2024 Weddings
Your Vision - Our Experience

The Chef's Table brings a wealth of experience, garnered through hundreds of weddings, to help create the day of your dreams. Constantly mindful of your priorities and budget, we will work with you to make sure that your guests are pampered while you have the time to enjoy every aspect of your special day.

Planning

Our event coordinators are experienced in all facets of event coordination and can provide detailed guidance on menu, timelines, bar, staffing and rental equipment. We thrive on challenges – think you have an off the wall idea? Try us, we love the opportunity to think outside the box and find new ways to surprise your guests!

Cuisine

The menus within consist of time-tested favorites and innovative menu ideas. Menu customization is our specialty and our entire team is here to create the perfect dining experience for your event. Let us know in advance of any dietary restrictions and we will gladly suggest a meal to accommodate dietary requests. Children’s meals also available.

Beverages

The Chef's Table can arrange for all of your beverage needs including soft drinks and mixers, wine pairing or the creation of a custom specialty cocktail. Alcoholic beverages are handled differently in certain venues, we will guide you in the options and can provide for them on a consignment basis if needed.

Staffing

We have a full roster of professionally trained Event Managers, Waitstaff, Bartenders and Event Chefs to provide efficient and courteous service. Our service staff will handle the set-up, service and breakdown of your entire event and will ensure the flawless execution of your special occasion.

Rentals and Linens

Each rental estimate is custom designed based on the particulars of your event and location. We work with several companies and have access to specialty linens, bars and furniture to further customize your event.

Budget & Details

We know that catering cost is a large factor in planning your wedding budget. Each event is unique in scope and requirements, especially in terms of equipment and staffing needs. We will provide you with a sample proposal incorporating preliminary menu choices, rental items and labor. We encourage you to discuss your budget parameters with our staff as early in the process as possible. There are often simple ways to make small adjustments that will save money while not impacting the overall vision you are seeking.

A $1,000 non-refundable booking fee is required to hold your date. A further retainer of 20% of the estimated total will be due six months before your big day. All menus must be finalized one month in advance. Your final guest counts will be due two weeks prior. At that time, your event coordinator will provide you with a final invoice which must be paid at least five days before your event. A credit card must be kept on file for any incidentals or for consumption bar charges.
## Passed Hors D’Oeuvres

### Meat
- Roasted Beef Tenderloin on Crostini with Goat Cheese and Fried Shallots
- Grilled Adobo Rubbed Flank Steak with Corn Salsa on a Tortilla Chip
- Mini Beef Short Ribs with Fig Glaze and Micro Watercress
- Mini Scalloped Potatoes and Roasted Filet with Chimichurri
- Mini Wagyu Cheeseburger Sliders with Balsamic Tomato Ketchup
- 5-Spiced Crusted Duck Breast with Mango Salsa on a Wonton Chip
- Chicken Pot Stickers with Sweet Soy Reduction
- Smoked Jamaican Jerk Chicken on a Fried Plantain Chip
- Turkey Mini Tacos with Kale, Salsa and Chipotle Creme
- Bacon Blue Cheese Honey Toast / Pomegranate Molasses Drizzle

### Seafood
- Homemade Maine Crab Cakes with Chipotle Aioli
- Sesame Ahi Tuna Poke Tacos with Avocado & Tamari*
- Grilled Prosciutto and Rosemary Wrapped Shrimp with Garlic Aioli
- “Fish and Chips” – Fried Codfish on a Homemade Potato Chip with New England Tartar Sauce
- Poached Lobster Fritters with Sweet Peas and Basil Aioli
- Hand Wrapped Scallops in Bacon
- Pan Seared Scallops with Lime Aioli and Pepper Cress
- Mango Crab Salad with Julienne Avocado and Tobiko
- Cod and Potato Dumpling with Remoulade Sauce

### Vegetarian
- Porcini Crusted Mascarpone Stuffed Risotto Arancini
- Summer Roll of Julienne Vegetables, Mint, Cilantro, Thai Basil and Apricot Chili Dipping Sauce
- Truffle Mac and Cheese with Béchamel
- Creamy Goat Cheese and Artichoke Croquette
- Fried Lasagne Bites with Roasted Marinara Sauce
- Vegetable Maki Rolls with Julienne Vegetables
- Spinach and Feta Tartlet topped with Balsamic Tomato Relish
- Black Bean Burger Taco w/ Lettuce, Tomato & Smoky Mayo
Cocktail Stations

**Mediterranean Display**
Tabbouleh, Hummus and Baba Ganoush with Curried Toasted Pitas and Marinated Olives

**Cheese and Cracker Display**
Domestic and Imported Cheeses with Crackers, Baguettes and Sliced Seasonal Fruits

**Crudité Display**
Raw and Blanched Vegetables with Hummus and Ranch Dip

**Bruschetta Display**
Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil and Fresh Mozzarella Cheese

**Raw Bar**
Fresh Oysters, Cherrystones and Shrimp Cocktail served with Cocktail Sauce, Horseradish, Mignonette and Lemon. Served in a Decorative Dinghy

