



# Triple Fresh

## Wedding Menu

### Stations Menu

Your choice of three (3) passed appetizers

Your choice of three (3) stationed 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

Wedding Cake is provided by host and cut and served by Triple Fresh Staff

### Simple and Elegant

#### **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

### 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



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### 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  
Crostinini 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 is provided by host will be cut and served by Triple Fresh Staff

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

\*Each package is designed as a starting point. Each reception will be unique based on the menu, the venue, the size of the guest list, themes, color schemes, etc.



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### **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  
Roasted Garlic Hummus with Pita Chips  
Antipasti Display  
Fresh Fruit Display  
Grilled Chicken Wings  
Honeydew Melon Wrapped with Prosciutto  
Chicken Satay with Peanut Dipping Sauce  
Sesame Chicken Skewer with Coconut Dipping Sauce

### **Gourmet Appetizers**

Wonton Crisps with Spicy Seafood Salad  
Scallops Wrapped in Bacon on a Japanese Tasting Spoon  
Miniature Beef Wellington  
Traditional Shrimp Cocktail  
Roasted Fingerling Potatoes with Smoked Salmon and Crème Freche  
Assorted Grilled Bread Display  
Traditional Tomato Bruschetta,  
Grilled Bread w/ Pesto Glaze, Fresh Mozzarella, Roasted Red Pepper, Crostini w/ Herbed Goat Cheese, and Grilled Asparagus  
Gourmet Cheese Display with Crackers and Seasonal Berries  
Miniature Crab Cake with Tomato Coulee  
Gourmet Fruit Display with Blueberry Yogurt Dipping Sauce

\*Add any gourmet appetizer for an additional 1.00/guest\*

### **Entrees**

#### **Chicken Dishes**

Chicken Marsala with a Mushroom Marsala Wine Sauce  
Chicken Picatta with Capers and White Wine Sauce  
Chicken Francaise Pan Seared with a Citrus Marinade  
Chicken Parmesan Hand Breaded and Pan Seared served with Our Homemade Marinara  
Garlic Marinated Chicken Skewers Grilled with Red Onions and Peppers, Zucchini and Squash  
Herb Rubbed Chicken with Roasted Red Peppers And Provolone served over Wilted Spinach

#### **Beef and Pork Dishes**

Grilled London Broil Sliced Thin Served with Grilled Portabella Mushroom and Red Wine Sauce  
Herb Rubbed Beef Skewers Grilled with Fresh Vegetables  
Steak Florentine Roulade sliced thin and stuffed with Ricotta Cheese and Spinach  
6 oz Grilled Filet with Bleu Cheese Cream Sauce (add 4.50pp)  
Roasted Pork Loin with a Blackberry and Wine Reduction  
Herb Roasted Pork Loin  
Pork Florentine Roulade Sliced Thin and Stuffed with Ricotta Cheese and Spinach  
Italian Sausage and Peppers



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### Seafood Dishes

- Barbequed Salmon with Pineapple Salsa and Finished with Triple Fresh New Orleans Style Barbeque Sauce
- Baked Cod with Panko Bread Crumb Crust and Served over Baby Spinach and Soba Noodle
- Grilled Salmon Skewers with Pineapple Chunks and Tomato Relish
- Jumbo Lump, Maryland Crab Cakes Finished with a Roasted Red Pepper Aioli (add 1.25pp)
- Grilled Cilantro Shrimp Skewers with Fresh Mango Salsa
- Poached Salmon in a White Wine Sauce with Fresh Herbs
- Chesapeake Chicken- Seasoned Chicken Breast Stuffed with Crab (add 1.75pp)

### Pasta Dishes

- Homemade Three Cheese Lasagna
- Vegetable Lasagna
- Penne Pasta with Meat Sauce
- Baked Ziti
- Traditional Spaghetti and Meatballs in Our Homemade Marinara

### Side Dishes

- Green Beans Almandine
- Carrots with Lavender
- Roasted Corn with Red and Green Peppers
- Steamed Vegetable Medley
- Grilled Vegetables
- Steamed Broccoli with Garlic Butter
- Roasted Tomatoes with Fresh Herbs and Parmesan Cheese
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Roasted Red Skin Potatoes with Rosemary
- Baked Potato with Sour Cream and Chives
- Breaded and Fried Potato Cakes
- Sweet Potatoes
- Duchess Potatoes
- Wild Rice
- Spanish Rice
- Wild Mushroom Risotto
- Pasta with Marinara