

SEA STATE FOODS

SAMPLE MENUS

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 plates 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

Salad Course

- Local Greens Salad with frisee, shaved parmesan, 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 grassfed burger sliders with bacon jam and smoked cheddar
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FAMILY STYLE MEAL

On the tables:

- Warm honey butter house cornbread
- Warm herbed olives

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
- Roasted crispy tri-color potatoes with herbs

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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ELEVATED CASUAL, LATE SPRING

A menu designed to fit a budget, but still bring the aesthetic and flavors that the couple desired, with a few higher end items for a seasonal Cape Cod feel.

COCKTAIL HOUR

Raw Bar

- Gulf shrimp with preserved lemon cocktail sauce
- Scallop crudo spoons with basil oil and peach gremolata
- Mini lobster cups with citrus aioli and chives

Warm Station

- Assorted Crostini: Asparagus, goat cheese, proscuitto, Ricotta, orange, shallot, pistachio with honey, Cherry tomato burrata with basil
- Mini Crab Cakes with sweet corn relish
- Mini Pasta Carbonara cups
- House cocktail meatballs with 3-green pesto and parmesean

STATIONED MEAL

- Local Greens Salad - local salad greens radicchio, shaved parm
- Fire grilled lemon herb-dijon halibut
- Grilled cilantro lime chicken with shishito chimichurri
- Roasted crispy parmesan herb potatoes
- Buttery grilled corn on the cob

DESSERT

- Assorted Fruit Pies with local Somerset Ice Cream
- Coffee+Tea service station: Locally roasted coffee from Snowy Owl Coffee Roasters, assorted teas

GRAZING CELEBRATION, NO SEATED MEAL

We have more and more couples planning their celebration with a non-traditional feel, with no formal seated meal, but rather pulsed heavier appetizers, and stations for guests to self-serve throughout.

COCKTAIL HOUR

Raw Bar

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

Grazing Station

- Assorted cheeses, charcuterie, vegetable crudite with assorted crackers, olives and breadsticks, dips, Honeycomb and candied nuts.
- Chilled Spoons: Tuna crudo + Kombu cured watermelon with seaweed salad

Passed Appetizers

- Shortrib crostini - horseradish crema, microgreens
- Pulled pork corn cakes - pickled slaw
- Fire grilled shrimp on a stick - harissa honey glaze
- Saffron Arancini - romanesco, parmesan
- Tuna tartare over crispy rice, wasabi

STATIONED SMALL PLATES

Guests can grab small plates, served in waves

- Classic Caesar, house breadcrumb
- Clam chowder with butter herb crouton
- Steak Frites - rosemary sea salt
- Chicken + Waffles - spiced fried chicken with mini waffles
- Roasted beet and burrata, pickled peach, pistachio
- Mini burger sliders with bacon jam and smoked cheddar

DESSERT

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