

# SEA STATE FOODS

## SAMPLE MENUS

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### EARLY FALL FIELD WEDDING

*A meal characterized by vibrant late summer seasonal fare, with a stunning, overflowing grazing table worth of a still-life painting, head-turning appetizers passed during the cocktail hour, and a seated meal featuring fire grilled, rustic yet elevated paltes that had guests pulling out their phones to take photos as each course landed on table.*

#### COCKTAIL HOUR

##### Stationed Grazing Table

- Assorted cheeses, charcuterie, vegetable crudite with assorted crackers, olives and breadsticks. Honeycomb and candied nuts.
- Roasted red pepper feta spread, beet+ dill with labne and walnuts, marinated peppadews with herb goat cheese and honey drizzles

##### Passed Appetizers

- Clam Chowder in demitasse cups with brioche crouton
- Peach + scallop crudo spoons with basil oil and fermented cayenne
- Tuna tartar wonton tacos, yuzu sesame and micro radish
- Fried corn fritter with chive crema and lemon zest
- Polenta bites with short rib and blue cheese
- Herbed burrata bites with balsamic reduction drizzle + preserved cherries, basil

#### SEATED MEAL - INDIVIDUALLY PLATED

##### On the tables:

- Warm honey butter house cornbread
- Warm herbed olives

##### Salad Course

- Local Greens Salad with frisee, shaved parmesean, shaved rainbow beet, herbs, petals and citrus vinaigrette dressing

##### Entrees

- Roasted Hake over braised garlic greens with blistered cherry tomato and herb toasted almond with crisp onion
- Fire Grilled Flatiron steak, cucumber corn chimichurri, roasted chili oil, crisp baby potato, chili threads

*Hot towel service following meals with warm, compostable towels scented with essential oils*

#### DESSERT

- Cut cake for couple
- Coffee+Tea service station: Locally roasted coffee from Snowy Owl Coffee Roasters, assorted teas

### HIGH SUMMER BY THE SEA DINNER

*An event that brought a hi/lo sensibility to the table, from elevated and sophisticated touches like oysters and tuna crudo - to client favorites like burger sliders and fried chicken. We united these tastes and aesthetics by offering a blended and balanced meal that was served beneath globe-lit tables for an unforgettably gorgeous meal.*

#### COCKTAIL HOUR

##### Stationed Raw Bar

- Oysters, Littlenecks, Gulf Shrimp, pickled plum/wasabi mignonette, preserved lemon cocktail sauce, house crafted hot sauces, lemons

##### Stationed Appetizers

- Tuna crudo spoons with olive oil, fermented cayenne, fennel flower
- Mini Lobster Rolls - house brioche bun, citrus aioli, chives
- Pear and Prosciutto flatbread with gorgonzola and hot honey
- Cucumber tea sandwich with mezcal, mint and petals
- Fire grilled shrimp on a stick with roasted pineapple and chili dust
- Mini burger sliders with bacon jam and smoked cheddar
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#### FAMILY STYLE MEAL

##### Soup Course (individually plated)

- Chilled Gazpacho with basil oil and lobster, grilled ciabatta

##### Salad Course

- Summer local gem lettuces with fire grilled courgettes, hazelnuts and buttermilk herb dressing, violet petals, crumbled blue cheese

##### Entrees

- Fire grilled Swordfish with summer puttanesca and native corn
- Buttermilk brined fried chicken with garlic greens and peach kimchi slaw

#### DESSERT

- Tiramisu Station Table - one long tiramisu
- Coffee+Tea service station: Locally roasted coffee from Snowy Owl Coffee Roasters, assorted teas

#### LATE NIGHT STATION

- Gourmet Tater Tots, with secret dipping sauce
- Mini grilled cheese sandwiches
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