

Wedding
WEDDING

PLATED DINNER SAMPLE MENU 1

storia
FINE CATERING



PASSED HORS D'OEUVRES

Smoked Salmon Canapé

on cucumber with red onion, lemon and capers

Crispy Pork Belly Spiedini

48-hour pressed smoked, apple cider glaze

Creamy Brie

with raspberry on pumpernickle

PLATED DINNER

Table preset with freshly baked bread & butter, iced tea and water service.

SALAD

Heirloom Cherry Tomato

charred corn, salted hazelnut, blackberry, basil, whipped goat cheese, balsamic

ENTRÉE

Grilled Center Cut Filet

creamed corn puree, charred corn, roasted mushroom ragout, blueberry demi-glace

DESSERT

Wedding Cake

Strawberry Panna Cotta

white chocolate truffle bark

Wedding

WEDDING

PLATED DINNER SAMPLE MENU 2

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FINE CATERING



PASSED HORS D'OEUVRES

Bacon-Wrapped Water Chestnut
with maple glaze

Whipped Goat Cheese Tartlet
honey, salted hazelnut and balsamic reduction

Grilled Chicken Spiedini
lemon, rosemary, and spiced greek yogurt

PLATED DINNER

Table preset with freshly baked bread & butter, iced tea and water service.

SALAD

Baby Arugula
english peas, pickled fennel, red radish, shaved parmesan, goat cheese,
lemon vinaigrette

ENTRÉE

Pan-Roasted Atlantic Salmon
parsnip risotto, charred broccolini, buttered roasted radish, basil cream

DESSERT

Lemon Cheesecake
blueberry compote & lemon curd

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BUFFET SAMPLE MENU

storia
FINE CATERING



RECEPTION STATION

Artisan Domestic and Imported Cheese

served with chef's choice of jam, dried fruits, berries, nuts, baguette crostini, and artisan crackers

BUFFET DINNER

Includes baked bread & butter.

SALAD

Caesar Salad

romaine lettuce, garlic croutons, parmesan cheese, house-made caesar dressing

CHOICE OF ENTRÉE

Roasted Atlantic Salmon

capers, parsley, and lemon beurre blanc

Coq au Vin

bone-in chicken thigh, smoked bacon, roasted mushroom, carrot, caramelized onion, in red wine demi-glace

SIDES

Roasted Asparagus

lemon and sea salt

Ancient Grains

seasonal vegetable ragout

DESSERT

Wedding Cake

Cheesecake Brownie