

Sherman Rehearsal Dinner

(select one of each course)

~Salad~

Mixed Baby Greens with Seasonal Vegetables,
and Balsamic Vinaigrette

Classic Caesar Salad, Romaine Lettuce, Croutons,
Parmesan Cheese. Served in Crisp Parmesan Cup

~First Course~

Shrimp Bisque with Chives

Salmon, Scallop & Spinach Mousse
with Tarragon Crème Fraiche

~Entrees~

Roast Pork Loin stuffed with Sautéed Apples and Dried
Fruit,

finished with Vermont Cider Maple Glaze and
served over Mashed Sweet Potatoes

Horseradish Crusted Atlantic Salmon with Lemon
Beurre Blanc and Crisp Potato Pancakes

Sautéed Statler Chicken Breast with Tarragon Cream
Sauce and Wild Rice Pilaf

The above entrees are served with Chef's selection of
seasonal vegetables

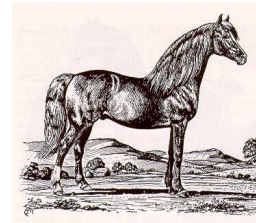
~Dessert~

Sorbet and Fresh Seasonal Fruit

Kentucky Bourbon Pecan Pie a la Mode

Coffee and Tea

\$55.00 per person



Sherman Buffet Reception

(Minimum of 50 guests)

~Salads~

(Selection of three)

Beet Salad with Tarragon

Sherry Vinaigrette

Grilled Vegetable Salad

Poppy Seed Coleslaw

Three Bean Salad

Traditional Caesar Salad

Baby Bliss Potato Salad

Mixed Baby Greens with Assorted Dressings

Marinated Cucumber Salad Sour Cream and Fresh Dill

Sesame Peanut Noodles with Asian Vegetables
and Baby Shrimp

~Sherman Carving Station~

(Selection of two)

Roasted Top Sirloin of Beef au jus

Herb Roasted Vermont Turkey with Pan Gravy
And Homemade Cranberry Sauce

Maple Glazed Ham finished with a Raisin Rum Sauce

~Entrees~

(Selection of three)

Baked Cod with Sherried Herb Crust

Breast of Chicken with Wild Mushroom Cream Sauce

Traditional Three-Cheese Lasagna finished with a Marinara
Mushroom Sauce

Roasted Pork Loin stuffed with Spinach, Pinenuts, Asiago
and Bread Crumbs with Vermont Apple Cider Maple Glaze

~Vegetables and Accompaniments~

(Selection of two)

Saffron Rice Pilaf

Herbed Cous Cous

Roasted Garlic Mashed Potatoes

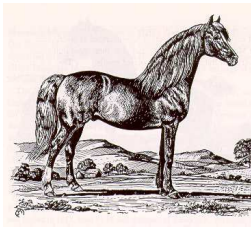
Steamed New Potatoes with Fresh Parsley

Herb-Roasted Baby Red Bliss Potatoes

Accompanied by Chef's Selection of Seasonal Vegetables

~Coffee and Tea~

\$65.00 per person



Sherman Plated Reception

~Passed Hors D'oeuvres~

(Selection of four, Vegetarian Options Upon Request)

Dilled Salmon Salad in Mini Phyllo Cups

Boursin-stuffed Mushroom Caps

Grilled Chicken Satay with Spicy Peanut Sauce

Cucumber Rounds Piped with Smoked Trout Mousse

~Stationary Display~

(Selection of two)

Fresh Fruit Display with Ginger Lime Honey

Yogurt Dipping Sauce

Vermont and International Cheese Board

Served with Assorted Crackers

Vegetable Crudités with Buttermilk Herb Dip

Black Bean and Corn Salsa with Freshly Fried Corn Tortilla Chips

~Soup or Salad~

(Select one)

*Mixed Baby Greens with Seasonal Vegetables,
and Balsamic Vinaigrette*

*Classic Caesar Salad, Romaine Lettuce, Croutons, Parmesan
Cheese*

Served in Crisp Parmesan Cup

New England Clam Chowder

Chilled Honeydew Melon Soup with Port Wine Reduction

~First Course~

(Select one)