**Slider Display**
Cheeseburger, Pulled Pork, French Dip, Shredded Cilantro Chicken & Southwest Black Bean Sliders served with Gaufrettes (choose two sliders)

**The Bacon “Wall”**
Perfectly Cooked Herb Crusted Maple Glazed Bacon

**“The Cured Board”**
Contemporary Charcuterie Display of Assorted Meats and Cheeses with Accoutrements
First Course

Salads

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette

Classic Caesar Salad with Homemade Croutons and Pecorino Romano

Smoked Pear Salad with Field Greens, Dried Cranberries, Toasted Pecans, Spun Carrots with Cranberry Vinaigrette

Cucumber Wrapped Mustard Greens with Apple Soy Vinaigrette and Julienne Vegetables

Spinach Salad with Local Baby Beets, Mandarin Oranges, Red Onion and Basil Dressing topped with a Brûlée Baguette Bleu Cheese Crouton

Strawberry and Spinach Salad with Goat Cheese, Candied Walnuts and Aged Balsamic (Seasonal)

Tomato and Mozzarella Napoleon with Balsamic Reduction and Fresh Basil (Seasonal)

Arugula Salad with Toasted Pumpkin Seeds, Roasted Butternut Squash and Feta Cheese with Champagne Vinaigrette (Seasonal)
Plated Entree’s

Meat & Game
Angus Sirloin of Beef with Horseradish Sauce and Micro Cress
Tuscan Tenderloin of Beef with Balsamic Roma Tomatoes
Braised Boneless Beef Short Ribs with Fig Glaze
Lemon and Herb Rubbed Statler Free-Range Chicken Breast with Lemon Aioli

Seafood
Mustard Ginger Glazed Atlantic Salmon with Rice Wine Cucumbers
Pan Roasted Codfish with Tomato, Spinach and Roasted Fennel Nage
Twin Grey Sole stuffed with Lobster and Scallops topped with Herbed Buttery Panko

Duo’s
Grilled Filet of Beef with Horseradish “Ravioli” and New England Baked Stuffed Shrimp
Herb Crusted Beef Tenderloin with Demi Glace and Seared Halibut with Fennel Pollen
Pan Roasted Lemon Statler Chicken Breast with Chimichurri & Grilled Atlantic Salmon

Vegetarian
Grilled Black Bean Cake with Sweet Potato Cowboy “Caviar”
Sun-dried Tomato, Rosemary and Polenta Cake, Basil Vegan Pesto, Balsamic Reduction
Lemon Chick Peas, Spinach, Pepitas, Roasted Fennel, Campanelle Pasta and Herbed Oil

Accompaniments

Vegetable
Carrot Wrapped Green Bean Bundles
Sautéed Summer Squash and Zucchini with Tarragon Butter
Roasted Root Vegetables
Roasted Vegetable Rose

Starch
Mashed Yukon Gold Potatoes in a Crispy Potato Basket
Garlic Roasted Baby Potatoes
Scallopèd Potato Gallette
Basmati Rice Pilaf with Fresh Bay Leaf & Thyme
Buffets & Family Style

Meat & Game

Chicken Marsala Sautéed with Mushrooms finished with Marsala and Demi Glace
Chicken Piccata Sautéed with Garlic, Shallots and White Wine finished with a Lemon Caper Sauce
Herb de Province Chicken Breast with Natural Jus
Shallot and Garlic Roasted Filet of Beef with Demi Glaze
Herb Crusted Sirloin Roast with Horseradish Sauce
Teriyaki Glazed Sirloin Tips with Toasted Sesame Seeds

Seafood

Cilantro and Lime Gilled Swordfish with Cherry Tomato Salsa
Panko Parmesan Baked Codfish with Lemon Aioli
Grilled Atlantic Salmon with Mango Chutney
Mustard Ginger Glazed Atlantic Salmon

Pasta

Porcini Chicken, Spinach, Asparagus with Creste De Gallo Pasta and Parmesan Cheese
Scituate Lobster with Asparagus, Julienne Vegetables and Tortellini with Basil Sauce
Garlicky Shrimp and Campanelle Pasta with Fresh Herbs, Lemon and Asparagus
Radiatori Pasta with Baby Spinach, Pine Nuts, Asparagus and Gorgonzola
Lemon Chick Peas, Spinach, Pepitas, Roasted Fennel, Campanelle Pasta and Herbed Oil

Vegetables

Roasted Butternut Squash with Fresh Thyme
Seasonal Roasted Vegetables
Roasted Root Vegetables
Oblique Cut Roasted Carrots with Honey Glaze

Starch

Mashed Yukon Gold Potatoes
Herb Roasted Red Creamer Potatoes
Basmati Rice Pilaf
Confetti Cous Cous
Stationed Receptions

