



ALDWORTH MANOR

WEDDING MENUS

COCKTAIL HOUR APPETIZERS

\$30 per guest

WATER STATION

An Assortment of iced water and a seasonal fresh fruit & mint infused water with clear plastic cups will be provided for your guests on arrival and remain available throughout the event.

ALDWORTH GRAZING TABLE

An inviting array of cheeses, nuts, fresh and dried fruits, crudité's and dips with crackers and breadsticks

PASSED APPETIZERS

Please choose 6 of the following Appetizers.

For the freshest and most local ingredients, we recommend that you choose from within your season, or the *Anytime* category. However, any of these options are available to you, and we will do our best to customize them for your event.

1 appetizer chosen on each row – 6 total different appetizers per guest

	<i>Early Summer</i>	<i>Mid Summer</i>	<i>Fall</i>	<i>Anytime</i>
<i>Welcoming Bites</i>	Tarragon pastry twist	Pesto & mozzarella pastry Twist	Black olive & cheddar pastry Twist	Truffle salsa & cheese pastry Twist
<i>Mini Skewers</i>	Cherry tomato, mozzarella, basil & chorizo with gazpacho shot	Prosciutto wrapped Cantaloupe	Bacon wrapped Prune or Dates	Mozzarella heart Arancini (+\$2)
<i>Crostini/ Bruschetta</i>	Asparagus & smoked salmon with cream cheese & dill	Marinated tomato with whipped ricotta & lemon thyme honey	Fig & goat cheese with mascarpone & balsamic glaze	Broccolini & queso fresco in a Phyllo cup
<i>Mini tartlet</i>	Spinach, peas & Ricotta	Roasted pepper & eggplant	Zucchini, golden raisins & goat cheese	Quiche Lorraine (bacon quiche)
<i>Seafood Appetizers</i>	Coconut shrimp with mango sauce	Duo of fresh & smoked salmon on spoon	Seared scallop & squash on spoon	Bacon wrapped scallop with a touch of Aldworth Maple
<i>Meat Appetizers</i>	Lamb meatball with cumin & cilantro and a mint yogurt dip	Marinated Italian beef skewer	Steak bites with a caramelized onion & blue cheese sauce	Chicken Satay with peanut chilli sauce

COCKTAIL HOUR APPETIZERS UPGRADE: NEW SEAFOOD TABLE

Additional \$30 per guest

Aldworth Manor Shrimp Cocktail with our seafood sauce
Lobster Roll Sliders

SALAD COURSE

\$10 per guest

Choose one plated salad and one type of bread for all guests. Served plated.

Early Summer

Bacon Bistro Salad with butter lettuce, fresh tarragon, pickled shallots & toasted walnuts with a lemon dijon vinaigrette

Summer Salad with watercress, grape, apple, cucumber, celery, blue cheese & walnuts in a lemon & olive oil dressing — garnished with fresh flowers

Mid-Summer

Aldworth Panzanella Salad with mozzarella pearls, kalamata olives and a fresh basil Italian dressing

Watermelon, Feta cheese & Arugula Salad with fresh Mint toasted pine nuts/pistachios with a balsamic vinaigrette

Fall

Aldworth Caesar Salad

Curly Kale massaged in cider vinaigrette with marinated Apple & Fennel shavings, Queso Fresco cheese & toasted Pumpkin seeds

Served with Bread :

Parker House Rolls

or

Focaccia Rolls

MAIN COURSE

\$40 per guest

Please choose three of the following options.

Your guests will pre-select their meal choice, which will be served to them, plated.

For the freshest and most local ingredients, we recommend that you choose from within your season. However, any of these options are available to you, and we will do our best to customize them, if you understand that some of the fresh items may have to be substituted if they are not available at the time of your event.

	<i>Early Summer</i>	<i>Mid-Summer</i>	<i>Fall</i>
<i>Beef</i>	Beef tenderloin with rosemary au jus served with lemon butter asparagus and creamy mashed potatoes	Thyme crusted beef tenderloin with a caper, basil & parsley salsa served with grilled zucchini, eggplant & tomato caponata	Braised Short Ribs (Beef Bourguignon), creamy mashed potatoes & Aldworth maple glazed carrots
<i>Pork</i>	Roasted pork tenderloin with a red grape & pine nut salsa cauliflower mash and butter asparagus or sugar snap peas	Roasted pork tenderloin with a grilled peach & red pepper sauce served with citrus herb rice & seasonal vegetable medley	Braised pork in a port jus, served with creamy mashed potatoes & Aldworth maple glazed carrots
<i>Chicken</i>	Caramelized chicken with a hint of lemongrass served with blistered seasonal vegetables, fresh herb salad & jasmine rice in coconut sauce	Caramelized chicken with a hint of lemongrass served with blistered seasonal vegetables, fresh herb salad & jasmine rice in coconut sauce	Chicken breast crusted with roasted mushrooms & pecans in a creamy white wine sauce with mashed potatoes and seasonal vegetables
<i>Fish</i>	Baked cod Feuilleté (in puff pastry) with roasted mushrooms in a creamy dill sauce served with roasted asparagus/seasonal vegetable	Oven roasted salmon with a cherry tomato & basil gremolata served with citrus herb rice, tzatziki & zucchini ribbons	Baked cod with a lentil, roasted mushroom & bacon crust on a mustard cream sauce, mashed potatoes & Aldworth maple glazed carrots or brussel sprouts
<i>Vegetarian</i>	Green asparagus risotto with arugula and pecorino shavings Asparagus Gemelli with spring peas, lemon, and cashew cream	Prima vera risotto with zucchini, baby peas and a hint of truffle	A medley of roasted butternut squash, carrots, sweet potatoes and sage with Aldworth maple syrup served over a bed of whipped ricotta & goat cheese topped with toasted hazelnuts
<i>Vegan</i>	Green Asparagus Risotto with Arugula & vegan 'parmesan'	Prima vera risotto with zucchini, baby peas and a hint of truffle	A medley of roasted butternut squash, carrots, sweet potatoes and sage with Aldworth maple syrup served over creamy white bean hummus topped with garlic confit & toasted hazelnuts

DESSERT COURSE

SELF-SERVE COFFEE STATION

\$5 per guest

Coffee, decaf, half-and-half, sugar

Cutting, plating, and placement on coffee/dessert station of wedding cake
or other cake or other dessert provided by others

DESSERT COURSE STATION

\$6 per guest for one option, or two for \$10 per guest

To be served at the self-serve coffee station

Option 1: Bar Cookies

Cookies

Cupcakes

Option 2: Gelato station

Pick Flavors

DESSERT COURSE MINI STATION

+\$6 per guest

Mini seasonal fruit tartlets

Mini crèmes Brûlées

Mini Panna cotta with fruit sauce

Mini Chocolate mousse

Our mission at the Aldworth Manor Kitchen is to provide the most special meal possible to celebrate the monumental occasion of your marriage. We prepare all of the food we serve right here, in-house, using whole ingredients, as locally sourced as possible, to create each meal by hand, every time.

The menu options listed here are our standard offerings. However, if there is a particular dish or dishes that you would like to have on your menu, please know that we are happy to accommodate almost any customization. Our kitchen team welcomes client input and creativity. Please contact kitchen@aldworthmanor.com with any questions or requests.

Meal cost does not include tax and service fees.