

## WEDDINGS

### *Plated Luncheons Menus*

Lunch prices are based on three courses; salad or soup, entrée and dessert. All lunches include assorted house baked breads & rolls, local sweet cream butter, and Ocean House custom blend coffee & teas

#### Salads

##### Red Watercress & Frisée Salad

Spiced Pear, Goat Cheese, Toasted Pecans, Sherry Shallot Vinaigrette

##### Endive Salad

Spiced Pears, Crispy Prosciutto, Great Hill Blue Cheese, White Balsamic Vinaigrette

##### Field Greens Salad

Shaved Vegetables, Radish, Grape Tomato, Lemon Basil Vinaigrette

##### Tomato and Fresh Mozzarella

Micro Basil, Fig Balsamic Glaze

##### Caesar Salad

Parmesan Crisp, Garlic Crouton

#### Soups

##### Butternut Squash Bisque

Braised Cabbage, Maple Poached Cranberry, Toasted Pecan

##### Velouté of Woodland Mushrooms

Spinach Pain Perdu, Truffle Foam

##### New England Clam Chowder

##### Lobster Chowder

Confit of Potato & Corn

##### Watermelon & Tomato Gazpacho

Compressed Cucumber, Red Onion, Feta

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#### Entrées

##### Traditional Cobb Salad

Romaine Lettuce, Marinated Grilled Chicken, Crisp Apple Wood Smoked Bacon, Avocado, Tomato, Egg, Candied Walnuts, Great Hill Blue Cheese

##### Pan Seared Chicken Breast

Potato Puree, Seasonal Baby Vegetables, Chicken Jus

##### Seared Salmon

Sweet Corn Risotto, Braised Fennel, Arugula, Citrus Nage

##### Seasonal Quiche

Field Green Salad, Meyer Lemon Vinaigrette

##### Seared Chatham Cod

Carrot Fettuccine, Risotto Arancini, Bouillabaisse Arugula Puree

##### Grilled Hangar Steak

Olive Oil Smothered Fingerlings, Pickled Vegetables & Chimmi Churra Sauce

##### Fennel & Coriander Encrusted Tuna

Bok Choy, Scallions, Bean Sprouts, Cilantro, Toasted Cashews, Pickled Red Onion, Crispy Wonton, Shiso Mirin Broth

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#### Desserts

Triple Chocolate Cheesecake,  
Cherry Armagnac Emulsion

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

Crème Caramel,  
Cardamom Beignets, Compressed Strawberries

Passion Fruit Frozen Soufflé,  
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