

CHURCHILL

CATERED EVENTS

Wedding Reception Sample

Hors d'oeuvre *Stationary displays*

local & imported cheeses with fruit, biscuits, and crackers
display of seasonal vegetables crudités with assorted dips

Churchill Raw Bar

steamed jumbo shrimp with a spicy traditional cocktail sauce
Jamaican-spiced grilled shrimp with hibiscus salsa
chipotle-glazed & grilled shrimp with a pineapple salsa
lobster medallions on zucchini rounds with lobster roe mayonnaise
Maine sea-spiced smoked salmon display with toast points and condiments
oysters, shucked to order, with sauce mignonette and traditional cocktail sauce

Passed items

crab cakes
mushrooms with Madeira and herbs in phyllo cups
curried chicken & peanut salad on wonton crisps
grilled asparagus with a chipotle aioli
grilled native corn quesadillas
arugula tapenade with fresh shaved reggiano parmesan

Beverage service will consist of an open bar serving premium liquor brands,
red, white, & sparkling wines, assorted sodas and sparkling waters.

Food station

grilled and sliced hanger steak
grilled and sliced breasts of rosemary chicken
slacked and grilled fillets of salmon
grilled and roasted seasonal vegetables
heirloom tomatoes salad
mesclun tossed with a raspberry vinaigrette
six cheeses-stuffed beggars' purses
assorted sliced breads