

# *Foster Country Club Wedding*

## *Additions and Substitutions*

*(Priced per Guest)*

### *Appetizers*

**Italian Wedding Soup** \$3

*Meatballs, Orzo Pasta & Fresh Spinach*

**Lobster Bisque** \$4

*Sherry Cream & Fresh Lobster*

**Seasonal Soup**

*Chef Inspired using Local and Seasonal Ingredients*

*Market Priced*

### *Salads*

**Caprese Salad** \$3

*Tomatoes, Fresh Mozzarella, Fresh Basil with a Balsamic Drizzle*

**Boston Bib Salad** \$3

*Bib, Arugula, Radicchio, Candied Walnuts, Craisins, Plum Tomatoes, Red Onions, Goat Cheese*

*Raspberry Vinaigrette*

**Seasonal Salad**

*Chef Inspired using Local and Seasonal Ingredients*

*Market Priced*

### *Vegetables*

**Green Beans with Roasted Red Peppers**

**Glazed Baby Carrots**

**Broccoli with Garlic Butter Sauce**

**Roasted Zucchini and Summer Squash**

**Vegetable Medley with Garlic Butter**

**Asparagus** \$2

**Broccoli Rabe** \$2

### *Starches*

**Roasted Garlic Whipped Potatoes**

**Roasted Red Potatoes**

**Marbled Whipped Sweet Potato**

**Rice Pilaf**

**Oven Roasted Fingerlings** \$2

### *Desserts*

**Chocolate Covered Strawberries** \$3

**Ice Cream served with Cake** \$2

**Candy Table** Starting at \$4

**Assorted Mini Pastries** \$4

***Customized and Seasonal Options are Available Upon Request***