad with Blueberries, Feta Cheese, Sunflower Seeds & Champagne Vinaigrette Dressing

Guest Choice Entree

- Chicken Francaise with a white wine, lemon butter sauce
- Filet Mignon with cabernet reduction sauce
- Honey & Soy Glazed Salmon with scallions & sesame seeds
- Ratatouille stuffed Pepper Cap with a red pepper coulis

Sides

- Roasted Green Beans and Petite Carrots with crispy shallots
- Roasted Rosemary Fingerling Potatoes
- Fresh Artisanal Rolls with herbed olive oil

Dessert

- Wedding Cake
- Assorted Mini Desserts
- Coffee & Tea

Late Night Snack!

- Soft Pretzels with Assorted Mustards & Beer Cheese
- Mini Maine Lobster Rolls on grilled frankfurter buns
- Mini Cuban Sandwiches