*Southwestern Smoked Chicken Eggroll with
Avocado-Ranch Dipping Sauce*

*Twice Baked Porcini Mushroom Soufflé with Watercress Salad
and Sweet Onion-Dijon Vinaigrette*

~Entrees~

(Selection of three)

Beef

*Grilled New York Strip Steak finished with Madeira Demi-Glace
over Horseradish Mashed Potatoes*

Poultry

*Boneless Chicken Breast stuffed with Spinach, Sun Dried
Tomatoes and Feta with Roasted Shallot Sauce and Wild Rice Pilaf*

Seafood

*Boston Market Haddock with Baby Shrimp and Sugar Snap Pea
Sauté, Lemon Butter Sauce and Roasted Red Potatoes*

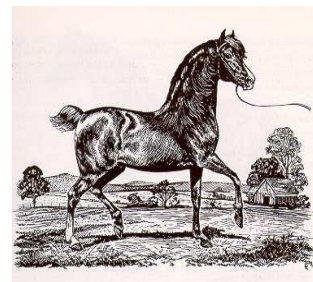
Vegetarian

Vegetable and Gruyere Strudel with Herb Buerre Blanc

*The above entrees are served with Chef's selection of seasonal
vegetables*

~Coffee and Tea~

\$65.00 per person



Woodbury Rehearsal Dinner

~Soup or Salad~

(Select one)

Chesapeake Seafood Chowder

*Classic Caesar Salad, Romaine Lettuce, Croutons, Parmesan
Cheese*

Served in Crisp Parmesan Cup

Baby Bibb Lettuce with Toasted Walnuts and Crisp Granny

Smith Apples finished with Gorgonzola Cheese and Port

Wine Vinaigrette

~First Course~

(Select one)

*Smoked Salmon Terrine with Fresh Herb and Capers Salad
and a Deviled Egg*

Leek Wrapped Roulade of Duck Breast with

Creamed Sweet Corn and Fresh Shiitake

Brioche and Brie "Grilled Cheese" topped with

Heirloom Tomatoes Relish

~Entrees~

(Selection of two)

*Pasta Primavera, a Sautéed selection of Fresh Vegetables and
Pasta*

Tossed in an Alfredo Sauce

Seared Salmon served over Sautéed Cucumber finished with

Pesto Butter and served with Pearl Cous Cous Medley

Slow Roasted Prime Rib of Beef au jus served

with Garlic Mashed Potato

Vegetarian Cassoulet with Artichoke Confit

*The above entrees are served with Chef's selection of seasonal
vegetables*

~Dessert~

(Selection of two)

Sorbet and Fresh Seasonal Fruit

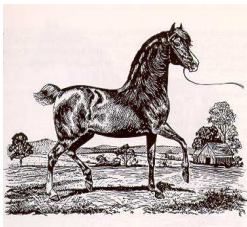
Kentucky Bourbon Pecan Pie a la mode

Chocolate Mousseline Torte finished with Raspberry Coulis

New York-Style Cheesecake finished with Fresh Strawberries

~Coffee and Tea~

\$65.00 per person



Woodbury Buffet Reception

~Salads~

(Selection of two)

Traditional Caesar Salad

Grilled Vegetable Salad

Mixed Baby Lettuce Salad with Assorted Dressings

*Fresh Mozzarella & Vine Ripe Tomatoes with
Fresh Basil and Extra Virgin Oil*

Marinated Cucumber Salad with Sour Cream and Fresh Dill

Beet Salad with Tarragon Sherry Vinaigrette

*Sesame Peanut Noodles with Asian Vegetables
and Baby Shrimp*

*Greek Salad with Marinated Artichoke Hearts,
Kalamata Olives and Imported Feta Cheese*

*Wild Mushroom & Fontina Panzanella
with Sherry Vinaigrette*

~Woodbury Carving Station~

(Selection of two)

