

*Chef Joe's Catering*

*Sugar Hill N.H.*

*Passed Hors d'Oeuvre*

*(Please choose three)*

*Salmon Mousse*

*Roasted Red Pepper & Tomato Crostini*

*Apple Coconut Chicken*

*Italian Olive & Goat Cheese Crostini*

*Tomato Basil Bruschetta*

*Cucumber & Boursin*

*Grilled Vegetable & Goat Cheese with Olives Jam*

*Spinach & Tomato Frittata*

*Sit Down Wedding Dinner Menu*

*Salad*

*(Please choose one)*

*Mixed Greens Imported Melon & Asparagus with Sundried Tomato Citrus  
Vinaigrette etc*

*Capri Salad Layered Fresh Mozzarella Tomato & Basil*

*Asian Cucumber Slaw served with Vegetable Eggroll Pillow*

*Baskets of Fresh Baked Seasonal Rolls & Open Fire  
Grill Flat Bread with Flavored Butter*

### *Entree*

*Chicken Provencal Sautee with Onions, Peppers, Tomato, Garlic &  
White Wine with Served over Capilini & Roasted Eggplant*

*Or*

*Baked Stuffed Chicken with Imported Ham & Aged Vermont Cheddar  
with a Pear Cream Sauce served with Franconia Potato & Spicy Green  
Beans*

*Traditional Baked Stuffed Scrod with Newburg Sauce (Scallops,  
Crabmeat & Shrimp) Served with Steamed Broccoli with Parmesan &  
Lemon & Wild Rice with Apricots & Bell Peppers*

*Or*

*Broiled Scrod with Lemon Cream Served with Vegetable Arborio &  
Grilled Cajun Citrus Asparagus*

*Fontina & Asparagus Ravioli with Herb Marinara*

*Or*

*Baked Stuffed Eggplant Napoleon with roasted Red Pepper Coulis*

*(Pan Fried Eggplant Layered with Sweet Potato, Red Onion, Tomato,  
Spinach & Cheese Served Linguine Marinara*