

Exclusive Wedding Caterer at Chimney Hill Bed & Breakfast By Chez Alice



David Ryan, Executive Chef
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Chimney Hill Inn Estate Wedding Options 2007

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Unique, Elegant, Casual, Yet Sophisticated...Weddings at Chimney Hill Farm Estate...Experience the Magic.

Package # 1

Passed Hors D'oeuvres, (Choose 3)

Spicy Shrimp & Snow Peas*
Smoked Salmon Canapes
California Roll with Pickled & Wasabi
Sesame Chicken Skewers
C-Bliss Potato with Cream & Tobeka Caviar
Brie & Apricot Tartlet
Avocado Mousse in a Parmesan Cup
Bacon Wrapped Date
Ginger Soy Marinated Sirloin Tip
Sun Dried Tomato & Chevre Tartlet
Chevre, Wild Mushroom & Leek Tartlet
Herbed Baby Lamb Chops*
Filet Tenderloin Canapes
Goat Cheese, Beet & Leek Crostini
*Counts as two choices

Display Platters

Crudite Display with Dips

A visual and palate pleasing arrangement of vegetables roses and flowers, mixed fresh salads of artichokes, grains and beans, olives of all flavors and Chez Alice Gourmet dips of hummus, blue cheese and dill.

Reception

Salad Station, Buffet

Salads (Choose 2)

Caesar Salad with Parmesan & Toasted Crostini
Mesclun Salad with Oranges, Raspberries & Almonds
Mixed Greens with French Feta

Buffet Dinner (Choose 1)

Mahi Mahi with Shallot Ginger Glaze
Tilapia Almondine
Grilled Chicken with Papaya Mango Salsa
Chicken Duxelle with Bernaise Sauce
Chicken Lemon Marsala
Chicken with Mushrooms & Asparagus

Vegetables (Choose 1)

Roasted Lemon Asparagus with Wild Mushrooms, Summer Succotash
Grilled Vegetables Stacks, Haricots Verts & Slivered Carrots
Julienne Mixed Vegetables, Baby Vegetables

Starch (Choice of 1)

Roasted Rosemary Potatoes, C-Bliss Pesto Potatoes
Mushroom & Tomato Risotto, Basil Smashed Potatoes, Garlic Mashed Potatoes,
Potato Dauphinois, Orzo & Leeks, Wild Rice & Mushrooms

Dessert & Coffee

Chez Alice Signature Wedding Cake
Coffee & Tea Service

Basic rental package included, see attached.

All other rental is an additional fee.

Servers, Bartender & Chef

Package #2

Passed Hors D'oeuvres, (Choose 4)

Brie & Apricot Tartlet

Filet Tenderloin Canapes

Mini Seafood Cakes

Smoked Salmon Canapes

Montrachet, Sun Dried Tomato & Leek Tartlets

Vegetable Dumplings with Soy Ginger Sauce

Smoked Fish Canapes with Dill

Hand Pressed Mini Quiche

Roasted Spinach & Eggplant Canapes

Crispy Potato Pancakes with Cinnamon Cream & Apples

Cheese & Fruit Display

A beautiful table presented with our international cheeses, seasonal grapes and berries, an array of olives, roasted peppers, artichokes and dips. Served with baguettes, grilled breads and crackers

Reception, Sit Down Dinner

1st Course

Soups (Choose 1)

Carrot Ginger, Butternut Squash with Smoked Bacon

Wild Mushrooms, Fresh Pea with Cream & Mint

Roasted Yellow Pepper & Garlic, Gruyere Florentine

Manhattan Clam Chowder, Pumpkin Vanilla

Smoked Ham, Pumpkin & Roasted Pepper

Black Bean with Cilantro Cream, Beet with Cream Fraiche

Gazpacho, New England Corn Chowder

2nd Course

Salads (Choose 1)

Caesar Salad with Parmesan & Toasted Crostini

Mesclun Salad with Oranges, Raspberries & Almonds

Mixed Greens with French Feta

Main Course, Dinner (Choice of 2 per plate)

Tenderloin Steak with Bourdelaise or Demi Glaze

Stuffed Roasted Pepper & Wild Mushroom Chicken

Chilean Sea Bass with Braised Herb & Butter Sauce

Salmon with Crab Stuffing

Baked Stuffed Shrimp with Lemon Butter

Maryland Crab Cakes with Maple Grain Mustard Sauce

Seared Scallops with Saffron Roumalade

Chef David will compliment each dish with a seasonal vegetable & starch.

Dessert & Coffee

Chez Alice Signature Wedding Cake

Coffee & Tea Service

Basic rental package included, see attached.

All other rental is an additional fee.

Servers, Bartender & Chef

Package #3

Passed Hors D'oeuvres, (Choose 3)

Brie & Apricot Tartlet

Filet Tenderloin Canapes

Mini Seafood Cakes, Smoked Salmon Canapes

Montrachet & Sun Dried Tomato Leek Tartlets

Vegetable Dumplings with Soy Ginger Sauce

Smoked Fish Canapes with Dill

Hand Pressed Mini Quiche

Roasted Spinach & Eggplant Canapes

Crispy Potato Pancakes with Cinnamon Cream & Apples

Display Tables (Choose 1)

Pasta Station

Tortellinne, Penne & Linguini with Alfredo, Ala Vodka, Marinera, Pesto Sauces with Mixed Vegetables & Fresh Parmesan Cheese

Cheese & Fruit Display

A beautiful table presented with our international cheeses, seasonal grapes and berries, an array of olives, roasted peppers, artichokes and dips. Served with baguettes, grilled breads and crackers.

Chili Station

A variety of chili's, mild to hot & spicy, served with shredded cheeses, salsa, guacamole & tri-colored tortilla chips

Reception, Sit Down Dinner

1st Course Soup and Salad Station

Salads (Choose 1)

Caesar Salad with Parmesan & Toasted Crostini

Mesclun Salad with Oranges, Raspberries & Almonds

Mixed Greens with French Feta

Or

Soups (Choose 1)

Carrot Ginger, Butternut Squash with Smoked Bacon, Wild Mushrooms,

Fresh Pea with Cream & Mint, Roasted Yellow Pepper & Garlic, Gruyere Florentine,

Manhattan Clam Chowder, Pumpkin Vanilla, Smoked Ham, Pumpkin & Roasted Pepper,

Black Bean with Cilantro Cream, Beet with Cream Fraiche, Gazpacho,

New England Corn Chowder

Dinner (Choose 2)

Tenderloin Steak with Bordelaise & Horseradish Drizzle

Broiled Mahi Mahi with Herbed Lemon Butter

Tilapia on Seafood Stuffing with Tomato & Dill Coulis

Glazed Pineapple Shallot Salmon

Seared Swordfish with Cilantro Lime Butter

Marsala Chicken with Wild Mushrooms

Chicken with Mango Papaya Salsa

Chicken with Sun Dried Tomato & Chardonnay Braised Leeks

Vegetables (Choose 1)

Roasted Lemon Asparagus with Wild Mushrooms, Summer Succotash

Grilled Vegetables Stacks, Haricots Verts & Slivered Carrots

Julienne Mixed Vegetables, Baby Vegetables

Starch (Choose 1)

Roasted Rosemary Potatoes, C-Bliss Pesto Potatoes

Mushroom & Tomato Risotto, Basil Smashed Potatoes, Garlic Mashed Potatoes,

Potato Dauphinois, Orzo & Leeks, Wild Rice & Mushrooms

Dessert & Coffee

Chez Alice Signature Wedding Cake

Coffee & Tea Service

Basic rental package included, see attached.

All other rental is an additional fee.

Servers, Bartender & Chef