Seared and Roasted Strip Sirloin au Jus

*Herb Roasted Vermont Turkey with Pan Gravy
And Housemade Cranberry Sauce*

*Maple Mustard Glazed Roasted Pork Loin
with Apple Coconut Chutney*

~Entrees~

(Selection of three)

*Roast Pork Loin stuffed with Spinach, Pinenuts, Asiago
and Bread Crumbs with Vermont Apple Cider Maple Glaze*

Moroccan Lamb Tagine with Dried Fruit Saffron

*Zuppa de Pesce with Scallops, Shrimp, Clams,
Calamari and Mussels*

*Sherry Tarragon Chicken with Roasted Shallots
and Crème Fraiche*

Grilled Atlantic Salmon with Lemon Butter Sauce

~Vegetables and Accompaniments~

(Selection of two)

Saffron Rice Pilaf

Herbed Cous Cous

Roasted Garlic Mashed Potatoes

Steamed New Potatoes with Fresh Parsley

Herb-Roasted Baby Red Bliss Potatoes

Accompanied by Chef's Selection of Seasonal Vegetables

~Coffee and Tea~

\$75.00 per person



Woodbury Plated Reception

~Passed Hors D'oeuvres

(Selection of six, Vegetarian Options Upon Request)

Scallops wrapped with Maple Glazed Bacon

Grilled Chicken Satay with Spicy Peanut Sauce

Wonton Triangles with Lump Crab and Cream Cheese

Cucumber Rounds piped with Smoked Trout Mousse

Atlantic Smoked Salmon with Dill Herb Crostini

Italian-cured Prosciutto with Fresh Steamed Asparagus

~Stationary Display~

(Selection of two, Vegetarian Options Upon Request)

Antipasto

*A selection of assorted Italian Meats and Cheeses, Marinated
Olives, Red Peppers, Artichoke Hearts, Tuscan White Bean Puree,
Honey Baby Onions, Marinated Mushrooms and Pepperoncini*

Vermont & International Cheese Board

Server with Assorted Crackers

~Soup and Salad~

(Select one)

A sheaf of Baby Lettuces with Mango Poppyseed Dressing

*Classic Caesar Salad, Romaine Lettuce, Croutons,
Parmesan Cheese Served in Crisp Parmesan Cup*

New England Clam Chowder

Shrimp Bisque

~First Course~

(Select one)

*Chicken and Wild Mushroom Strudel with
Tarragon Cream Sauce*

*Vegetarian Dim Sum Selection with
Ginger Soy Dipping Sauce*

*Roasted Portabella Mushroom, Escargot and Prosciutto baked on
Puff Pastry with Pernod Butter
served on Madeira Bordelaise Sauce*

~Entrees~

(Selection of three, Vegetarian Options Upon Request)

~Beef~

*Roasted Prime Rib of Beef au Jus served with
Horseradish Mashed Potatoes*

*Grilled Fillet Mignon with Port Wine Demiglace Sauce
and Two Colored Mashed Potato*

~Poultry~

*Roasted Semi- Boneless Cornish Game Hen with Dried Fruit
Cornbread Stuffing and Marsala Sauce*

Roasted Duck with Cassis Sauce and Rice and Grain Medley

~Seafood~

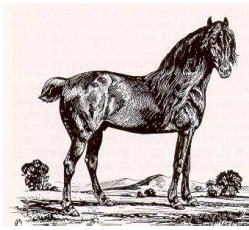
*Potato String wrapped Halibut with
Lemon Basil Beurre Blanc*

*Baked Stuffed Shrimp with Lump Crab Stuffing, Lemon Butter
Sauce and Parsley New Potatoes*

*Seared Salmon served with Sauce Choron over Crisp Potato
Pancakes*

~Coffee and Tea~

\$75.00 per person



Bullrush Buffet Reception

(Minimum of 50 guests)

~Salads~

(Selection of three)

Mixed Baby Lettuce Salad with Assorted Dressings

Traditional Caesar Salad

Fresh Mozzarella and Vine Ripe Tomatoes with Fresh Basil
and Extra Virgin Olive Oil

