



## *Plum Street Gourmet Wedding Packages*

### *Include:*

One-Hour Hors d'oeuvre Reception Includes: A selection of three  
Butlered Hors d'Oeuvres & Two Stationary Hors d'Oeuvres.

Lunch or Dinner can be Served seated or buffet & includes a Salad, Dinner Entree, Two  
Accompaniments, & House Baked Rolls & Butter  
Coffee & Tea Service

## **Butlered Hors d'Oeuvres**

Please select 3

Add \$4.00 per person for each additional selection

Mini Crab Cakes *with Wasabi Aioli*

Bourbon Glazed Scallops Wrapped in Bacon

Shrimp in Bacon *with Remoulade Sauce*

Spanokopita

Skewered Chicken Satays *with a Spicy Peanut Sauce*

Mini Beef Wellington

Mini Salmon Oscar Encroute

Mini Sirloin Cheese Steak

Spinach Feta & Sun Dried Tomato Stuffed Mushroom

Lump Crabmeat & Gruyere Stuffed Mushroom

Goat Cheese & Oven Dried Tomato Tartlet's

Mediterranean Lollipop Lamb Chops *with Cucumber Yogurt Sauce (+2.00)*

Vegetable Spring Roll *with Ponzu Sauce*

Spinach, Feta, & Sundried Tomato Mushrooms

Brie & Almonds in Phyllo

New Potatoes *filled with Bleu Cheese*

Grilled Vegetables *with Goat Cheese on a Crostini*

Mini Bouche *filled with Curried Crab Salad*

Smoked Salmon Mousse Tartlet with Dill

Prosciutto Wrapped Melon

Tomato, Basil, & Asiago Crostini

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# Hors d'Oeuvres Displays Choose Two

## **International Cheese Display With Fresh Fruits, Nuts, Crackers, & Flat Breads**

### **Crudités**

*Fresh crisp seasonal Vegetables, served with Creamy Dill Dip.*

### **Mediterranean**

*Hummus, Cucumber Yogurt Mint Dip, Grilled Vegetables, Olive Tapenade, Kalamata Olives, and Feta Cheese ~ Served with Pita Triangles & House Made Crostini*

### **Antipasti +2.50**

*A Seasonal lavish display of vine ripened Tomatoes with fresh Mozzarella Cheese & Basil, marinated Roasted Peppers, Assorted Italian Meats & Cheeses imported Olives & grilled Eggplant.  
Accompanied with roasted Herbed Crostini & Focaccia.*

### **Cheese Fondue Display**

*Imported Gruyere & Fontina Cheese, White Wine, & Herbs. Served with crusty French Bread & Focaccia cubes.*

### **Italian Torte**

*Layers of cream cheese, sundried tomatoes, fresh basil, calamata olives, & topped with toasted pinenuts / crackers*

### **Smoked Salmon Mosaic**

*Layers of cream cheese & sour cream, chopped egg & capers, fresh dill & scallion, smoked salmon & topped with squares of salmon in an attractive mosaic pattern, Toast Points*

### **Lump Crab Torte +1.00**

*Layers of cream cheese, creamy avocado, parsley & scallion, roasted red peppers & topped with spicy cocktail sauce & loads of lump crab meat, Assorted Toasts*

### **Fruit & Berry Display**

*Seasonal Fresh Fruits & Berries, sliced & served with a Raspberry Yogurt Dipping Sauce*

### **Baked Brie En Croute**

*Double Cream French Brie filled with Chutney & sliced Almonds & Baked in a filo pastry.  
Served with Grape clusters, Strawberries, & sliced French bread.*

### **Smoked Salmon Display + 2.50**

*Served with Hard Cooked Egg, Red Onion, capers, Horseradish Crème fraiche sauce, Fresh Dill, Cocktail Breads*

# Salads Choose One

## Mixed Greens

*With Grape Tomatoes, Seedless Cucumbers, Julienne of Carrots, House Made Croutons, Champagne Vinaigrette*

## Mediterranean Salad

*Romaine Hearts, Kalamata Olives, Roasted Peppers & Feta Cheese served with a Garlic Crostini & Extra Virgin Olive Oil Vinaigrette*

