

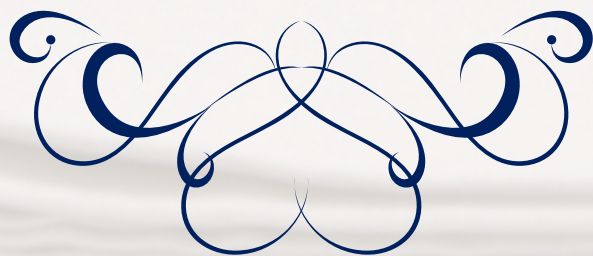


ARDEO

Mediterranean Taverna

THE FIRE OF THE MEDITERRANEAN

WEDDING MENU



Hors D'Oeuvres

-per 50 pieces

* Additional charge of \$2.00 per person on wedding packages.

COLD OPTIONS

- Stuffed Artichoke Hearts \$75
- * Shrimp Cocktail \$100
- Crab & Boursin Stuffed Deviled Eggs \$90
- Pecan Chicken Salad in Cucumber Rounds \$55
- Smoke Salmon \$75
- Assorted Canape's \$120
- Portobello Crustini \$40
- Molasses Seared Chicken with Fig Chutney \$70
- * Lobster Salad Puffs \$165
- Cheese Crudite \$60
- Bruchetta \$50
- Vegetable Stuffed Grapeleaves \$80

HOT OPTIONS

- Macadamia Crusted Chicken \$55
- * Crab Cakes \$95
- Chicken Teriyaki Skewers \$50
- Sesame Beef with Peanut Sauce \$50
- * Oyster Rockefeller \$115
- Stuffed Mushrooms \$55
- Spanikopita \$65
- Scallops & Bacon \$140
- Lamb Grapeleaves \$40
- Grilled Shrimp with Mango
- Broccoli & Cheddar Phyllo \$40
- Peanut Crusted Chicken \$60
- Clams Casino \$100
- Mediterranean Meatballs \$45
- Lebanese Mini Meat or Spinach Pies \$45

Stations

INTERNATIONAL CHEESE, FRUIT & VEGETABLE STATION - \$7.95 p.p.

A spectacular array of imported cheeses, surrounded by fresh seasonal vegetables and exotic fruit.

RAW BAR - \$15.95 p.p.

Shrimp cocktail, little necks, oysters, crab claws and mussels aglio.

MIDDLE EAST STATION - \$8.95 p.p.

Fresh baked meat and spinach pies, hummos, baba ghannouj, goat cheese with olive oil, tabouli, an array of Mediterranean olives, Lebanese bread.

ANTIPASTO - \$7.95 p.p.

Assorted cold cuts, imported cheeses, roasted red pepper, grilled eggplant, portobellos, sweet cherry peppers, imported dipping oils and artisan breads.

CARVING STATIONS - \$15.95 p.p. (*Minimum 25 people*)

(Choose one from each column)

- | | |
|-------------------------|-----------------------|
| • Black Angus Prime Rib | • Baked Ham |
| • Roast Sirloin | • Roasted Leg of Lamb |
| • Steamship Round | • Roasted Pork Loin |
| • Beef Tenderloin | • Roasted Turkey |

PASTA STATION - \$12.95 p.p.

Pastas: Penne, Farfalle and Tortellini

Sauces: Pomodoro, Pesto Cream, Alfredo and Scampi

ADD PROTEINS - \$15.95

Chicken, Shrimp, Scallops, Salmon and Italian Sausage

*Additional charges for labor and taxes

Plated Dinners

\$40.00 P.P.

Chicken Piccata

Pan seared chicken tenderloin sautéed with mushrooms, sundried tomatoes, capers and scallions finished with lemon butter.

Baked Scrod

Herb bread crumb dusted native cod baked with lemon butter.

Chicken Ardeo

Half chicken stuffed with broccoli, mushrooms, almond and mozzarella cheese.

Char Grilled Salmon

North Atlantic salmon char grilled finished with lemon butter.

Haddock Milanese

Parmesan crusted haddock seared to golden brown topped with roasted garlic and sweet herbed plum tomatoes and pecorino romano.

Mixed Grille

Ardeo famous kabobs
Choose any two lamb, chicken, swordfish, beef or shrimp

Cumin Pork

Char grilled center cut pork chop smothered with poncinis in a cumin cream sauce.

Slow Roasted Prime Rib

Salt cured and rosemary infused Rib Eye, slow roasted and laced with natural juices.

\$50.00 P.P.

Chicken Saltimbocca

Pan seared chicken breast layered with prosciutto de Parma, sage and fontina cheese smothered in thyme infused béchamel.

Chicken Oscar

Pan seared chicken breast topped with asparagus tips, lump crab meat smothered in sauce Charon.

Tarragon Swordfish

Char-grilled center cut swordfish filet topped with twin colossal shrimp laced with sauce béarnaise.

Chicken Sorrentino

Pan seared chicken breast layered with flash fried eggplant, prosciutto and vine ripened tomatoes lightly dusted with breadcrumbs finished with pinot grigio pomodoro.

Grilled Tuscan Sirloin

12 oz. High choice center cut sirloin char-grilled with a gorgonzola compound butter.

Surf and Turf

(Choose one from each column)

- Prime Rib
- Baked Stuffed Shrimp
- Angus Tips
- Jumbo Scallops

\$60.00 P.P.