Grilled Vegetable Salad

Marinated Cucumber Salad with Sour Cream and Fresh Dill

Beet Salad with Tarragon Sherry Vinaigrette

Sesame Peanut Noodles with Asian Vegetables and Baby Shrimp

Greek Salad with Marinated Artichoke Hearts,
Kalamata Olives and Imported Feta Cheese

Wild Mushroom and Fontina Panzanella with Sherry Vinaigrette

Seafood Pasta Medley with Dill-Lemon Aioli

Niçoise Salad

Grilled Fresh Tuna and Provencal Vegetables

Mediterranean Lentil Salad, Imported Feta Cheese, and Kalamata Olives,
Sweet Red Bell Peppers and Rosemary-Lemon Vinaigrette

~Bullrush Carving Station~

(Selection of two)

Peppercorn Crusted Tenderloin of Beef
With Horseradish and Maple Mustard

Beef Wellington with Bordelaise Sauce

Herb-Roasted Vermont Turkey with Pan Gravy
And Housemade Cranberry Sauce

Roast Pork Loin stuffed with Spinach, Pinenuts, and Asiago
and Bread Crumbs with Vermont Apple Cider Maple Glaze

Atlantic Salmon Coulbiac

~Entrees~

(Selection of three)

Tenderloin of Beef Stroganoff

Gratinee of Seafood St. Jacques, with Scallops, Shrimp, Mussels and Crab

Baked Sole with Lump Crabmeat Stuffing

Finished with Roasted Red Pepper Champagne Sauce

Veal Saltimbocca with Marsala Sauce

Grilled Atlantic Salmon with Sautéed Peppers and Baby Tomatoes

Moroccan Lamb Tagine with Dried Fruit and Saffron

Zuppa de Pesce with Scallops, Shrimp, Clams Calamari and Mussels

Sherry Tarragon Chicken with Roasted Shallots and Crème Fraiche

~Vegetables and Accompaniments~

(Selection of two)

Roasted Garlic Mashed Potatoes

Steamed New Potatoes with Fresh Parsley

Herb-Roasted Baby Red Bliss Potatoes

Saffron Rice Pilaf

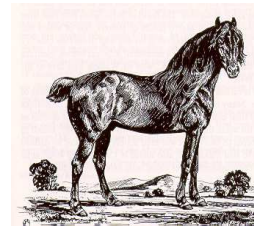
Herbed Cous Cous

Oven Crisped Three Cheese Polenta with Marinara Sauce

Accompanied by Chef's selection of seasonal vegetables

~Coffee and Tea~

\$85.00 per person



Bullrush Rehearsal Dinner

~Soup or Salad~

(Selection of two)

Lobster Bisque served with Artichoke Ravioli

A Sheaf of Baby Lettuces with
Mango Poppyseed Dressing

Classic Caesar Salad, Served in Crisp Parmesan Cup

~First Course~

(Selection of two, Vegetarian Options Upon Request)

Crab Cakes on Green Papaya Salad
with Ancho Chili Aioli

Vera Cruz Scallop and Shrimp Ceviche
in an Avocado Half

Shrimp Cocktail with a Vodka Remoulade
or Traditional Cocktail Sauce

Roulade of Duck Breast and Leek with Creamed Sweet
Corn and Shitake Mushroom

~Entrees~

(Selection of two, Vegetarian Options Upon Request)

Petite Veal Rack with Porcini Sherry Sauce
and Risotto Milanese

Sautéed Filet Mignon topped with Lump Crabmeat
and Béarnaise Sauce. Served with
Two Colored Mashed Potatoes

Potato String wrapped Halibut with
Lemon Basil Beurre Blanc

Roasted Duck with a Honey-Ginger Hoisin Glaze
and Rice and Grain Medley

~Dessert~

(Selection of two)

Tiramisu

Kentucky Pecan Pie a la mode
with Bourbon Sauce

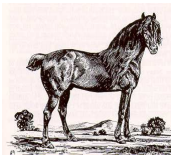
Sorbet and Fresh Seasonal Fruit

Banana Cake topped with Coconut-Ginger Crème Brulee
Garnished with Tropical Fruit