## Seasonal Fruit & Greens Salad

*Spinach, Mandarin Oranges or Strawberries, & Candied Walnuts served with Raspberry Vinaigrette*

## Classic Caesar

*With House Made Croutons & freshly shaved Parmesan Cheese*

# Wedding Entrees

## Silver

Choice of 1 (each additional \$8.00)

### Chicken Florentine

*Tenderloins of chicken with artichoke hearts & spinach in velvety Veloute Sauce, topped with cheddar & baked until golden*

### Chicken scampi

*Boneless Breast of Chicken with penne, matchstick veggies in a white wine scampi sauce, with parmesan cheese*

### Stuffed Butterflied Pork Loin

*Stuffed with roasted Apples & Walnuts, with a Port Wine Demi Glace*

### Seared Breast of Chicken Picatta

*With Lemon & Capers*

### Pan Seared Salmon

*Topped with Lobster Sauce*

### Salmon Picatta

*With Lemon & Capers*

### Eggplant Parmesan

*Thinly sliced eggplant, battered, fried & baked in marinara sauce topped with parmesan*

### Italian Brachiolo

*Steak pounded thin & stuffed with Italian cheeses, fresh herbs & bread crumbs,  
Braised until tender in a housemade red sauce*

## Gold

Choice of 1 (each additional \$9.50)

### Chicken Caprese

*With tomatoes, capers, olives & herbs*

### Chicken Marsala

*Scaloppini of chicken, pounded thin, sautéed in butter & baked in a Marsala herbed brown sauce*

### Grilled Filet

*Sliced filet of Beef with a Horsey Sauce*

### Salmon with Pesto

*With a roasted Red Pepper Coulis*

## Roasted Mahi-Mahi

*Topped with marinated Peppers & Olive Oil Essence*

## Poached Salmon

*Dusted with Cracked Pepper & served, With a Lemon Dill Sauce*

## Roasted Cornish Game Hen

*With a Cilantro Pesto Sauce*

Grilled Portobello Mushroom filled w/Spinach, Feta Cheese & Sun Dried Tomatoes

*Topped with marinated Peppers & Olive Oil Essence*

## Platinum

Choice of 1 (each additional \$11.50)

### Jumbo Lump Crab cakes

*Served with Classic Remoulade Sauce*

### Grilled Filet Mignon

*Topped with Vidalia Onions & Bleu Cheese, Rich Brown Sauce*

### Prosciutto wrapped Veal Chop

*With Red Wine Demi Glace*

### Macadamia Nut Mahi-Mahi

*Topped with Papaya Salsa*

### Scallop & Crab Stuffed Portobello

*Creamy Lobster Sauce*

### Polenta Cake with Roasted Vegetable Ragout

*Seasonal Vegetables Roasted in Rich Tomato Sauce with Basil & Parsley*

### Jumbo Stuffed Shrimp

*Stuffed with Lump Crabmeat Imperial & Lobster Sauce*

## Accompaniments

Choice of 2 (each additional \$2.50)

Roasted Potatoes with Fresh Herbs

Baked Corn Pudding

Creamy Mashed Potatoes

Oven Roasted Sweet Potatoes

Green Beans with Roasted Red Peppers

Roasted Mediterranean Vegetables

Cheesy Risotto Cakes +1.95

Wild Rice Pilaf: *White & wild rice with dried cranberries, toasted almonds, fresh herbs*

Lemon Saffron Basmati Rice

Seasonal Vegetables

Roasted Asparagus with Olive Oil & Red Peppers

Plum Tomatoes Provencal: *Provencal filling of French bread crumbs, basil, garlic, shallot, extra virgin olive oil, parmesan and baked until golden*

# Starter Stations

A wonderful addition to Hors d'oeuvre Hour, Grouped Together to Create a Stations Wedding  
or a Classy Accent to a Silver, Gold or Platinum Buffet.

