



## *Rehearsal Dinner Menu*

### *Cocktail Hour*

#### **Passed Hors D'oeuvres**

**Maple Glazed Scallop Wrapped in Bacon**  
**Spicy Grilled Shrimp with Basil Cream Dipping Sauce**  
**Filet of Beef Tenderloin & Herbed Goat Cheese Crostini with Crispy Leeks**  
**Truffled Mushroom Risotto in a Phyllo Flower**

### *Dinner Menu*

#### **Plated First Course**

**Vine Ripe Red & Yellow Tomatoes with Basil Chiffonade**  
*on a bed of Mixed Greens with EVO & Aged Balsamic Drizzle*  
**Baskets of Dinner Rolls & Baguette on each table**  
*with Sweet Cream Butter*

#### **Family Style Entrée Platters**

**Grilled Atlantic Salmon with Citrus Buerre Blanc**  
**Lemon & Rosemary Grilled Chicken**  
*with Chimichurri & BBQ Sauces on the Side*  
**Garlic & Herb Roasted Fingerling Potatoes**  
**Grilled Summer Vegetables**  
**Edamame, Corn & Farro Salad**

### *Dessert*

**Wild Maine Blueberry Crisp with Vanilla Ice Cream**  
**Decaf & Regular Coffee & Tea**  
*Milk, Cream, Sugar & Sweeteners*