

A B I G A I L K I R S C H

AT THE LOADING DOCK

WEDDING SERVED SAMPLE MENU

COCKTAIL RECEPTION

HORS D'OEUVRES

selection of eight passed hors d'oeuvres
(see full hors d'oeuvres menu)

STATIONS

TRATTORIA STATION

PASTA

select one of the following:

SHRIMP SCAMPI RISOTTO scampi tomato broth, peas, lemon zest, chives

WHITE LASAGNA spinach, leeks, basil, tomato sauce

ARTISAN CAVATAPPI butternut squash, shaved brussel sprouts, currants, rosemary ginger brown butter GREENMARKET

RIGATONI asparagus, zucchini, spinach, mushroom bolognese, ricotta salada

BAKED MACCHERONI pennette, pink ricotta tomato sauce, bacon, roasted peppers

MEATBALL SLIDERS

fire roasted pepper sauce, arugula, black pepper aioli

WARM CAPRESE

station carved fresh mozzarella, dusted in basil crumbs

topped with warm tomato salad, balsamic syrup

help yourself toppings: crispy prosciutto, pesto, cracked pepper

RUSTIC ROASTED VEGETABLES

eggplant, artichokes, red peppers, yellow squash, red onions, balsamic glaze

HOUSE-MADE BREAD & OIL

focaccia: caramelized onion olive & thyme apricot cranberry pistachio

infused oils: truffled porcini, lemon parsley, spicy pepper roast garlic

MARINATED CRACKED OLIVES & CAPERBERRIES

ARTISAN CARVING & GRIDDLE STATION

CARVED SELECTIONS select one of the following:

CHARRED TRI TIP BEEF SIRLOIN

SLOW BROASTED BEEF SHANK

BRAISED JUMBO LAMB SHANK

BALLOTINE OF TURKEY

ROASTED AMISH CHICKEN

GRIDDLED SELECTIONS select one of the following:

ROSEMARY GRILLED SALMON

CITRUS DIJON SHRIMP & SCALLOPS

SAUSAGES: CHICKEN CHORIZO & SMOKED CHICKEN APPLE

ORANGE GINGER GLAZED DUCK: SMOKED BREAST & CONFIT

served with chimichurri sauce & horseradish mustard aioli

assorted breads

IN ADDITION

BUFFALO STYLE POTATO STEAK FRIES

drizzled with frank's hot sauce gastrique & blue cheese fondue

PUB SALAD

kale, celery root, kohlrabi, fennel, broccoli leaves, bacon, crispy parmesan

cocoa nibs caraway malt vinegar dressing

MONOCHROMATIC PICKLED VEGETABLES & FRUIT

GREEN: micro cucumbers, honeydew, apples

WHITE: kohlrabi, cauliflower, fennel

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WEDDING SERVED SAMPLE MENU CONT'D

STARTER

ACHI TUNA AVOCADO SALAD

citrus cilantro tuna ceviche, avocado & grapefruit stack
carpaccio of cucumber, soft herb nest, sesame crisp

ARTISANAL BREADS

SALAD

ARUGULA SALAD

shaved fennel, toasted pine nuts, parmigiano reggiano & teardrop tomatoes
lemon dijon vinaigrette
black olive basil flatbread

INTERMEZZO

MOJITO GRANITA

tart lime mint rum ice served in a lime wedge, on a sea salt sugar bed

ENTREE CHOICE OF

ARTISAN STEAKHOUSE BEEF

peppercorn dusted beef filet, caramelized cipollini onions, ak-1 steak sauce
duck fat rosemary roasted fingerlings, cauliflower creamed spinach

OR

BRANZINO MILANESE

tomato confetti, arugula, basil oil
asparagus parmesan risotto in a light tomato broth

DESSERT

COOKIES & SHAKE

warm chocolate chip cookie dough soufflé
strawberry milkshake, chocolate salted pretzel cookie

CAKE

WHITE FLOWERS ASKEW

round stacked cake, white buttercream or fondant icing, off-set floral cascade, shimmery fondant bands crème
fraiche yellow cake, nutella buttercream with praline crunch

MOCHA & DONUTS CART

customize your own donuts

DONUTS chocolate & vanilla glazed

DRIZZLES chocolate nutella, caramel rum, raspberry ginger, apricot amaretto & port balsamic

DUSTS strawberry coconut, pretzel brittle, candied bacon & mini chips

AK SIGNATURE SWEETS AS GUEST DEPART

unique individually wrapped treats

KIRSCH KRUNCH melt in your mouth caramel corn drizzled with a trio of chocolate, nuts & raisins

KIRSCH KANDY dipped & dusted jumbo caramel chocolate filled marshmallows on homemade graham cookies

COFFEE & TEA SERVICE