All pricing is based on a minimum of 100 guests

## **New England Raw Bar**

*Freshly shucked seasonal Oysters on the Half Shell, Little Neck Clams on the Half Shell,  
Chilled Gulf Jumbo Shrimp, Cold Water Crab Claws, & Spicy Crab Shooters.*

*Accompanied with Cocktail Sauce, Lemon Remoulade, & Lemon Wedges.*

**Market Rate per person ~ Average \$15.00-\$20.00pp**

Shucking Attendant \$180.00

## **Mashed Potato Station**

*Creamy Mashed Potatoes & Mashed Sweet Potatoes.*

*Served in Martini Glasses. Toppings: Caramelized Onions, Cheddar Cheese, chopped Bacon,  
Chives, Sour Cream, crumbled Bleu Cheese, Pancetta & Broccoli.*

**\$8.95 per person**

Culinarian \$180.00

## **Carving Station**

*Accompanied with assorted Cocktail Rolls*

**Roasted Turkey**

*With Cranberry Chutney & Assorted Condiments*

**Peppercorn Crusted Beef Tenderloin**

*With Horseradish Cream*

**Roasted Pork Loin**

*With a roasted Apple Demi Glace*

**Roasted Herb Encrusted side of Salmon**

*With a Tarragon Cream Sauce*

**\$10.95 per person**

Culinarian \$180.00 per item

# Dessert & Coffee Stations

## **Chocolate Fondue station**

*Rich Creamy Chocolate served melted in a Chafing dish.*

*Accompanied with fresh Seasonal Berries, Fruits, Pretzels, Marshmallows & Cubed Pound Cake for dipping*  
\$7.95 per person

## **Viennese Sweet Station**

*An assortment of deluxe Mini Pastries, including Chocolates, Key Lime Tarts, Tiramisu & Lemon Curd Fruit tarts, Lemon Shortbread, Pecan, Berry Mini bites & Chocolate Covered Strawberries*  
\$8.95 per person

## **International Coffee Bar**

*Freshly Brewed Regular and Decaffeinated Coffee*  
*Accompanied with, Freshly Whipped Cream, Chocolate Shavings,*  
*Cinnamon Sticks, & flavored syrups*  
\$5.00 per person

## **Coffee Bar**

*Freshly brewed Coffee, Decaffeinated Coffee & Tea.*  
*Accompanied with half & half, sugar, sugar substitute*  
\$2.95 per person

## \*Event Pricing

*Event Pricing includes; Hors d'Oeuvre foods for One-Hour Reception; a selection of three types of Butlered Hors d' Oeuvres & Two Stationary Hors d'Oeuvres. Lunch or Dinner includes a Salad, Dinner Entree, Two Accompaniments, & House Baked Rolls & Butter, Coffee & Tea Service*

Silver \$38.95pp

Gold \$ 43.95pp

Platinum \$ 47.95pp

*China Hors d'oeuvre Plate, Salad plate, Dinner Plate, Cake Plate, Silver Plate Hors d'oeuvre Fork, Dinner Fork, Knife & Spoon, China Coffee Mug, Creamer, Sugar & Salt & Peppers, delivery & removal of rentals can be added to any of the above menus for an additional \$7.00 per guest*

All pricing is based on a minimum of 100 guests

- œ All Prices subject to change based on availability and venue.
- œ Based on the various offerings of different banquet facilities in the area, all menus may not be suitable for all venues. Please consult with our event planner.
- œ The menus do not include china, linens, tables, chairs, ovens, bar service. If your facility does not have a full kitchen; ovens, tents & other necessary items may need to be rented for your event.
- œ Bar option: At a cost of \$5.00 per person, Plum Street Gourmet can provide all mixers, bar fruits, asst. sodas, ice, coolers, chilling buckets, spring water, sparkling Pellegrino & standard bar equipment.
- œ Limited Bar Option: at a cost of \$3.50 per person, Plum Street can provide Fresh Brewed Orange Mint Tea, Sparkling water, ice, coolers, chilling buckets, & standard equipment.
- œ Professionally trained servers & bartenders are available to you. All Waitstaff dress in the traditional black & whites & will serve any appropriate foods butler style. All servers & bartenders charge \$15.00 per hour & chefs & party Captains @\$30.00. Each staff's rates are calculated port to port plus one additional hour for the return trip to Plum Street for sanitizing. All staff request payment at the conclusion of the event by cash or check. Gratuity is certainly appreciated & the amount is left to your discretion.

**œ Please know that we will do our best to accommodate special requests. You are in no way limited to these selections. Final guest counts are due a minimum of 10 days prior to your event. We look forward to working with you on your very special day.**