Horseradish Crusted Filet Mignon

Horseradish seasoned breadcrumbs crusted filet Mignon served atop onion confit laced with truffle beurre Noire

Grilled Veal Chop

Garlic and Rosemary infused 12 oz. Veal chop char-grilled and laced with Marsala butter.

Rack of Lamb

Slow roasted pistachio crusted rack of lamb laced with minted au jus.

Pan Seared Duck Breast

10 oz. farm raised duck breast seared till crispy served atop braised fennel topped with a fig chutney.

Surf and Turf

(Choose one from each column)

- Tuscan Sirloin
- Lobster Tail
- Filet Mignon
- Tarragon Swordfish
- Veal Chop
- Jumbo Grilled Shrimp

All Dinners can be served family style

All plated dinners come with your choice of salad, starch and vegetable plus your choice of 3 appetizers (some restrictions apply)

Additional charges for labor and taxes

Buffets

\$40.00 P.P.

DINNER BUFFET

Garden Salads
Pasta Salads
Grilled Vegetables
Roasted Red Potatoes
Cheese Tortellini
Hot Vegetable Du Jour
Chicken Marsala
Baked Scrod
Roast Pork Loin
Rolls and Butter

ITALIAN BUFFET

Caesar Salad
Tomato Mozzarella Salad
Antipasto
Cheese Ravioli's
Homemade Meatballs
Eggplant Rolatini
Chicken Piccatta
Seafood Primavera
Italian Breads

\$50.00 P.P.

CRUISE STYLE BUFFET

Garden Salad
Antipasto
Shrimp & Pasta Salad
Vegetable Du Jour
Rice Pilaf
Roasted Sweet Potato
Chicken Ardeo
Baked Seafood Supreme
Carving Station
Rolls and Butter

MEDITERRANEAN

Greek Salad
Toubouli Salad
Mezza
Pinenut and Almond Rice
Grilled Vegetables
Herbed Potatoes
Assorted Kabobs
Roasted Leg of Lamb Carved
Artisan Breads and Oils

\$65.00 P.P.

Market Price P.P.

YARMOUTHPORT CLUB BUFFET

Scallops and Bacon Spinach Salad
International Mezza
Heirloom Tomato Salad
Chantilly Whipped Potatoes
Green Bean Almondine
Grilled Lamb Chops
Roasted Lobster Tail
Maryland Crab Ravioli
Carved Tenderloin

NEW ENGLAND LOBSTER BOIL

New England Clam Chowder
1 ½ lb. Boiled Lobster
Roast Chicken
Native Steamers and Mussels
Red Bliss Potatoes
Sausage
Corn on the Cob
Corn Bread

All buffets come with choice of 3 appetizers,
Cheese and Vegetable Station and coffee & tea.

Some restrictions apply.

Additional charges for labor and taxes.

Salads

GREEK SALAD

Iceberg lettuce tossed with tomatoes, onions and our homemade Greek dressing topped with pepperoncinis, kalamata olives and feta cheese garnished with tomatoes, cucumber and a lemon slice.

CAESAR SALAD

Romaine lettuce tossed with parmesan cheese and Caesar dressing garnished with croutons and grated parmesan cheese.

HOUSE SALAD

Iceberg lettuce with tomatoes, onion, carrots, cucumber and red cabbage topped with balsamic vinaigrette.

SPINACH SALAD

Crisp baby spinach tossed in a tarragon vinaigrette with tomatoes and onions garnished with toasted almonds, raisins and goat cheese.

MIXED GREENS SALAD

Wild Mixed greens tossed with tomatoes, onions, feta cheese and three onion kalamata olive vinaigrette garnished with pine nuts and fried Lebanese bread.

ESCAROLE SALAD

Fresh baby escarole tossed in mustard vinaigrette with grape tomatoes, red onions and hard cooked eggs.

ARUGULA SALAD

Fresh baby Arugula tossed with yellow tomatoes, raspberries and toasted almonds tossed with tarragon vinaigrette.

Sides

Starches

Roasted Red Skin Potatoes
Roasted Sweet Potatoes
Fingerling Potatoes
Tornado Potatoes
Pine Nut & Almond Rice
Rice Pilaf
Dauphinoise Potatoes
Lyonnaise Potatoes
Garlic Whipped Potatoes
Sweet Whipped Potatoes
Chantilly Whipped Potatoes
Baked Potato

Vegetables

Mixed Vegetables
Asparagus
Green Bean Almondine
Roasted Tomatoes
Grilled Vegetables
Zucchini
Corn on the Cobb
Squash Ratatouille
Caponata
Roasted Eggplant
Vegetable Casserole

Choice of salad, starch and vegetable with each entree.

MEDITERRANEAN TAVERNA
23V WHITES PATH
SOUTH YARMOUTH, MA
508-760-1500

ARDEO ON MAIN
644 MAIN STREET
HYANNIS, MA
508-790-1115

TUSCAN TAVERN
280 UNDERPASS ROAD
BREWSTER, MA
508-896-4200

KING'S WAY
81 KINGS CIRCUIT
YARMOUTH PORT, MA
508-362-7730

ARDEO AT WATERPLACE
1 UNION STATION
PROVIDENCE, RI
401-351-1400

WWW.DINEARDEO.COM