

Tim-Bir Alley Wedding Hors D'oeuvres and Main Course

Selection of International and Domestic Cheeses served with accoutrements **18~ per person\***

A Colorful Array of Seasonal Fruits and Berries **15~ per person\***

Chef Attended Pasta Station, assorted pastas and sauces **125~ ( chef attendant additional 20~ per hour)**

#### Middle Eastern Sampler

Hummus, Tabbouleh, Baba- Ganoosh, Dried Fruit Couscous, Feta Cheese, Olive and Red Pepper Salad served with Crispy Pita and Middle Eastern Breads ~ **85 serves 12-15 people**

Petite Crab Cakes with Remoulade and Lemon Confit **36~ per dozen\***

Mushroom Arancini With Roasted Red Pepper Sauce **30~ per dozen\***

Italian Style Meatballs with Marinara Sauce **25~ per dozen\***

Sesame Chicken Satay with Peanut Sauce **24~ per dozen\***

Scallops wrapped with Smoked Bacon **36~ per dozen\***

Wild Mushroom Tartlets **24~ per dozen\***

Gorgonzola Cheese Stuffed Mushrooms **26~ per dozen\***

Mini BLT Sliders **18~ per dozen\***

Salmon Mousse in a Cucumber Cup topped with Tobiko Roe (caviar) **30~ per dozen\***

Carpaccio of Tuna with Cucumber and Wasabi on a Spoon **36 ~ per dozen\***

Whipped Boursin Cheese in Endive **18~ per dozen\***

**Fresh Oysters on the ½ Shell 100~ for 50 ea**

#### **Dinner price include appetizer, entree and dessert**

##### **Appetizers**

Chilled Potato and Leek Vichyssoises

Italian Wedding Soup

Sugar Hill Inn Clam Chowder

Five Onion Soup with Mini Croutons

Roasted Tomato Basil Soup Garlic croutons

Baby Spinach with Vermont Goat Cheese, Pickled Red Onions, Candied Walnuts and Bacon Dressing

Chef Val's Caesar Salad with House -Made Caesar Dressing, Parmesan Cheese Custard and Mini Croutons

“Farmers Market Salad” Assorted Lettuces with a variety of Garden Vegetables and House-made Ranch Dressing

Chilled Seafood presented with Lemon and Two Sauces (Cocktail and Whole Grain ) additional 15~ per person

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**Entrees**

(Please select Two)

Roast Tenderloin of Beef, Red Wine Braised Shallots, Maitre de Butter RW Sauce...\$90

Herb Crusted Cod with a Tomato Fennel Relish and Olive Tapenade...\$84

Espresso Rubbed Pork Loin, Olive Mustard Sauce...\$80

Crispy Skin-on Atlantic Salmon, Tomato Ginger Relish, Mussells...\$65

Chicken Breast SHI Stuffed with Spinach, Mushrooms and Country Ham, Roasted Chicken Jus...\$ 69

PT Farm Roast Sirloin of Beef with a Robert Sauce...\$92

Herb Roasted Rack of Lamb with Maple Rosemary Sauce...\$95

Pan Roasted Swordfish served with a Caponata Relish and Roasted Red Pepper Sauce...\$89

The Chefs Selected Vegetarian Entrée...\$60  
(Based on Seasonal Ingredients)

**Surf and Turf Entree's**

(When selecting Surf and Turf Entrée only one choice is offered to our guests)

Red Wine Braised Short Rib and Seared Scallops with Natural Reduction and Pickled Mushrooms...\$85

Petite Filet of Beef Tenderloin and Crispy Crab Cake...\$ 90

Hoisin Braised Pork Belly and Seared Ahi Tuna, Pickled Fennel, Daikon and Red Pepper Slaw, Coconut Basmati Rice... \$75

All entrees accompanied by the Chefs Selection of Starch and Seasonal Vegetable

**The Sugar Hill Inn Reserves the right to increase any price depending on market conditions.**

**We would also appreciate any dietary restriction needs two weeks before the event.**