



## 158 MAIN CATERING

158 Main Street, Jeffersonville, VT 05464 (802) 644-8100

CHEF JOHN J. FOLEY III

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### SAMPLE WEDDING MENU

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#### HORS D'OEUVRES (Passed)

Crab Cakes with Mango Basil Salsa, Tuna Nachos – Seared Rare Tuna, Wasabi  
Grilled Flat Breads – BBQ Chicken, Margherita, Grilled Veggie with Fresh Mozzarella  
Shrimp Cocktail with Bloody Mary Vodka Sauce, Bacon-Wrapped Scallops with Maple Glaze  
Chicken or Beef Satay with Peanut Sauce

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#### HORS D'OEUVRES - Station

**VT Artisan Cheese & Fruits Boards with Our Homemade Breads** - Grafton Cheddar, Doe's Leap Goat Cheese, Green Mountain Bleu, Blythdale Farm Brie

**Mediterranean Station** - Cured Meats, Hummus, Olives, Marinated Mushrooms, Tabbouleh, Tomato Mozzarella Salad, Grilled Marinated Vegetables, Fried Roasted Red Peppers, Lamb Meatballs with Tzatziki, Spinach & Artichoke Dip with Naan Breads

**Asian Station** - Soba Noodle Salad, Beef & Chicken Satay with Peanut Sauce, Pork Dumplings with Soy Ginger Sauce, Spicy Tuna Rolls, California Rolls, Spicy Peanut Noodle Salad with Chicken

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#### PLATED DINNER – 1<sup>st</sup> Course

Basket of our Signature Breads, Petite Salad Plate  
Organic Baby Greens Salad with Tomato, Red Onion, Carrots and Maple Balsamic Vinaigrette  
Baby Spinach, Roasted Beets, Goat Cheese and Maple Bacon Dressing  
Classic Caesar with Croutons

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#### PLATED DINNER – MAIN COURSE – Client Selects 3

1. Grilled Medallion of Tenderloin with Garlic Herb Butter, Fingerling Potato, Haricots Verts and Cabernet Demi-Glace
2. Maple & Mustard Glazed Pork Loin with Classic Mashed Potato, Garlic Broccoli and Apple Chutney
3. Chicken Roulade with Apple, Ham and VT Cheddar, Raspberry Demi-Glace, Classic Mashed Potato and Haricots Verts
4. Crab Stuffed Shrimp with Lobster Crema, Rice Pilaf and Classic Vegetable Medley
5. Honey & Soy Glazed Salmon, Mashed Potato, Sautéed Spinach and Vegetable Medley
6. Grilled Mahi Mahi, Corn Tomato Relish with Lime Compound Butter, Mashed Potato and Vegetable Medley