



GOLDEN ARROW

W E D D I N G S

Buffet Menu

BUFFET MENU

\$85 per person

- One stationary hors d'oeuvre
- Four passed hors d'oeuvres
- Soup or salad first course
- Two entree selections
- Three accompaniment selections



Stationary Hors D'oeuvres

Select one

Artisan Cheeseboard

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

Vegetable Board

Fresh chopped seasonal vegetables with a trio of seasonal dipping sauces

Charcuterie Board

A variety of sliced cured meats, homemade pickled vegetables, marinated olives, & parmesan crostini

Smoked Salmon Board

Ducktrap River smoked salmon, fresh cucumber, sliced red onion, capers, & oven-roasted tomatoes. Served with premium crackers & lemon caper aioli

Roasted Vegetable Board

Fire-roasted seasonal vegetables with a trio of seasonal dipping sauces

Passed Hors D'oeuvres

Select four

Hot

Lobster Bisque Boule - creamy lobster bisque with fennel & leeks in a mini brioche

Chicken Satay - with honey garlic sriracha sauce

Bacon Wrapped Beef Short Ribs - with maple bourbon glaze

Mini Braised Beef Short Rib Sliders - with roasted garlic aioli

Coconut Shrimp - served with a chipotle aioli

Bacon Wrapped Scallops - with Sawtooth barbeque glaze

Sausage Stuffed Mushrooms - with roasted garlic aioli

Mac and Cheese Balls - with caramelized onion jam

Buds & Spuds Skewers - fried potato & ricotta gnocchi, roasted Brussels sprouts, parmesan cheese, white truffle oil & house seasoning. Served on a skewer with roasted garlic aioli

Arancini - smoked gouda risotto balls served with basil aioli

Falafel Skewers - deep-fried falafel, curried vegetables, & homemade tzatziki sauce

Fire Roasted Cauliflower Bites - tossed in buffalo sauce & finished with creamy blue cheese

Cold

Classic Bruschetta - freshly made and served on a wood-fired crostini. Finished with fresh mozzarella & balsamic reduction

Caprese Skewers - fresh mozzarella, basil leaves, grape tomatoes & balsamic reduction

Shrimp Cocktail - marinated in a lemon brine, served with Marie Rose sauce

Cucumber Canapes - whipped dill cream cheese, freshly sliced cucumber & fresh lemon zest

Brie & Pear Pockets - creamy brie, diced pears, apricot jam & almonds wrapped and baked in phyllo dough.

Finished with maple thyme glaze

Hummus & Roasted Red Pepper Focaccia Bites - fresh hummus, roasted red peppers & goat cheese crumbles on herbed focaccia crostinis

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FIRST COURSE: CHOOSE ONE SOUP OR SALAD

SOUP

Fire Roasted Minestrone | Seasonal Bisque | Tomato Basil

SALAD

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

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

Generations Green - baby arugula, candied pecans, dried cranberries, goat cheese crumbles, sliced red onion & honey Dijon dressing

ENTRÉES: CHOOSE TWO

PORK

Roasted Pork Loin - finished with brown butter & sage sauce

POULTRY

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

Chicken Piccata - finished with lemon caper butter, roasted tomatoes & shallots

Chicken Parmesan - breaded chicken breast, tomato sauce, parmesan, fresh mozzarella & basil oil

SEAFOOD

Parmesan Crusted Cod - finished with roasted tomato oil

Baked Haddock - finished with white wine cream sauce

North Country Salmon - seared salmon finished with cracked black pepper & maple thyme glaze

RED MEAT

Hand Carved London Broil - finished with caramelized onion gravy

Braised Beef Pot Roast - roasted mirepoix & rich brown gravy

PASTA

Roasted Vegetable Alfredo* - penne tossed in a homemade alfredo sauce with roasted seasonal vegetables

Forever Wild Pasta* - penne tossed with basil pesto, roasted tomatoes, artichokes & red onion then finished with parmesan cheese

Cauliflower Risotto* - with crispy onion topping

Penne alla Vodka* - finished with parmesan cheese

White Cheddar Macaroni & Cheese - topped with bacon bits & crispy onions

**Vegetarian friendly*

Buffet Menu

ACCOMPANIMENTS: CHOOSE THREE

STARCHES

Mashed Potatoes | Au Gratin Potatoes | Roasted Potatoes | Wild Rice Pilaf

VEGGIES

Roasted Heirloom Carrots | Asparagus | Green Beans

HAND CARVING BUFFET ENTRÉE ENHANCEMENTS

additional \$12 per person

Slow Roasted Prime Rib- with rosemary au jus
Beef Tenderloin- with red wine demi glace