

Inn on the Ocean Wedding Menu Suggestions

HORS D'OEUVRES

HOT

Seafood

- ❖ *Oysters Rockefeller*
- ❖ *Clams Casino*
- ❖ *Crab dip with Baguette Toasts*
- ❖ *Crab filled Phyllo Triangles*

Beef

- ❖ *Tenderloin of Beef with Horseradish Sauce*

Pork

- ❖ *Spicy Marinated Pork Tenderloin Wrapped with Water Chestnuts*
- ❖ *Smithfield Ham and Sweet Potato Biscuits with Honey Mustard*
- ❖ *Bacon Bowties*

Chicken and turkey

- ❖ *Chicken Meatballs with Zesty Orange Sauce*
- ❖ *Buffalo Chicken Tenders with Blue Cheese Dip*

Vegetables and cheese

- ❖ *Puff Pastry Filled with Wild Mushrooms*
- ❖ *Mini Grilled Cheese and Fig Jam Sandwiches*
- ❖ *Mini Pizzas with Caramelized Onions and Stilton Cheese*
- ❖ *Brie and Apple Toasts*
- ❖ *Parmesan Onion Pennies*

COLD

Seafood

- ❖ *Shrimp and Pea Pods*
- ❖ *Seviche (Scallops with Lime Juice)*

- ❖ *Shrimp Cocktail with Zesty Sauce*
- ❖ *Marinated Shrimp with Red Onions and Capers Served with Pumpnickel Points*
- ❖ *Shrimp Mousse with Crackers*
- ❖ *Lobster Cucumber and Dill Mini Crepes*

Beef

- ❖ *Sliced Beef with Boursin Cheese and Horseradish Sauce on Pumpnickel*
- ❖ *Roast Beef and Boursin Wrap*

Pork

- ❖ *Ham and Cheese Wrap with Honey Mustard*
- ❖ *Chicken Drums*
- ❖ *Smoked Turkey and Havarti Wrap with Cranberry Mayonnaise*

Vegetables and cheese

- ❖ *Pesto and Sundried Tomato Torta with Crackers*
- ❖ *Curry and Chutney Spread with Crackers*
- ❖ *Endive Piped with Blue Cheese*
- ❖ *Crudite with a Variety of Dips*
- ❖ *Cherry Tomatoes Stuffed with Boursin Cheese*

SOUPS

- ❖ *Vichyssoise*
- ❖ *Crab, Corn and Red Pepper Soup*
- ❖ *Tomato Orange Soup*
- ❖ *Carrot and Ginger Soup*
- ❖ *Gazpacho*

SALAD

- ❖ *Spinach with Brass Door Dressing*
- ❖ *European Field Greens, Walnuts, Blue Cheese with Balsamic Vinaigrette*
- ❖ *Caesar Salad*

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- ❖ *Chicken Salad with Grapes and Almonds*
- ❖ *A Variety of Pasta Salads*

ENTREES

Seafood

- ❖ *Shrimp Scampi*
- ❖ *Crab Imperial*
- ❖ *Crab Cakes*
- ❖ *Seafood Newburg on Rice or Pastry Shells*
- ❖ *Paella*
- ❖ *Poached Salmon with Dill Sauce*
- ❖ *Coquille St. Jacques (Scallops with Wild Rice)*

Beef, Lamb and Pork

- ❖ *Tenderloin of Beef with Béarnaise or Horseradish Sauce*
- ❖ *Beef Bourguignon*
- ❖ *Beef Stroganoff*
- ❖ *Roasted Rack of Lamb with Rosemary and Garlic*
- ❖ *Hoisin Pork Tenderloin*
- ❖ *Bourbon Marinated Pork Tenderloin*

Turkey and chicken

- ❖ *Chicken Marbella*
- ❖ *Turkey, Chicken or Seafood Crepes*
- ❖ *Chicken Strude with spinach and Tomato Jam*

VEGETABLES AND SIDE DISHES

- ❖ *Twice Baked Tomatoes*
- ❖ *Asparagus Spears with Hollandaise Sauce*
- ❖ *Potatoes and Leeks Au Gratin*
- ❖ *Risotto*
- ❖ *Carrot Soufflé*
- ❖ *Corn Pudding*
- ❖ *Butternut Squash Lasagna*
- ❖ *Italian Stuffed Shells*

- ❖ *Assorted Pastas*

DESSERTS

- ❖ *Dessert Menu Available Upon Request*

BRUNCH

- ❖ *Crème Brule French Toast*
- ❖ *Ham and cheese Stuffed French Toast*
- ❖ *Eggs Benedict with Asparagus and Baked Tomatoes*
- ❖ *Chicken and Sausage Hash Served with Popovers*
- ❖ *Omelets*
- ❖ *Quiche*
- ❖ *Blueberry Pancakes*
- ❖ *Pumpkin Pancakes with Sausage and Apples*
- ❖ *Seafood Crepes*
- ❖ *Scotch Eggs with Bourbon Baked Apples*
- ❖ *Cream Chipped Beef with Mushrooms on Waffles*
- ❖ *Assorted Muffins, Breads and Biscuits*

- *Cocktail receptions and dinner buffet stations strongly suggested.*
- *Costs range from \$60.00 per person to \$95.00 per person for food.*
- *An additional 5% tax and 15% gratuity added.*
- *Service is \$15.00 per server per hour for a minimum of 4 hours.*
- *You supply all liquor, wine and mixers. We provide glassware, cocktail napkins, serving pieces and ice.*

These are only suggestions.

Anything is possible!