

THE LIBERTY WAREHOUSE

Sample

Four-Course Chef's Tasting Menu

Cocktail Reception

Butler-passed Hors d'oeuvres

*Grilled Artichoke "Hummus" Candied Lemon, Crisp Crouton
Ginger Tempura Vegetable Skewers
Crispy Marinated Salt & Pepper Shrimp
Rare Seared Tuna, Wasabi-Seaweed Salad, Sesame Chili Oil
Crispy Duck Breast, Cracked Green Pepper, Seasonal Fruit Glaze
Loin of Baby Lamb, Mint ~ Mustard Seed Glaze
Chorizo Sausage In a Blanket, Saffron ~ Mustard Dipping Sauce*

Seasonal Fruit, Cheese, and Charcuterie Display

*Chef's selection of fruit, cheese, charcuterie
vegetables, breads, and crackers
sauces and dressing to accompany*

Carving Station

*Prime marinated skirt steak and house smoked salmon with warm corn blinis
(or organic turkey)
appropriate garnitures*

Wedding Dinner

Warm Pear Salad

*fresh cider vinaigrette, curly frisee
maple glazed bacon, toasted walnuts,
goat cheese fondue*

Maine Diver Sea Scallops

*pan seared, cracked peppercorns
grilled vegetables with pesto vinaigrette*

Roasted Tenderloin of Certified Angus Beef

*mushroom "Chasseur" sauce
whipped Idaho potatoes
haricot vert*

Fresh Handpicked Berries with Sabayon Topping

crushed amaretto cookies

Wines

Domaine de la Motte Chardonnay
Coccinelle Malanche

*Certain food, beverage and guest minimums apply; please inquire
Outdoor ceremonies, cocktail receptions and dinners are available (weather permitting)*