



SEABRIGHT BEACH CLUB

WEDDING MENU SAMPLE

MENU PLANNING

Included in this information packet are many Apple Street catering selections. These selections, while designed to satisfy any palate, can be customized to meet your specific needs and budget. Please feel free to present your ideas to Apple Street. They welcome the opportunity to provide you with a personal, creative touch.

Hors D'oeuvres

VIETNAMESE SPRING ROLLS

Avocado, Organic Lettuce, Rice Noodles, Cucumber, Thai Basil, Lemongrass-Ginger Sauce

GOURGERES

Whipped Honey Goat Cheese, Peach Preserves

LOBSTER AND JERSEY CORN FRITTERS

Lemon Tartar Sauce

FRIED CHICKEN AND WAFFLES

Pickles, Vermont Maple Syrup

FILET MIGNON CROSTINI

Horseradish, Cheddar

Stationary Platters

GOURMET CHEESE PLATTER

Assorted Domestic and Imported Cheeses served with Crostini and Flatbread, Nuts, Fruits

POACHED GULF SHRIMP

Red Onion, Feta Cheese, Baby Lettuce, Toasted Sunflower Seeds, Garden Herb Vinaigrette

Buffet

STRAWBERRY SPINACH SALAD

Spinach, Red Onion, Cucumber, Red Beets, Goat Cheese, Honey-Lavender Vinaigrette

KALE CAESAR SALAD

Oven Roasted Plum Tomatoes, Parmesan Crisps, Focaccia Croutons, Traditional Caesar Salad

GRILLED WESTOR ROSS SALMON

Romesco Sauce

BRAISED BONELESS SHORTRIBS

Natural Jus

ORECCHIETTE PASTA

Fresh Heirloom Cherry Tomato, Roasted Summer Squash, Eggplant, Garden Basil Pesto Sauce

SUMMER VEGETABLE MEDLEY

Local Squash, Roast Corn, Garden Beans, Olive Oil, Shallots, Fresh Herbs

ROASTED LEMON-THYME POTATOES

Fresh Spring Potatoes, Olive Oil, Shallots, Lemon Zest, Thyme

Desserts

CUSTOM WEDDING CAKE

ASSORTED GOURMET PASTRIES





SEABRIGHT BEACH CLUB

COCKTAIL PARTY MENU SAMPLE

Passed Hors D'oeuvres

ARINCHINI

Cacio e Pepe Rice Ball, Fresh Mozzarella, Black Truffle Aioli

EGGPLANT POLPETTE

Vegetarian Eggplant Meatballs, Pine Nuts, Pecorino, Basil, Pomodoro Dipping Sauce

BLUE CRAB AND CORN BEIGNETS

"Louisiana Style Savory Crab Fritters," Creole Remoulade Sauce

YELLOWFIN TUNA TARTARE

Crispy Wonton, Lemon Olive Oil, Chives, Avocado Puree

BUFFALO CHICKEN MEATBALLS

Sweet and Spicy Buffalo Herb Sauce, Buttermilk Ranch

FRIED CHICKEN AND WAFFLES

Pickles, Vermont Maple Syrup

SHORTRIB CROSTINI

Boursin Cheese, Smoked Tomato Jam, Crostini

Stationary Platters

CHILLED SEAFOOD RAW BAR

CHOICE OF: Lobster, Oysters, King Crab Legs, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Mussels, Horseradish Cocktail Sauce, Mignonette, Lemon Caper Aioli

Gourmet Slider Station

GRILLED VEGETABLE SLIDER

Seasonal Veggies, Basil Pesto, Fresh Mozzarella, Focaccia

BLACKENED FISH SLIDER

Cilantro Aioli, Lettuce, Tomato, Sesame Brioche

PATTY BURGER

Pepe's Sweet Relish, Cheesy Sauce, Lettuce, Tomato, Potato Bun

Dessert

ASSORTED SEASONAL DESSERT PLATTER

REHEARSAL DINNER MENU SAMPLE

Plated Dinner

SALAD OF THE HOUSE

Baby Lettuce, Seasonal Vegetables, Chickpeas, Choice of Vinaigrette

Choice of One (1) Entree

LEMON-HERB ROASTED CHICKEN

Potato Gratin, Summer Green Beans, Natural Jus

ORECCHIETTE PASTA

Fresh Heirloom Cherry Tomato, Roasted Summer Squash, Eggplant, Garden Basil Pesto Sauce

GRILLED MAHI MAHI

Basmati Rice Pilaf, Roasted Baby Heirloom Carrots, Grilled Pineapple Salsa, Moroccan BBQ Glaze

Dessert

CHOCOLATE MOUSSE PARFAIT

Seasonal Berries, Shortbread Cookie

