

*Thank you for choosing Triple Fresh for your Wedding reception. We are honored to offer our services to you for this event. At Triple Fresh we pride ourselves on offering innovative cuisine and exceptional service to bring an event together that will wow both you and your guests.*

*Below are our menu options designed to fit most budgets. Any adjustment you feel will make your day more successful are welcomed. As part of our commitment to you we can offer assistance with rental items, venues, floral designs, invitations, music or any other portion of your event. Congratulations on your engagement!*

\*As part of our standard service guests are greeted at your event by service staff offering a signature cocktail of your choice and a non-alcoholic beverage, such as our sour cherry sling, and directed to the cocktail portion of the event.

# *Stations Menu*

## **Passed Appetizers**

Your choice of three (3) appetizers

## **Stationed Appetizers**

Your choice of three (3) appetizers

## **Station One: Pasta**

Chef staffed stationed tossing pastas to order

Selection of penne and bowtie pasta

Selection of marinara, alfredo and putanesca sauce

Selection of grilled chicken and sweet Italian sausage

## **Station Two: Carving Station**

Chef staffed station carving selections to order

Choice of two (2) carved meats

## **Station Three: Sides**

Wait staff will assist guests with service

Choice of vegetable

Choice of starch

Choice of salad with dressing selection on the side

Bread basket with butter

**Dessert**

Wedding cake will be cut and served by our staff

Cake is not provided

**Beverages**

Coffee and hot tea service

Sparkling water

Still water

Lemonade

Mint infused iced tea

# *Simply Elegant Menu*

## **Passed Appetizers**

Your choice of three (3) appetizers

## **Stationed Appetizers**

Your choice of three (3) appetizers

## **Main Meal**

Your choice of one (1) main course item

Your choice of one (1) starch

Any two (2) vegetables

One (1) of our signature salads

Bread basket with herb butter

## **Dessert**

Wedding cake will be cut and served by our staff

Cake is not provided

## **Beverages**

Coffee and hot tea service

Sparkling water

Still water

Lemonade

Mint infused iced tea

# *Elevated Menu*

## **Passed Appetizers**

Your choice of three (3) appetizers

## **Stationed Appetizers**

Your choice of three (3) appetizers

## **Main Meal**

Your choice of two (2) main courses

Any one (1) of our signature salads

Your choice of starch

Any two (2) vegetable dishes

Bread basket with herbed butter

## **Dessert**

Wedding cake will be cut and served by our staff

Cake is not provided

## **Beverages**

Coffee and hot tea service

Sparkling water

Still water

Lemonade

Mint infused iced tea

# *An Affair to Remember*

## **Stationed Appetizers**

Your choice of any four (4) appetizers

## **Passed Appetizers**

Your choice of any four (4) appetizers

## **Main Meal**

Your choice of any two (2) main courses

Any one (1) of our pasta menu items

Your choice of a signature salad

One (1) starch

Any two (2) vegetables

Bread basket with garlic butter

## **Dessert**

Wedding cake will be cut and served by our staff

Cake is not provided

Family style plates of chocolate covered strawberries and triple  
decadent chocolate mousse shooters placed at each table

## **Beverages**

Coffee and hot tea service

Sparkling water

Still water

Lemonade

Mint infused iced tea

# *Breathtaking Menu*

## **Raw Bar Display**

Traditional shrimp cocktail

Crab claws

Clams on the half shell

Oysters on the half shell

Spicy seafood salad served on Japanese tasting spoon

## **Grilled Bread Display**

Traditional tomato bruschetta

Grilled bread with pesto glaze, fresh mozzarella and roasted red pepper

Crostini with herbed goat cheese and grilled asparagus

## **Anti Pasti Display**

Roasted red peppers

Grilled portabella mushrooms

Roasted artichoke hearts

Olive selection

Aged provolone

Prosciutto

Grissini

## **Gourmet Cheese Display**

Crackers and berries

Danish Blue

Brie

Fontina

8 year old aged Cheddar  
Smoked Gouda

**Passed Appetizers**

Your choice of any four (4) appetizers passed by our staff

**Main Meal**

Your choice of any three (3) main courses

Your choice of any seafood or pasta entrée

Any three (3) vegetables

Your choice of two (2) starches

Any three (2) of our signature salads

Bread basket with garlic herbed butter

**Dessert**

Wedding cake will be cut and served by our staff

Cake is not provided

Family style plates of chocolate covered strawberries and triple  
decadent chocolate mousse shooters placed at each table

**Beverages**

Coffee and hot tea service

Sparkling water

Still water

Lemonade

Mint infused iced tea

## **Table and Chair Rentals**

All packages include required food display tables.

Additional tables to consider: Guest tables, place card table, gift table, DJ and cocktail tables.

Table cost: 10.00 per table

If the ceremony is taking place at the same location as the reception, two sets of chairs will be needed.

