

WEDDING



MENU

This is a sample menu of options for the Fall & Winter Wedding season; all options are flexible to accommodate allergies, dietary restrictions, or taste preferences. Feedback is always encouraged and considered to ensure your absolute satisfaction.

Rates may vary based on the number of guests in your party and the number of food options selected.

- Hors d'oeuvres -

Holiday Eggroll – Turkey and vegetable stuffing filling with cranberry dipping sauce.

Beef Wellington Bites – Filo cup, herb cheese, marinated beef tenderloin

Caprese Skewers – Mozzarella and basil seasoned tomatoes with balsamic glaze

Stuffed Mushrooms – Mushroom caps filled with sweet potato, cilantro, and red pepper

- Entrees -

Roast Beef – Roast beef with port wine sauce served with creamy mashed potatoes and roasted vegetables

Chicken Marsala – Roasted chicken with marsala sauce served with fettuccine and asparagus

Maple Dijon Salmon – Roasted salmon with a maple Dijon glaze served with basmati herb rice and roasted vegetables

Apple Stuffed Pork Roast – Pork roast packed with apple stuffing served with sweet potato mash and roasted vegetables

- Salad & Soup -

Roasted Tomato Salad – Roasted tomatoes, arugula, Boston lettuce, basil, homemade croutons, balsamic vinaigrette

Harvest Salad – Roasted sweet potatoes, apples, almonds, red cabbage, carrot, mixed greens with a honey balsamic dressing

Butternut Fennel Soup – Light and smooth butternut squash and roasted fennel soup

Portuguese Kale Soup – Kale, linguica, potatoes, carrots, green beans, kidney beans with a light tomato broth

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