

moxie | red wedding menu  
catering

## Wedding Menu

wedding menu

Displays- priced per person

**Fresh Seasonal Fruit Display** - \$3.75

**Artisanal Cheeses-** Displayed with Housemade Date Chutney and Croustades - \$3.25

**Antipasti Table-**

Cured Meats- Mortadella, Capicola, Calabrese & Finocchiona Salami - \$8.50

**Frutti di Mare:**

- Maine Lobster Salad with Tarragon-Citrus Aioli
- Ahi Tuna Poke with Rice Paper Crisps
- Shucked Oysters with Moxie Mignonette
- Poached Shrimp and Moxie Cocktail Sauce
- Chili Roasted Mussels, Served Cold
- Provencal Style Braised Squid Salad
- Cracked Crab Claws - Mustard Remoulade

Passed or Displayed- priced per piece

**Westfield Farms Goat Cheese Croquettes** with Roasted Tomato Vinaigrette - \$2.50

**Turnovers** Duck Confit, Grand Cru Gruyere & Pecan Pesto - \$2.75

**House Smoked Salmon**, Cucumber, Pickled Shallots, & Crème Fraîche - \$3.25

**Mini Tenderloin Kabobs** with Tomato Horseradish Drizzle - \$3.00

**"Lollipop" Baby Lamb Chops**, Cumin and Coriander Rubbed & Pickled Bell Peppers - \$3.50

**Lobster Sandwich** on Gaufrette with Marinated Lobster, Arugula and Moxie "Tartar" Sauce - \$3.50

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**\$44.50 per person**

The price per person includes- tier one salad choice, entrée and dessert with coffee - tea service.

Tier two salad choices are an additional charge.

### Tier One Salads

**Caesar**- Romaine Lettuce,  
Parmigiano Cheese, Croutons  
and Classic Caesar Dressing

**Iceberg**- Iceberg Lettuce,  
Baby Plum Tomatoes, Red Onions, Buttermilk Blue Cheese,  
Croutons and Balsamic Vinaigrette

**Mixed Greens**- Field Greens, Candied Nuts,  
Westfield Farms Goat Cheese and Raspberry Vinaigrette

### Tier Two Salads add \$2.50 per person

**Tomato**- Heirloom Tomatoes, Fresh Mozzarella Cheese, Fresh Basil  
with C.A.B.M. Balsamic Vinegar and Extra Virgin Olive Oil

**Arugula**- Baby Arugula, Prosciutto di Parma,  
Parmigiano Cheese and Lemon Pepper Vinaigrette

**Bibb**- Bibb Lettuce, Baked Brie,  
Seasonal Fresh Fruit and Citrus Vinaigrette

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### Entrees

**Atlantic Salmon** - Crispy Smashed Red Skin Potatoes,  
Fresh Asparagus and Green Goddess Sauce

**Pan Seared Bronzini** - Tomato & Goat Cheese Couscous,  
Petite Tomato Salad and Heirloom Tomato Vinaigrette

**Double Bell & Evans Chicken Breast** - Apple,  
Fennel & Sausage Stuffing with Rosemary Chicken Jus

**Eight Ounce CAB Filet Mignon** - Forest Mushroom Gratin,  
Seasonal Roasted Vegetables and Herb Demi Glace

**New Zealand Rack of Lamb** - Grilled Vegetable Ratatouille,  
Tomato Vinaigrette and Goat Cheese Fondue

**Veal Milanese** - Arugula, Marinated Roasted Tomatoes & Peppers  
with Tomato Aioli

**Veal Osso Bucco** - Carnaroli Risotto, Pecorino-Romano Cheese  
and Veal Jus

**Roasted Pork Tenderloin** - Roasted Apples & Cabbage with Apple  
Glaze

**Surf & Turf** - Broiled Eight Ounce CAB Filet Mignon,  
Butter Poached Cold Water Lobster Tail, Asparagus,  
Mashed Potatoes and Béarnaise Sauce (add \$20.00 per person)

### Desserts

Special Occasion Cake with Choice of Style and Flavor

Assorted Mini Pastries

Moxie Desserts Include:  
Fresh Brewed Coffee Station with Mighty Leaf Teas

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**Moxie Catering Package Bar**

Moxie catering offers a fully stocked bar featuring wine, beer, liquor, mixes and garnishes to accommodate any size event. Charges reflect the consumption of beverages per hour. Rentals and labor - not included

3 Hours - \$18.00 per person  
4 Hours - \$22.00 per person  
5 Hours - \$24.00 per person  
6 Hours - \$26.00 per person

**Premium Well**

Vodka - Skyy  
Gin - Beefeater  
Rum - Bacardi  
Tequila - Cuervo Gold  
Whiskey - Canadian Club  
Bourbon - Jim Beam  
Scotch - Cutty Sark  
Liquor not listed is available upon request at an additional charge

**Martini Bar**

Add \$10 per person for a four hour bar

Martini List available for choices

Banquet Wine List available upon request