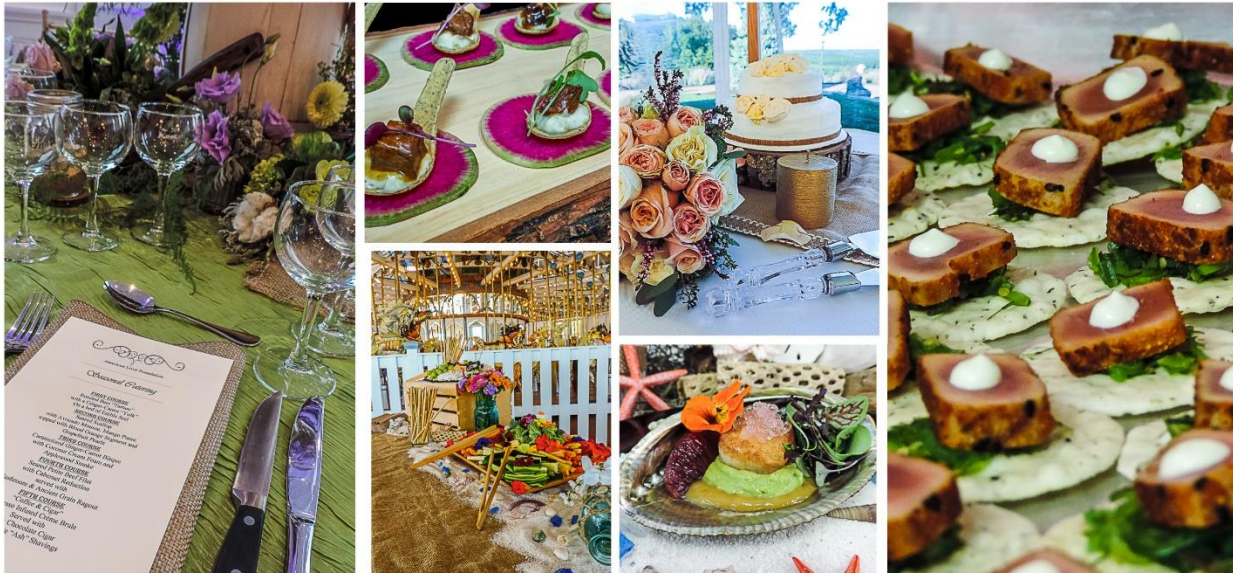


  
*Seasonal Catering*  
Local | Seasonal | Farm to Table

*The Perfect Caterer.....*

...for the Perfect Event!



***Your Wedding Day***

Saturday, August 20, 2016

145 Guests

[www.SeasonalCatering.net](http://www.SeasonalCatering.net) / 203.712.7638 / [SeasonalCatering@Hotmail.com](mailto:SeasonalCatering@Hotmail.com)



## Stationary Appetizers

### *Artisan Cheese Board & Vegetable Crudité*

- An assortment of soft and hard cheeses, served with fruit & flatbread crackers.
  - An assortment of vegetables with artisan dips.

### *Passed Appetizers:*

- Goat Cheese & Sundried Tomato Tarts
- Braised Short Rib, Vanilla Parsnip Puree
- Thai Chicken Satay, Spicy Soy Ginger Glaze
- Mini New England Crab Cakes, Zesty Dijon Aioli

## Main Event Wandering Buffet Stations:

### *Asian Station*

- Steamed Edamame
- Assorted Dim Sum
- Thai Noodles with Shrimp or Chicken
  - Assorted Artisan Sushi

### *Quesadilla Station*

- Santa Fe Chicken, Roasted Red Pepper, Pepper Jack Cheese, Cheddar Cheese
  - Smoked Gouda, Caramelized Onion, Spinach
  - Grilled Shrimp, black bean, roasted corn, Monterey jack cheese
- Includes: Fresh Made Guacamole, Home-made Salsa, and Sour Cream

### *Seafood Buffet*

- Classic Shrimp Cocktail with zesty cocktail sauce
  - Clams Casino

### *Brazilian Churrasco Carving Station*

- Garlic-Lime Lombo Asada
- Picanha Asada, Chimichurri sauce.
  - Spanish Rice

## The Finale

### Dessert Fondue Station

- Cookies, Brownies, Fruit Tarts
  - Dessert Fondue Bar:

