



GENERATIONS

T A P & G R I L L

Wedding Reception Menu



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HORS D'OEUVRES

Stationary Hors D'oeuvres

Select one

Artisan Cheese Board

A variety of specialty cheeses, fresh fruit, berries & premium crackers.

Vegetable Board

Fresh chopped seasonal vegetables with parmesan peppercorn & basil aioli.

Enhancements - additional \$5 per person

Smoked Salmon Board

Duck Trap River smoked salmon, fresh cucumber & red onion slices, oven roasted tomatoes, premium crackers & lemon caper aioli.

Charcuterie Board

Sliced cured meats, marinated olives, artichokes & tomatoes, homemade basil pesto, fresh mozzarella, & roasted garlic crostini's.

Passed Hors D'oeuvres

Select two

Chicken Satay - with honey garlic sriracha, maple thyme glaze or maple mustard.

Beef Satay - with sawtooth barbeque, maple bourbon glaze or stout gravy.

Mini Crab Cakes - with chipotle aioli.

Cocktail Meatballs - with sawtooth barbeque, stout gravy, marinara or bacon & bourbon glaze.

Fried Gnocchi - with roasted garlic aioli & roasted tomatoes.

Classic Bruschetta - diced tomato, fresh basil, red onion, fresh garlic, extra virgin olive oil, balsamic reduction & wood fire grilled flatbread.

Enhancements - additional \$6 per person

Bacon Wrapped Scallop - with sawtooth barbeque glaze.

Prosciutto Wrapped Brussel Sprouts - with fresh cracked black pepper aioli.

Miniature Beef Wellington - puff pastry, mushroom duxelles & burgundy sauce.

Baked Half Salmon Side - dressed with fresh cucumbers, red onion, capers, roasted tomatoes, fresh lemon, lemon caper aioli & wood fire grilled flatbread



BUFFET DINNER

Soups

Fire Roasted Minestrone | Clam Chowder | Seasonal Bisque | Tomato Basil

OR

Salads

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, croutons & choice of dressing.

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with shaved parmesan & garlic roasted croutons.

Generations Green - baby arugula, candied pecans, dried cranberries, smoked blue cheese crumbles, red onion & maple mustard vinaigrette.

Entrées

Select two

Carved London Broil with roasted onion gravy | Braised Beef Pot Roast | Meatballs | Italian Sausage |
Roasted Pork Loin with apple jack glaze | Chicken Parmesan | Garlic & Herb roasted Chicken with
white wine cream sauce | BBQ glazed Chicken | Parmesan Encrusted Cod topped with roasted tomato
oil | Baked Haddock with white wine cream sauce | Pan Seared Salmon with lemon caper butter |
Vegetable Lasagna with basil cream sauce | Forever Wild Pasta

Accompaniments

Select three

Mashed Potatoes | Au Gratin Potatoes | Roasted Potatoes | Baked Potato |
Wild Rice Pilaf | Riced Cauliflower | Baby Carrots | Asparagus | Green Beans |
Rigatoni Vodka Sauce | Baked Macaroni & Cheese

Buffet Entrée Enhancements - additional \$10 per person

Chicken Cordon Blue

Crab Stuffed Haddock

Cauliflower Risotto with crispy fennel topping

Hand Carving Station of:

Prime Rib of Beef with rosemary au jus



PLATED DINNER

First Course

Select one soup or one salad

Soups

Fire Roasted Minestrone | Clam Chowder | Seasonal Bisque | Tomato Basil

OR

Salads

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, croutons & choice of dressing.

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with shaved parmesan & garlic croutons.

Generations Green - baby arugula, candied pecans, dried cranberries, smoked blue cheese crumbles, red onion & maple mustard vinaigrette.

Second Course Entrées

Select three

Poultry

Garlic & Herb Roasted Chicken finished with white wine cream sauce.

Seared Chicken finished with maple mustard glaze.

Hazelnut Encrusted Chicken

Seafood

Maple Thyme Glazed Salmon

Parmesan Encrusted Cod

Baked Haddock finished with lemon dill cream sauce.

Red Meat

Bison Meatloaf with mushroom gravy.

Strip Steak topped with crispy tobacco onions.

Braised Beef Short Rib finished with red wine demi-glace.

Vegetarian

Forever Wild Pasta with basil pesto, roasted tomatoes, artichokes, topped with balsamic reduction & shaved parmesan.

Vegetable Lasagna finished with roasted tomato cream, fresh basil pesto & balsamic reduction.



PLATED DINNER

Second Course Accompaniments

Select one starch & one vegetable

Mashed Potatoes | Roasted Potatoes | Baked Potato | Wild Rice Pilaf |
Riced Cauliflower | Baby Carrots | Asparagus | Green Beans

Entrée Enhancements - *additional \$10 per person*

6oz Filet Mignon finished with port wine reduction.

Baked Stuffed Haddock crab meat stuffed finished with white wine cream sauce.

Vegetable Pot Pie roasted vegetables tossed with a basil cream sauce in a baked puff pastry



CHILDREN'S MENU

Entrées

Choose one

\$16 per child, ages 5 -12

Pasta with choice of sauce - Marinara, butter or alfredo

Homemade Macaroni & Cheese

Grilled Cheese - Served with fries

Chicken Tenders - Served with fries & dipping sauce

Hamburger/Cheeseburger - Served with fries



Love is intoxicating

OPEN BAR

Beer & Wine - First Hour - \$15 Each Additional Hour - \$13

Package includes your choice of

4 Domestic Beers ✕ 2 House Wines

Premium Bar - First Hour - \$20 Each Additional Hour - \$17

Package includes your choice of

4 Domestic Beers ✕ 2 Imported Beers ✕ 4 House Wines ✕ 6 Premium Liquor Choices

Ultra Premium Bar - First Hour - \$25 Each Additional Hour - \$23

Package includes your choice of

3 Domestic Beers ✕ 4 Imported Beers ✕ 4 House Wines ✕ 6 Ultra Premium Liquor Choices

CONSUMPTION BAR

***Domestic Beer** - \$5 per drink

Coors Light, Budweiser, Bud Light, Miller Light, Michelob Ultra

***Imported/Specialty Beer** - \$7 per drink

Saranac Pale Ale, Lake Placid IPA, Labatt Blue, Woodchuck Cider, Guinness

House Wine - \$8 per drink

Pinot Noir, Merlot, Malbec, Cabernet, Pinot Grigio, Chardonnay, Sauvignon Blanc

Well Liquor - \$8 per drink

Premium Liquor - \$10 per drink

Absolute ✕ Tanqueray ✕ Bacardi ✕ Capitan Morgan ✕ Johnny Walker Red ✕ Seagram's VO ✕ Makers Mark ✕ Ketel One ✕
Canadian Club ✕ Jack Daniels ✕ Jim Beam ✕ Espolon ✕ Jose Cuervo ✕ Malibu ✕ Sambuca

Ultra Premium Liquor - \$12 per drink

Hendricks ✕ Patron Silver ✕ Crown Royal ✕ Knob Creek ✕ Johnny Walker Black ✕ Bombay ✕ Oban ✕ Dewers ✕ Grey Goose
✕ Amaretto di Saronno ✕ Drambuie ✕ Avion ✕ Glenlivet ✕ Glenfiddich

*Beer selections may vary. Open bar is subject to a \$200 set up fee. Consumption bar requires a minimum \$1,200 charge.