

THE PLATED GOURMET

A Catering Company
35 Washington Street
Norwell, MA 02061
781.878.3325- phone
781.878.0611- fax

www.theplatedgourmet.com

WEDDINGS

Sample Plated Meal: Spring/Summer/Fall Selections

This is a sample of a cocktail reception hour followed by a plated meal.

Cocktail Hour: Choice of five items from our hot or cold passed hors d'oeuvres

Salad Selection: One Choice

Entree Selections: Can be customized

Salads

Mixed Greens with dried cranberries, feta cheese, walnuts, light balsamic vinaigrette

Rustic Caesar Salad with shaved parmesan and homemade croutons, creamy dressing

Baby Spinach with roasted pears, blue cheese, pecans, raspberry bang dressing

Signature House Salad with red leaf lettuce, shredded carrots, cucumbers, grape tomatoes, buttermilk ranch dressing

Entree Selections

Beef

Sliced Beef Tenderloin, bordelaise sauce, "loaded" smashed potatoes, roasted asparagus and Peter Rabbit carrots

Sliced Beef Tenderloin, roasted tomato and lobster cream sauce, garlic mashed potatoes, asparagus bundles

Mini Beef Filet Paired with Two Jumbo Shrimp, Yukon mash, roasted seasonal vegetables

Pepper Crusted Sirloin, horseradish cream, sweet potato mash, wild mushroom ragu

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Chicken

Statler Chicken Breast, garlic mashed potatoes or parselied new potatoes, summer squash and Peter Rabbit carrot mix

Chicken Marsala with portabella mushrooms and Marsala wine sauce, risotto cake, green beans almondine

Tarragon Chicken, lightly breaded chicken breasts with warm raspberry and goat cheese, baby fingerling potatoes, garlicky green beans

Chicken Roulade with sun-dried tomatoes, and ricotta cheese, arugula herb sauce, rice pilaf, zucchini and summer squash mix

Pork/Lamb

Rosemary Thyme Crusted Rack of Lamb, caramelized onion demi glaze, wild mushroom risotto cake, roasted asparagus

BBQ Sliced Pork Tenderloin, bourbon and brown sugar sweet potato puree, sweet corn and tomato relish

Seafood

Panko Pistachio Crusted Haddock with miso soy broth, roasted mashed sweet potatoes, and crispy asparagus spears

Roasted Swordfish Steaks with puttanesca sauce, rice pilaf and seasonal zucchini and squash mix

Grilled Swordfish with Mango Salsa, grilled corn and warm potato "salad"

Pan Seared Scallops over a bed of artichoke and parmesan risotto, black truffle oil, parmesan crisp and sauteed spinach

Pasta/Vegetarian

Butternut Squash and Amaretto Ravioli with sage brown butter and a touch of cream

Pumpkin Ravioli with spinach, toasted pine nuts, and sage pumpkin butter

Quattro Tortelloni with basil and arugula pesto and sun-dried tomatoes

Rigatoni with homemade pink vodka sauce and ricotta cheese

Lobster Ravioli with basil and tomato cream sauce, chunks of lobster, black truffle oil

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Desserts

Various Miniature Tarts and Pastries

Assorted Cookie and Brownie Baskets

Homemade Nana's Ice Cream Sundae Bar

Cutting of Chosen Wedding Cake