

# "Garden Style" Wedding

*Some couples know exactly what they want their Wedding Day to be like. Most of the brides, grooms and their families however come to us searching for a style of reception that best suits them and their guests. We have two different approaches that should offer you a distinct choice. We can accommodate from 70 – 125 people, using all three of our dining rooms, for Garden style receptions. This style can be done in the afternoon or evening. All Saturday evening receptions are done in this style*

*"Garden Weddings" are unique Apricots events! This is not a sit down dinner, not a buffet, nor simply food stations, but an affair where the bride & groom are the "First Guests" at their own party. Food is served from the beginning of the reception until the very end. There is no single time to sit down for dinner. From the hors d'oeuvres to dessert, guests can sample a wide variety of foods at a relaxed pace. After the initial picture taking and an opening toast, the only other responsibility for the married couple is to cut the cake. Here you can mingle with your closest friends and family for the entire afternoon.*

## *Sample Afternoon Garden Style Wedding Menu*

*(also available in the evening)*

*12:00 – 1:30 Passed & Stationary Hors*

### *D'oeuvres*

*Skewered grilled shrimp aioli*

*Mini Maine crab cakes*

*Caramelized onion tart with Maytag bleu cheese*

*Vegetable sushi rolls*

*Balsamic Black Angus beef*

*Mini Beef Wellingtons with exotic mushrooms*

*A hors d'oeuvres table offering fresh seasonal fruits, assorted cheeses and a crudité with different sauces served with assorted Ann Howard's breads*

**1:30 - 2:15**      *Seasonal Salad Table*

**Caesar Salad** with parmesan cheese & seasoned croutons  
**Tomato & Fresh Mozzarella Salad** with fresh basil & olive oil  
**Maine Crab & Calamari Salad** with citrus vinaigrette  
*All of the above served with grilled cheese breads*

**2:00 - 2:45**      *Pasta Station*

**Penne Pasta** tossed with either  
Peas, mushrooms & prosciutto Alfredo  
or  
Roast plum tomato, basil & garlic sauce  
*All pastas offered with freshly grated asiago cheese*

**2:30 - 3:15**      *Carving Table*

**Sliced Roast Sirloin of Beef** with a horseradish sauce  
**Sliced Roast Turkey** with a honey & whole grained mustard sauce  
**Sliced Roast Loin of Pork** with a spicy apricot BBQ sauce  
*All of the above served with roasted red bliss potatoes*

**3:15 - 4:30**      *Dessert & Coffee Station*

**Chocolate Mousse Wedding Cake** with a raspberry coulis & crème anglais  
**Lemon Torte** with a warm caramel sauce  
**Fresh Strawberry Flambé** over vanilla bean gelato

*The cost of your Garden Wedding Reception will depend on a number of factors. The most expensive part is the food. The average cost is \$50- \$55 per person including the Wedding Cake. Beverages are always based on consumption with a cap. This part of your bill will not be known until after your reception is finish. Costs vary greatly (\$15 - \$35 per person) with the average being \$20 per guest. With tax & gratuity "Garden Style" Wedding Receptions generally average \$80 - \$100 per person.*

*Listed on the following pages are the current offering for the stations shown in our sample menu. These are periodically updated and can be modified to best meet your tastes and needs.*

## *Passed Hors D'oeuvres Suggestions*

*A variety of passed hors d'oeuvres can be served at the start of your party. Listed below are our current offerings. Select 6 - 8 hors d'œuvres.*

*Skewered grilled shrimp aioli  
Mini Maine crab cakes with curried tomato marmalade  
Smoked salmon on chive pancakes with crème fraiche  
Baked pancetta wrapped sea scallops with apricot glaze  
California rolls  
Nori tuna with a soy sesame sauce  
Cold water lobster salad tartlet  
Coconut shrimp with a honey mustard dipping sauce*

*Caramelized onion tart with Maytag bleu cheese  
Vegetable sushi rolls  
Warm mushroom & goat cheese flan  
Crispy vegetable spring rolls  
Herbed goat cheese bruschetta with a black olive tapenade*

*Sliced breast of chicken with apricot chutney  
Prosciutto wrapped asparagus  
Grilled chicken satay with peanut sauce  
Balsamic Black Angus beef  
Mini Beef Wellingtons with exotic mushrooms  
Figs wrapped with prosciutto & honey*

