

WEDDINGS

Plated Dinner Menus



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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 15th June to 1st 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