

WEDDINGS

*Plated Dinner Menus*



**Plated Dinners**

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### *Plated Dinner Menus*

Plated selections are priced as three, four or five course menus and include: still and sparkling water, assorted house-baked breads and rolls, local sweet cream butter, Ocean House custom-blend coffee & tea service. Please allow a minimum of thirty minutes per course.

#### Soups

Roasted Tomato Soup  
*Basil Cream Spuma, Parmesan Crisp*

Carrot & Ginger Soup  
*Pork Belly, Parsnip Chips, Lime Yogurt*

Potato & Leek  
*Apple-Wood Bacon-Chive Crème Fraîche, Cheddar Cheese*

Lobster Chowder  
*Roasted Potato, Cipollini Onion, Johnny Cake*

New England Clam Chowder

Roasted Butternut Squash  
*Braised Cabbage, Honey Poached Cranberries, Micro Celery*

Melon Gazpacho  
*Compressed Honeydew, Cucumber, Pickled Pearl Onions*

#### Salads

Rhode Island Field Green  
*Jardinière of Vegetables, Roasted Lemon Vinaigrette*

Classic Caesar Salad  
*Parmesan Crisp, Herb Croutons*

Frisée and Red Watercress  
*Poached Pear, Great Hill Blue, Candied Walnuts, Sherry Vinaigrette*

Heirloom Tomato Salad  
*Burrata Mozzarella, Fines Herbes, Extra Virgin Olive Oil, White Balsamic*  
*(Available 15<sup>th</sup> June to 1<sup>st</sup> October)*

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**Appetizers**

Risotto of Wild Mushrooms  
*Black Truffle Butter, Lemon, Parmesan, Arugula Salad*

Cider Glazed Pork Belly  
Polenta, Parsnip Puree, Apple Mostarda, Toasted Cashew

Foie Gras Terrine  
*Seasonal Selection*

Seared Crab Cake  
*Frisee, Daikon Radish, Sauce Gribiche, Pickled Pearl Onions, Tarragon*

Beef Tartar  
*Endive, Caper, White Anchovy, Cornichon*

Ocean House Trio  
*Matunuck Oyster, Apple, Bacon*  
Beef Tartar  
*Falafel, Lemon Hummus*

**Fish Course**

Seared Chatham Cod  
*Roasted Parsnip Puree, Mushroom, Brussels Sprout, Baby Carrot, Buerre Blanc*

Seared Point Judith Scallops  
*Swiss Chard, Carrot Puree*

Coriander and Fennel Encrusted Tuna  
*Bok Choy, Crispy Wonton, Sweet Soy Glaze, Miso Broth*

Butter Poached Lobster Tail  
*Chick Pea Panise, Red Pepper Marmalade, Haricots Verts, Cilantro Yogurt*

**Sorbet Course**

*\*Additional price per guest\**  
Green Apple, Ginger Beer Foam  
Rhubarb Sorbet, Elder Flower, Whole Wheat  
Lime Sorbet, *Coriander, Salt*

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**Main Course**

It is possible for guests to be given a choice of multiple main courses in advance for an additional fee. Please discuss with your Catering Executive.

We would be pleased to customize any of the selections below to your personal specifications. If more than one entrée course is selected, please provide the total number of each entrée to your Catering representative 5 days prior to the event

Crescent Farm's Duck 'Two Ways'  
*Farro, Lardons, Frisée, Blueberry Gastrique*

Seared Chatham Cod  
*Carrot Fettuccine, Risotto Arancini, Bouillabaisse, Arugula Puree*

Seared Salmon  
*Soldier Bean Ragout, Crispy Kale, Lemon Gel, Baby Turnips*

Butter Braised Maine Lobster  
*Saffron Risotto, Fennel, Crispy Pancetta*

Pan Seared Chicken Breast  
*Farro, Spinach, Cipollini Onion, Trumpet Mushroom, Honey Poached Cranberries*

Tenderloin of Dry Aged Beef  
*Potato Gratin, Spinach, Maitake Mushroom, Cipollini Onion, Bordelaise*

Seared Point Judith Scallops  
*Pork Belly, Fried Rice, Shiso, Meyer Lemon Emulsion, Dickon Ribbons*

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#### **Main Course-Continued**

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**Herb Crusted Pork Tenderloin**  
*Sweet Potato & Apple Hash, Braised Red Cabbage, Cider Jus*

**Grilled Swordfish**  
*Forbidden Rice, Jicama Slaw, Soy Ginger*

**Rack of Lamb**  
*Herbed Mustard Crust, Potato & Chive Croquette, Broccolini, Bordelaise*

**Petit Beef Filet and Seared Scallops**  
*Potato Gratin, Grilled Asparagus, Onion Soubise*

**Filet Mignon and Lobster Tail**  
*Truffled Mashed Potatoes, Thumbelina Carrots, Bordelaise*

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Dessert Course

Triple Chocolate Cheesecake  
*Cherry Armangac Emulsion*

Chocolate Croissant Pain Perdu  
*Citrus, Cognac, Nougatine Ice Cream*

Crème Caramel  
*Cardamom Bengiets, Compressed Strawberries*

Passion Fruit Frozen Souffle  
*Exotic Fruit Salad, White Chocolate*

Lemon Olive Oil Cake  
*Grapefruit Sorbet, Toasted Marshmallow*

Peanut Banana Mousse Dome  
*Milk Chocolate Sorbet*

Chocolate Hazelnut Robuchon  
*Espresso Ice Cream*

Parisian Fruit Salad  
*Strawberry Gelee, Rose Sorbet*

Apple Cheddar Strudel  
*Guinness Caramel, Vanilla Ice Cream*