## *Stationary Hors D'oeuvre*

*A hors d'oeuvres table can be set up offering a flowing selection of fresh seasonal fruits, assorted cheeses, crudite with different sauces and freshly baked breads.*

## *Seasonal Salad Table*

*A Salad Table may be offered featuring some of the following selections. Please pick one selection from each of the groupings. If a significant number of children were attending your affair we would add a fresh fruit salad selection.*

### *Green Salads*

*Country Mixed Greens Salad*

*With a mustard ~ balsamic vinaigrette*

*Caesar Salad*

*With garlic croutons & aged asiago cheese*

*Endive & Shaved Fennel Salad*

*With red onion & mandarin oranges*

### *Assorted Vegetable & Starch Salads*

*Tomato & Fresh Mozzarella Salad*

*With fresh basil & olive oil*

*Soba Noodle Salad*

*With Asian vegetable slaw*

*Tuscan White Bean Salad*

*With herbs de Provence, sundried tomatoes & calamata olives*

### *Apricots Specialty Salads*

*Grilled Sirloin Steak Salad*

*With ratatouille, goat cheese & balsamic vinegar*

*Boneless Breast of Chicken Salad*

*With honey, walnuts & fresh grapes*

*Maine Crab & Calamari Salad*

*With a citrus vinaigrette*

***All salads are served with Ann Howard's grilled cheese breads***

## *Pasta Station*

*A pasta station can be offered for your party. A single type of pasta is selected and two different sauces are offered. Pastas such as Penne, Fusilli & Farfalle are generally used because they offer a longer “al dente” period needed for this kind of service. Listed below are some of the pasta sauces we are currently offering.*

### *Sauces*

*Roast plum tomato, basil & garlic sauce*

*Fra Diavolo with spicy San Marzano tomatoes,  
roasted garlic & olive oil*

*Artichokes, capers, sundried tomato in olive oil  
with pesto & asiago cheese*

*Sweet Italian sausage, eggplant, broccoli,  
olive oil & Parmesan cheese*

*Pomodoro with grilled chicken, diced tomatoes  
fresh basil & asiago cheese*

*Black Angus Bolognese sauce*

*Carbonara with peas, mushrooms & prosciutto*

*Wild mushroom cream sauce*

*Pesto cream sauce with sundried tomatoes  
& baby artichoke hearts*

## *Carving Station*

*A carving table may be set up for your party. Each selection will be accompanied by an appropriate sauce and served with roasted red bliss potatoes. Select three (3).*

*Sliced Roast Sirloin of Beef*

*Sliced Tenderloin of Pork*

*Sliced Roast Turkey*

*Cold Poached Salmon*

*Sliced Roast Leg of Lamb*

*Cold Poach Salmon*

*Sliced breads and sauces are served with each selection. Some of the sauces offered are; honey & whole grained mustard sauce, horseradish cream & spicy apricot BBQ sauce.*

# *Wedding Cake & Dessert Table*

*A variety of wedding cakes can be prepared. Once a style of cake is determined then other desserts for the dessert table can be selected. We usually offer a chocolate dessert, non-chocolate & light dessert. A sample selection is listed below:*

*Chocolate Mousse Wedding  
vanilla butter cream, served with a raspberry coulis & creme anglais*

*Strawberry Rhubarb Crisp  
With crème anglais*

*Fresh Strawberry Flambé  
flamed in spiced rum, served over vanilla bean gelato*

## **COSTS**

*The cost of your “Garden Style” Wedding Reception will depend on a number of factors:*

### **FOOD**

*The most expensive part is the food. This cost will be determined when your final menu is decided. It will be a set fee and will be known in advance of your reception. The average cost is \$50.00 ~ \$55.00 per person including the Wedding Cake.*

### **BEVERAGES**

*Beverages are always based on consumption, but have a ceiling. This part of your bill will not be known until after your reception is finish. Nonalcoholic beverages, other than mineral water, are included in the predetermined cost of the food. Alcoholic beverage costs vary greatly ( \$20 ~ \$35 per person) with the average being \$25 per guest. The cap for daytime Weddings is \$27.50 per person and \$32.50 per person for evening Weddings.*

### **TAX & GRATUITY**

*A 6.35 % Sales tax and an 18% gratuity will be added to your food and beverage totals.*

*Wedding Receptions generally average \$80 ~ \$100 per person.*