

WEDDING PACKAGES



North Shore Private Chefs



HORS D'OEUVRES

PLEASE SELECT 4

COLD

Spicy Ahi Tuna Tartare in Cucumber cup/
sesame/ lime/ citrus aioli/ chili/ cilantro

Petite Summer Melon & Feta Salads/ petite
watercress/ mint/ roasted citrus dressing

Chilled Melon & Prosciutto Skewer/ mint
salsa verde/ lemon/ EVOO/ pink
peppercorns

**Heirloom Tomato & Fresh Mozzarella
Skewer/** arugula "nutless" pesto/ EVOO/
Balsamico

Smoked Wild Salmon Salad In Endive/
celery leaf/ green apple/ tarragon/ citrus
creme fraiche

Tuscan Chicken Salad in Phyllo Tartlett/
dried cranberry/ avocado mousse/ chives/
lemon

Individual Marinated Gulf Shrimp "cocktail"
/ mango cocktail sauce/ cilantro/ pico de
gallo

**Prosciutto Wrapped Trio Summer
Melon/** mint salsa verde /raspberry honey

HOT

Grilled Bistro Beef Filet Skewer/ red wine
braised shallot jam/ horseradish cream sauce

Baked Phyllo Tartlettes/ feta & spinach

Grilled Shrimp Skewers/ Citrus & herb
Butter/ Chive & Pimenton Aioli

Dry Aged Beef Meatball/ pomodoro sauce/
taleggio fonduta/ fresh parsley

Petite Chicken & Summer Vegetable Skewers/
herb aioli/ fresh parsley

Seared Diver Scallop/ sweet corn bisque/
green apple gremolata/ lemon (add \$10/
person)

Baked Bacon Wrapped Dates/ piquillo pepper
cream sauce/ sunflower seeds/ cilantro crema

Lamb Chop Lollipops/romesco sauce/fresh
mint/citrus

Moroccan Chicken Skewers/ yogurt mint
sauce/lemon/micro greens

Crispy Vegetable Spring Rolls/ Dipping sauces

*Custom and additional hors'd oeuvres options available upon
request. Pricing Varies*

Serving Style
Stationed or Passed



North Shore Private Chefs



FIRST COURSE

PLEASE SELECT ONE

**ROASTED BEET SALAD/ARUGULA/ SPRING MIX/
PISTACHIO/GOAT CHEESE/GOLD AND BEETS/ORANGE
VINAIGRETTE**

**PEAR + PECAN SALAD/MIXED GREENS/FRISSE/
POACHED PEAR/ TOASTED PECAN/BLUE CHEESE/
HONEY-DIJON VINAIGRETTE**

**CLASSIC CAESAR SALAD/LITTLE GEM
LETTUCE/BRICHOCHÉ CROUTONS/ SHAVED PECORINO
CHEESE/IMPORTED WHITE ANCHOIVES/CUCUMBER
TOMATOE RELISH/CAESAR DRESSING**

**CHICAGO WEDGE SALAD/WEDGE ICEBERG LETTUCE/
TOMATOES/RED ONION/SCALLIONS/ BACON/GARLIC
GORONZOLA DRESSING**

*Custom first course option available upon request
Pricing Varies*

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SECOND COURSE PLEASE SELECT ONE

SMOKED TOMATO SOUP/PARMESAN-GARLIC CROUTONS

BUTTERNUT SQUASH SOUP/TOASTED/ SPICED PUMPKIN
SEEDS/MAPLE CRÈME

GRILLED CORN CHOWDER SOUP/ROASTED RED
PEPPER/CILANTRO CRÈME FRAICHE

LOBSTER BISQUE/TARRAGON/CITRUS OIL/CRÈME
FRAICHE/PERNOD

4

*Custom second course option available upon request
Pricing Varies*





THIRD COURSE
PLEASE SELECT ONE

TUSCAN STUFFED AMISH CHICKEN/HERB ROASTED MARBLE POTATOES, RATATOUILLE, ROSEMARY CHICKEN JUS

PAN-ROASTED CHICKEN/CREAMY FARRO RISOTTO CAKE, GRILLED ASPARAGUS, APPLE-TARRAGON HERB JUS

SEA BASS +\$10/ CELERIAC PUREE, CHARRED BRUSSELS SPROUTS, BLISTERED CHERRY TOMATOES, FENNEL & CITRUS SALAD, AROMATIC FUMMET

