



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

Crudite 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

Salad's

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

Scalloped Potato Galette

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 and 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



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