**Asian Table**
Beef Teriyaki with Soy Glaze and Toasted Sesame Seeds
Grilled Chicken Sate with Spicy Peanut Sauce
Cool Noodle Salads of Lomein, Julienne Vegetables Dressed with Peanut Sauce in Chinese Takeout Boxes
Bao Bun Stuffed with Hoisin Glazed Pork Belly and Asian Slaw
Crispy Wonton Strips with Sweet and Sour Dipping Sauce

**Grilled Pizza**
Margherita with Fresh Basil an Fresh Mozzarella
Fig and Prosciutto with Gorgonzola (seasonal)
Spicy Shrimp Arrabbiata
Mediterranean with Olives, Feta and Artichokes

**Chef Prepared Pasta Station**
Creste De Gallo & Campanelle Pasta
*Choice of two additions:*
Oven Roasted Tomato Bolognese Sauce
Sautéed Garlicky Shrimp with Lemon & Herbs in White Wine Sauce
Grilled Chicken with Pesto Cream Sauce
Lobster and Tomato Bisque Sauce
Broccoli and Julienne Vegetables in White Wine Sauce with Cold Pressed Extra Virgin Olive Oil
*Served with Traditional Garnishes of Olive Oil, Roasted Garlic, Fresh Herbs and Parmesan Cheese*

**Carving Station**
*Served with Petite Tuscan Rolls & Accompaniments*
Whole Tuscan Tenderloin of Beef with Balsamic Roma Tomatoes
Herb Crusted Sirloin Roast with Horseradish Sauce
Rosemary Roasted Leg of Lamb with Quince Chutney
Mustard Rubbed Pork Loin with Sun Dried Cherry Compote
Slow Smoked Steamship of Beef with Mustard Tarragon Sauce

**Caribbean Station**
Jamaican Jerk Chicken with Mango Salsa
Grilled Swordfish with Pineapple Salsa
Tide Water Cole Slaw
Rice and Beans
Fried Plantain Chips with Banana Guava Sauce

**Taco Station**
Beef with Taco Seasoning
Grilled Shrimp with Peppers and Onions
Black Bean “Taco” Meat with Cilantro and Taco Sauce
*Additions: Guacamole, Tomatoes, Shredded Lettuce, Shredded Jack Cheese, Sour Cream, Salsa Fresca, Chipotle Aioli and TCT Hot Sauce*
Tortilla Chips with Fresh Salsa
Flour & Corn Tortillas

**Mac and Cheese Station**
Homemade Baked Macaroni and Cheese
Grilled Pesto Chicken with Parmesan Cheese Curls Buffalo Chicken with Crumbled Blue Cheese & Shaved Celery
Braised Boneless Beef Short Ribs
Brussel Sprout with Shallots & Bacon Sherried Mushrooms with Fresh Thyme

**Late Night Snacks**
*A fun, creative and delicious way to wrap up your evening. Savory, sweet or a little bit of both! Late night bites are a fun way to infuse a bit of your personality and create a lasting impression for your guests.*

Mini Wagyu Cheeseburger Sliders
Bacon Wrapped Tater Tots
Pretzel Bites with Assorted Ground Mustards
Grilled Cheese and Bacon with Tomato Soup Sips
Warm Cookies and Milk Shots
Powder and Cinnamon Sugar Donut Holes.
Rosemary Sea Salted Potato Gaufrettes

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Wedding Cakes

Our In-House Pastry Chef is ready to make your simple and elegant ideas come to life. With a selection of delicious and unique frostings and cake flavors, we are here to help you customize your dream wedding cake. Come with your ideas and we will be happy to discuss the options with you during your first event meeting.

Dessert Stations

Our dessert menu is constantly evolving, some recent favorites include:

**Pie Bar**
Seasonal Pies served with Vanilla Ice Cream

**Jar Bar**
4-Layer Chocolate mousse, Chocolate Turtle, Strawberry Shortcake, Seasonal Fruit Crisp, Fresh Mixed Berries

**Mini Desserts Display**
Includes an assortment of Mini Dessert Shots, Cheesecakes, Truffles, Bars and Squares

**S’more’s Station**
“Make Your Own” S’mores on our Custom Table Display

**Cupcakes**
Variety of Mixed Flavors and Frostings
Bar & Beverages

Bar menus are custom built and charged on consumption. Your event coordinator will work with you to create a wine, beer and cocktail bar that matches your taste, menu and budget parameters.

As your guests arrive, our servers can offer trays of passed sparkling wine and water. Table side service of champagne and wine may also be offered during dinner if desired.

In certain instances, alcohol may be provided by your venue.

Signature Cocktail Ideas

Mint to Be
Vodka, Tonic, Mint Leaves, Lime Juice

Blushing Bride
Vodka and Pink Lemonade

Strawberry Rosé Sangria
Brandy, Rose, Seltzer, Lemon, Orange, Strawberries

Something Blue
Vodka, Blue Curacao and Pineapple Juice

Dark and Stormy
Dark Rum, Ginger Beer, and Fresh Lime Juice

Cape Codder
Vodka and Cranberry Juice