SEARED SKUNA BAY SALMON/HERB POLENTA CAKE, AMBER HONEY PARSNIP, VERJUS CARROT SALAD

LOCALLY SOURCED WHITEFISH/HEARTY FARRO, CHARRED BRUSSELS SPROUTS, LEMON CAPER & OLIVE GREMOLATA

BRAISED SHORT RIB/TRUFFLED ASIAGO POMME PUREE, CHARRED PURPLE CAULIFLOWER, SAUCE BORDELAISE

DRY AGED PIEDMONTE FILET MIGNON/ASIAGO WHIPPED POTATOES, CARAMELIZED ROOT VEGETABLES, BORDELAISE, WATERCRESS

GRILLED RIBEYE +\$10/HERB-ROASTED MARBLE POTATOES, CHARRED BROCCOLINI, RED WINE & SHALLOT BUTTER

BERKSHIRE PORK CHOP/CREAMY WHITE STONE SAGE GRITS BROCCOLINI, APPLE MOSTARDA

CHARRED CAULIFLOWER STEAK/PEARL BARLEY, BING CHERRIES, CURRIED POTATO PURÉE, VEGETABLE DEMI

*Custom third course option available upon request
Pricing Varies*



ACTION FOOD STATIONS

MEAT CARVING

RACK OF LAMB SERVED WITH ACCOUTREMONT
HERBED BEEF TENDERLOIN / BORDELAISE
BERKSHIRE PORKLOIN/ APPLE MUSTARDA
DRY AGED PRIME RIB / HOSERADISH CREAM/ JUS