Standard chair	2.00 ea
Wooden Folding Chair	3.50 ea
High Back Wooden Chair	10.00 ea

## **Linen**

We are pleased to offer a full range of color, texture and specialty fabrics. These linens range in price from 10.00 to 25.00 depending on size and style.

## *Appetizers*

Traditional Tomato Bruschetta  
Honeydew Melon wrapped with Prosciutto  
Herbed Sausage Stuffed Mushrooms with Balsamic Drizzle  
Vegetable Crudités with Dipping Sauce  
Brie and Granny Smith Apple in Puff Pastry  
Scallop and Bacon served in Japanese Tasting Spoon  
Sesame Chicken Bites with Coconut Curry Dipping Sauce  
Grilled Bread with Pesto Glaze, Fresh Mozzarella, and Roasted Pepper  
Udon Noodle with Shredded Pork with Sweet Chili and Cilantro Sauce  
Sticky Chicken Bites with Teriyaki Sauce  
Carrot and Cucumber with Cream Pesto Dipping Sauce  
Sesame Beef Skewer with Soy Dipping Sauce  
Vegetable Spring Rolls  
Crostiti with Herbed Goat Cheese and Grilled Asparagus  
Thai Corn Fritter with Dill Yogurt Sauce  
Honeydew Melon Wrapped With Prosciutto  
Roasted Fingerling Potato with Smoked Salmon and Crème Freche  
Wonton Crisp with Spicy Crab Salad  
Miniature Beef Wellington  
Serrano Ham Wrapped Grilled Shrimp with Cilantro  
Steamed Pork Dumpling with Soy Dipping Sauce  
Roasted Garlic Hummus on Grilled Pita Crisp  
Miniature Flank Steak Taco with Smokey Tomatillo Sauce  
Vegetable Crudités Display with Pesto Cream Sauce  
Honey Tomato Bruschetta with Ricotta  
Spicy Seafood Salad served in Miniature Martini Glass  
Danish Blue Cheese Wheel served with Candied Nuts, Berries, and Grissini  
Cilantro Rubbed Grilled Shrimp with Corn Salsa  
Seafood Spring Rolls with Chili and Lime Dipping Sauce  
Chicken Satay with Spicy Peanut Dipping Sauce  
Scallop Wrapped with Bacon  
Pork and Shrimp Dumpling with Soy and Roasted Garlic Dipping Sauce  
Miniature Tenderloin Sliders with Fried Leeks  
Heirloom Tomato and Tapenade Tartlet  
Grilled Vegetable Spring roll with Blueberry Ginger Dipping Sauce  
Miniature Crab Cake with Tomato Couli

## *Entrées*

### **Beef**

Grilled Flank Steak sliced thin and finished with Chimi Churi Sauce

Tournedos of Beef with Red Wine Demy Glace

Tenderloin of Beef with Roasted Sweet Onion, Red Wine Demy Glace, and Sherry Cream sauce

### **Chicken**

Chicken Marsala with Grilled Portabella Mushroom served over wilted greens and finished with Marsala Wine Reduction

Herb Roasted Chicken with Lavender Scented Wine Sauce

Herb Rubbed Grilled Chicken Breast served over wilted spinach and finished with Aged Provolone and Beurre Blanc

### **Pork and Turkey**

Mustard Crusted Pork Loin with Port Wine Reduction Sauce

Turkey Breast with Herb Gravy

### **Seafood and Pasta**

Poached Salmon with Lemon Dill Sauce and Fresh Tomato Relish

Roasted Red Snapper with Corn and Crab Relish

Penne Pasta tossed with Roasted Artichoke, Tomato, Capers and Fresh Escarole

## **Vegetables**

Green Beans with Garlic Butter

Grilled Vegetables Asparagus, Zucchini, Mushroom, Carrot, And Sweet Onion

Spring Vegetable Sautee with Zucchini, Cranberry Bean, Yellow Squash, Broccoli, and Roasted Garlic

Sesame Green Beans  
Honey Glazed Carrots  
Roasted Tomato.  
Vegetable Sautee with Spring Pea, Zucchini, Garbanzo Beans,  
Broccoli, and Yellow Squash tossed with fresh Herbs and  
light butter  
Roasted Carrots with Lavender  
Grilled Asparagus

## *Starch*

Individual Potato Gratin with Pistachio crust  
Sweet Potato Cake with Duchess Potato Floret  
Wild Mushroom Risotto  
Sweet Potato Crisps  
Individual Truffle Mashed Potato with Smoked Gouda  
Wild Rice and Barley Pilaf

## *Salads*

Traditional Caesar Salad with Grissini  
Field Green Salad with Walnuts, Blueberries, Tomato, and Feta  
Cheese served with Balsamic Vinaigrette  
Baby Spinach Salad with Candied Pecan, Chopped Egg, Diced  
Cucumber and Tomato served with Red Wine Mustard  
Dressing  
Field Green Salad with Slivered Almonds, Goat Cheese, Diced  
Tomato in light Greek Style Dressing