Fallen Dark Chocolate Cake in a Crepe Nest
with Wild Raspberry Sauce and Fresh Chantilly Cream

~Coffee and Tea ~

\$75.00 per person



Bullrush Plated Reception

~Passed Hors D'oeuvres~

(Selection of eight, Vegetarian Options Upon Request)

Scallops wrapped with Maple Glazed Bacon

Grilled Chicken Satay with Spicy Peanut Sauce

Wonton Triangles with Lump Crab and Cream Cheese

Brandade Fritters with Cajun Remoulade Sauce

Cucumber Rounds piped with Smoked Trout Mousse

Atlantic Smoked Salmon with Dill Herb Crostini

Italian-Cured Prosciutto with Fresh Steamed Asparagus

Coconut Shrimp with Thai Sweet-Hot Dipping Sauce

Chilled Jumbo Shrimp with Traditional Cocktail Sauce

~Stationary Display~

(Selection of two)

Fresh Fruit Display with Ginger Lime Honey

Yogurt Dipping Sauce

Brie en Croute Served with a selection of

Fresh Bread and Crackers

Smoked Fish Board

A selection of Smoked Salmon, Mussels, Trout

and traditional Garnish

Vermont and International Cheese Board

Served with assorted Crackers

Antipasto

A selection of assorted Italian Meats and Cheeses, Marinated

Olives, Red Peppers, Artichoke Hearts, Tuscan White Bean

Puree, Honey Baby Onions, Marinated Mushrooms

and Pepperoncini

~Salad and Soup~

(Select one)

A Sheaf of Baby Lettuces with Mango Poppyseed Dressing

Fresh Buffalo Mozzarella, Organic Tomatoes, Garden Basil and

Virgin Olive Oil

Classic Caesar Salad served in Crisp Parmesan Cup

New England Clam Chowder

Lobster Bisque served with Artichoke Ravioli

~First Course~

(Select one)

Shrimp and Scallops with Saffron Vermouth Sauce

in a Potato Nest

Hot and Cold Shellfish selection with Oysters on the Half Shell,

Clams Casino And Jumbo Cocktail Shrimp with Traditional

Cocktail Sauce

Corn Crepes with Asparagus and Smoked Salmon napped

with Chive Cream Sauce

Roasted Portabella Mushroom, Escargot and Prosciutto baked

on Puff Pastry with Pernod Butter served on Madeira

Bordelaise Sauce

Please Turn Over

~Entrees~

(Selection of three, Vegetarian Options Upon Request)

~Beef, Lamb, Veal and Game~

Brie Stuffed Veal Rib Chop in a fresh Breadcrumb Crust with
Marsala Demi-Glace and Twice Baked Potato

Grilled Filet Mignon with Madeira Demiglace and Two-
Colored Mashed Potato

Roasted New Hampshire Farm Raised Venison Loin with
Juniper Berry Red Wine Sauce and Sweet Potato Spaetzle

Herb Crusted Lamb Rack with Port Wine Sauce and
Mushroom Barley Risotto

Grilled Cavendish Farms Quail with Cassis Glaze and
Gorgonzola Gnocchi

~Poultry~

Boneless Duck Breast wrapped around a Plum-Ginger Nori
Roll finished with Plum Sake Sauce

Roast Semi Boneless Cornish Game Hen with Dried Fruit
Cornbread Stuffing and Marsala Sauce

~Seafood~

Baked Stuffed Shrimp with Lump Crab Stuffing, Lemon Butter
Sauce and Parsley New Potatoes

Pan Seared Sesame Crusted Tuna Steak, finished with Thai
Sweet-Hot Glaze, Served with Coconut-Scallion Jasmine Rice

Roasted Rainbow Trout stuffed with sautéed Fennel, Onion,
Celery and Breadcrumbs Served with Tomato Beurre Blanc

Seared Salmon served over sautéed Cucumber finished with
Pesto Butter Served with Pearl Cous Cous Medley

The above entrees are served with Chef's selection of seasonal vegetables

~Coffee and Tea~

\$85.00 per person