*** POKE BOWLS (AHI TUNA OR WILD
SALMON WITH ACCOUTREMONT

*** CRUDO (RAW SLICED FISH WITH
SEASONAL & VARIOUS ETHNIC
GARNISHES)

*** STEAK DIANE

*** BANANAS FOSTER

LATE NIGHT BITES

TACO BAR

MAC & CHEESE BAR

CHICAGO STYLE HOTDOG BAR

CHICAGO STYLE ITALIAN BEEF

DONUT BAR

SUGAR & SWEETS

*Custom action food stations and late night bites available upon
request*

PRICES ARE PER GUEST FOR A 1-HOUR FOOD SATIONS

6



North Shore Private Chefs



BUFFET & FAMILY STYLE

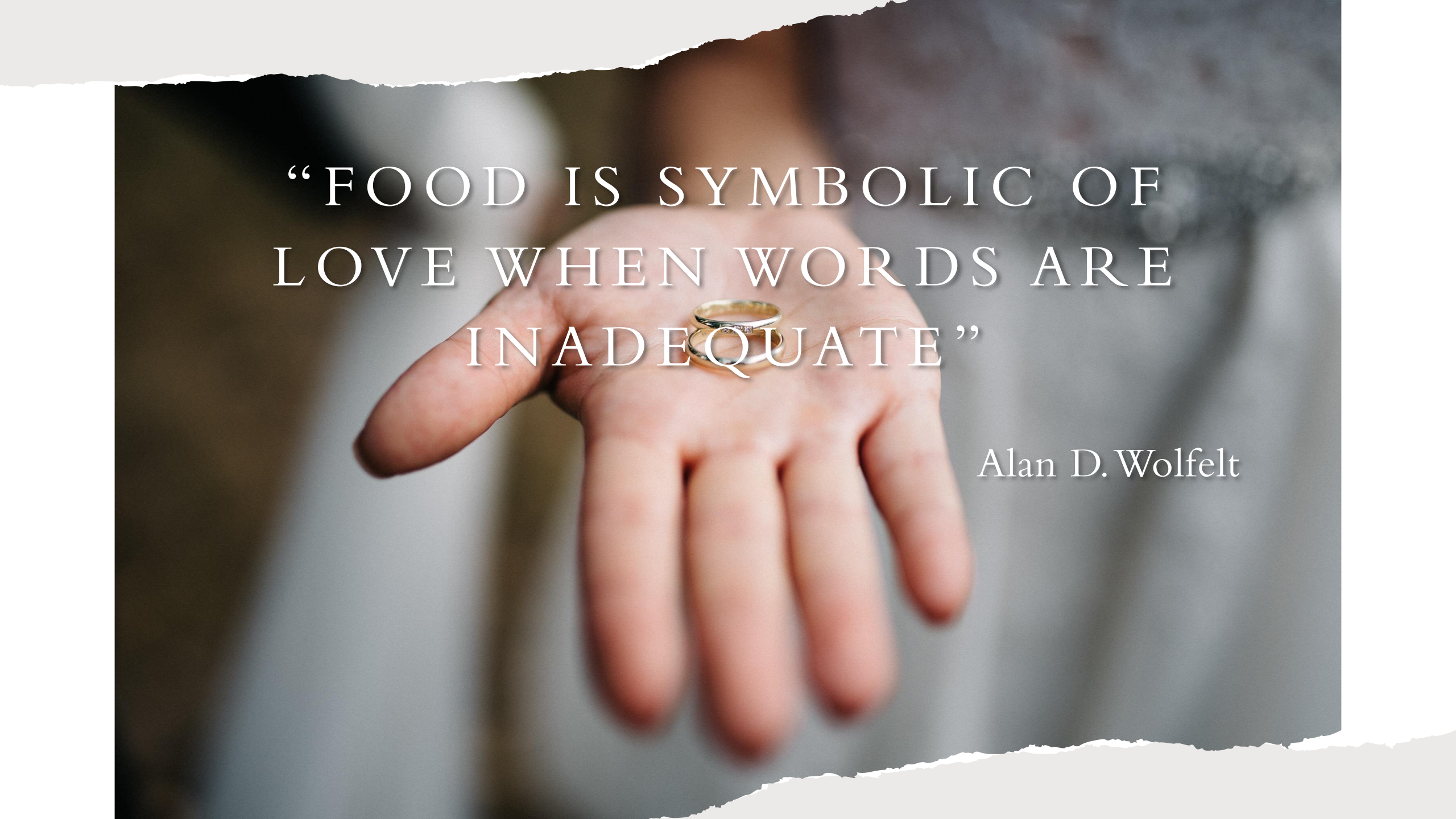
Select 2 Entrée Options and 2 Salad Options . Fresh Artisan Bread Rolls and Whipped Butter.

Entrée

- TUSCAN STUFFED AMISH CHICKEN/HERB ROASTED MARBLE POTATOES, RATATOUILLE, ROSEMARY CHICKEN JUS**
- PAN-ROASTED CHICKEN/CREAMY FARRO RISOTTO CAKE, GRILLED ASPARAGUS, APPLE-TARRAGON HERB JUS**
- SEA BASS +\$10/ CELERIAC PUREE, CHARRED BRUSSELS SPROUTS, BLISTERED CHERRY TOMATOES,FENNEL & CITRUS SALAD, AROMATIC FUMMET**
- SEARED SKUNA BAY SALMON/HERB POLENTA CAKE, AMBER HONEY PARSNIP, VERJUS CARROT SALAD**
- LOCALLY SOURCED WHITEFISH/HEARTY FARRO, CHARRED BRUSSELS SPROUTS, LEMON CAPER & OLIVE GREMOLATA**
- BRAISED SHORT RIB/TRUFFLED ASIAGO POMME PUREE, CHARRED PURPLE CAULIFLOWER, SAUCE BORDELAISE**
- DRY AGED PIEDMONTE FILET MIGNON/ASIAGO WHIPPED POTATOES, CARAMELIZED ROOT VEGETABLES, BORDELAISE, WATERCRESS**
- GRILLED RIBEYE +\$10/HERB-ROASTED MARBLE POTATOES, CHARRED BROCCOLINI, RED WINE & SHALLOT BUTTER**
- BERKSHIRE PORK CHOP/CREAMY WHITE STONE SAGE GRITS BROCCOLINI, APPLE MOSTARDA**
- CHARRED CAULIFLOWER STEAK/PEARL BARLEY, BING CHERRIES, CURRIED POTATO PURÉE, VEGETABLE DEMI**

