

Wedding and Special Events Menus



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ISSELL  
HOUSE  
BED & BREAKFAST

## Hor d'Oeuvres

### Passed Tray

#### *Filet Mignon on Crostini*

Tender slices of beef topped with horseradish sauce and red bell pepper

#### *Endive with Gorgonzola and Stilton*

Crunchy endive piped with gorgonzola and stilton cheeses

#### *Acorn Squash Turnovers*

Flaky half-moon pastries filled with acorn squash purée, thyme and gruyère cheese

#### *Pork Tenderloin and Mini Buns*

Pulled pork with special barbeque sauce

#### *Parmesan Wafers*

Delicate biscuits of parmesan cheese rolled in pistachio nuts

#### *Bang Bang Chicken Won Ton Tartlets*

Poached chicken breasts prepared with sesame, peanut and ginger sauces

#### *Blue Point Crab Mornay in Bouchees*

Crabmeat in a white roux with gruyère and sherry

### Stationary Tray

#### *Wild Mushroom Pâté*

A delectable blend of wild mushrooms in a base of cream cheese, aromatic herbs and spices

#### *Baked Brie*

Baked brie topped with mushrooms, sage and pecans

#### *Mini Caesar Salad Croustades*

A traditional caesar salad served in a croustade

#### *Asian Chicken Sesame Tartlets*

Spice chicken prepared with a cilantro and peanut pesto

#### *Vegetarian Spring Rolls*

Served with peanut curry and sesame sauce

#### *Eggplant Bruschetta*

Grilled eggplant, olives, tomatoes, capers & pistachios pesto on toasted ciabatta

#### *Albondigas*

Ground beef, smoked apple wood bacon, manchego and caper creole cream sauce on crostini



## The Country Garden Wedding

### First Course

#### *Heirloom Tomato Panzanella*

Ripe tomatoes in a lemon vinaigrette with croutons

### Main Course

#### *Jamaican Jerk Chicken*

Served with mango chutney  
And marinated with lime and Jamaican spices, grilled to perfection

#### *Vegetarian Main Course*

##### *Pesto Pasta Salad*

Rotelle and fusilli pasta dressed with fresh garden peas

##### *Roasted Vegetable*

Red and yellow bell peppers, zucchini and Japanese eggplant

##### *Lemon Basil Orzo*

Orzo with lemon, basil, and olive oil

### Last Course

#### *Spring Mix Salad*

Mixed baby greens with balsamic vinaigrette

### Dessert

#### *Fresh Peach Cobbler*

Served with Fosselman's french vanilla ice cream

Choice of Two Stationary Hor d'Oeuvres and Two Tray-Passed Hor d'Oeuvres





## The Queen Victoria Wedding

### First Course

#### *Cockaleekie*

Chicken soup with leeks and barley

### Main Course

#### *Beef Tenderloin with Stilton Cheese Sauce*

Prime Angus beef roasted to perfection with a traditional Stilton sauce

#### *Vegetarian Main Course*

#### *Squash Shepherd's Pie*

Celery, onions, mushrooms, and spinach topped with mashed potatoes

#### *Mashed Potatoes*

Traditional potatoes creams with butter and cream

#### *Creamed Spinach*

Blanched spinach served with a nutmeg and cream sauce

### Dessert

#### *Plum Pudding*

Served with hard sauce



Choice of Two Stationary Hor d'Oeuvres and Two Tray-Passed Hor d'Oeuvres



## **The Renaissance Wedding**

### **First Course**

#### ***Roasted Carrot and Ginger Soup***

Topped with crème fraîche

### **Main Course**

#### ***Rock Cornish Hen with Cranberry Sauce***

Stuffed with brown rice and cranberries

#### ***Asparagus***

With lemon butter

#### ***Neeps "N" Tatties***

Rutabagas, potatoes and chives with Scotch sauce

### **Dessert**

#### ***Plum Pudding***

Served with hard sauce

Choice of Two Stationary Hor d'Oeuvres and Two Tray-Passed Hor d'Oeuvres





## The European Wedding

### First Course

#### *Vichyssoise*

A traditional French soup of potatoes and leeks

### Main Course

#### *Salmon en Papillote*

Salmon cooked in parchment paper seasoned with herbes

#### **Vegetarian**

#### *Baked Iberian Crepes*

Squash, shitake mushrooms, Spanish cheeses and port wine sauce

#### *Patatas*

Purple, red and white potatoes with red pepper aioli

#### *Haricot Vert*

Blanched French green beans sautéed in butter

### Dessert

#### *Chocolate Mousse*

Belgian chocolate with cream custard



Choice of Two Stationary Hor d'Oeuvres and Two Tray-Passed Hor d'Oeuvres



## **The International Wedding**

### **First Course**

#### ***Composed Salad***

Dragon beans, pickled shallots, hazelnuts and Maytag blue

### **Main Course**

#### ***Scallops***

Pan seared bay scallops

#### **Vegetarian**

#### ***Mushroom Risotto***

With chanterelles, porcini stock and patacabra

#### ***Israeli Couscous***

Pearl-like pasta with a delicate and creamy texture

#### ***Baby Bok Choy***

Asian cabbage

### **Dessert**

#### ***Panettone Bread Pudding***

A custard pudding with Italian fruit bread

#### ***CufTarts***

An egg cream custard with nutmeg topped with whipped cream



Choice of Two Stationary Hor d'Oeuvres and Two Tray-Passed Hor d'Oeuvres



## The Contemporary Wedding

### First Course

#### *Gazpacho*

Chilled Spanish vegetable soup, chayote and chickpea salad garnish

### Main Course

#### *Ginger Sea Bass*

With over-wilted greens

#### *Vegetarian*

#### *Orzo Pasta*

Roasted red peppers, eggplants, and red onions with lemon-olive oil vinaigrette

#### *Herb Roasted Potatoes*

Red and white new potatoes roasted with garlic and herbs

#### *Baby Zucchini and Starburst Squashes*

Baby squashes sautéed in butter

### Dessert

#### *Lemon sorbet*

With almond crisp



Choice of Two Stationary Hor d'Oeuvres and Two Tray-Passed Hor d'Oeuvres

The above menus represent only a small sample of the variety of foods available.

Food stations are popular for large gatherings and weddings where a variety of selections may be served at different locations. Guests socialize and move from one station to another, an entertaining activity in itself.

We arrange each table in a style to enhance the beauty of the food, and use fresh flowers and greenery for addition color and accent.

The following list provides some of the possible configurations of food station. We are open to suggestions depending upon the theme of the wedding or event.

### **Crudités Station**

Red Peppers, Cucumbers, Celery, Jicama, Green Beans, Asparagus, Broccoli,  
and other seasonal vegetables

Green Goddess, Caesar, and Blue Cheese Dips

### **Pasta Station**

Pasta, Pesto and Peas

Orzo with Roasted Vegetables, Feta cheese, Pine Nuts and Basil

Penne Pasta with a choice of Mushrooms, Peppers, Sun-dried Tomatoes, Broccoli,

Parmesan Cheese with Alfredo and Primavera Sauce

### **Cajun Creole Station**

Chicken Creole

Crawfish Etouffé

Shrimp Creole

Seafood or Chicken and Andouille Gumbo

Chicken and Sausage Jambalaya

Macque Choux Corn

Shrimp Remoulade



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