Salad

- ROASTED BEET SALAD/ARUGULA/ SPRING MIX/ PISTACHIO/GOAT CHEESE/GOLD AND BEETS/ORANGE VINAIGRETTE**
- PEAR + PECAN SALAD/MIXED GREENS/FRISE/ POACHED PEAR/ TOASTED PECAN/BLUE CHEESE/ HONEY-DIJON VINAIGRETTE**
- CLASSIC CAESAR SALAD/LITTLE GEM LETTUCE/BRICHOCHÉ CROUTONS/ SHAVED PECORINO CHEESE/IMPORTED WHITE ANCHOIVES/CUCUMBER TOMATOE RELISH/CAESAR DRESSING**
- CHICAGO WEDGE SALAD/WEDGE ICEBERG LETTUCE/ TOMATOES/RED ONION/SCALLIONS/ BACON/GARLIC GORONZOLA DRESSING**

A close-up photograph of a hand holding two wedding rings. The hand is positioned in the center of the frame, with the fingers slightly spread. The rings are gold and silver, and are held between the thumb and index finger. The background is a blurred, dark grey color. The image has a torn paper effect at the top and bottom edges.

“FOOD IS SYMBOLIC OF
LOVE WHEN WORDS ARE
INADEQUATE”

Alan D. Wolfelt

FOOD DISPLAY'S

CRUDITÉS

ASSORTED RAW SEASONAL
VEGETABLES SERVED WITH
BUTTERMILK RANCH &
GREEN GODDESS DRESSING

CHEESE + CHARCUTERIE

SELECTION OF ARTISAN MEATS &
CHEESE, ARTISANAL BREADS, RAW
VEGETABLES, SEASONAL JAMS, NUTS
& DRIED FRUIT

RAW BAR

CHEF'S CHOICE OF OYSTERS ON THE HALF SHELL
JUMBO SHRIMP COCKTAIL
MUSSELS
ALASKAN KING CRAB
MAINE LOBSTER TAILS & CLAWS
SERVED WITH COCKTAIL SAUCE ★
UPGRADES AVAILABLE***

SWEETS TABLE

ASSORTED BROWNIES, COOKIES, BARS
CINNAMON ROLLS, DONUTS, COFFEE
CAKE & MACAROONS

Custom food displays available upon request

PRICES ARE PER GUEST FOR A 1-HOUR FOOD DISPLAY



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CHOOSE YOUR EVENT

- **Hors d'oeuvres:** \$60-\$85 per person (before dinner), or \$75-125 per person as the main event.
- **Plated meals:** \$175-\$250 per person depending on selection.
- **Buffet-style:** \$75-\$125 per person depending on selection
- **Family-style:** \$120-\$150 per person depending on selection
- **Food Stations:** \$50-\$100 per person depending on selection
- **Food Displays:** \$50-\$100 per person depending on selection



Some food options limited based on venue

Prices do not include Staff, Rentals, Delivery and Taxes

WE LOOK
FORWARD TO
SERVING YOU ON
YOUR SPECIAL
DAY!

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