

# Winter Weddings



## **Stationary Hors D'oeuvres**

*Elegant Colorful Display of Seasonal Fresh Fruits and Berries*

*Crostini Display with Herb Ricotta, Whipped Chevre, Brie, Savory Spreads such as Olive Tapenade, Eggplant Caponata.*

*Charcuterie Display of Olives, Roasted Peppers, Marinated Mushrooms, Fresh Mozzarella, Manchego, Gorgonzola, Capicola, Genoa, Prosciutto, and Pepperoni with Almonds and Grapes*

## **Butlered Hors D'oeuvres**

*Scallop lemon butter risotto with micro greens*



*Soup Shooters (Butternut Squash or Tomato Bisque)*

## **First Course**

*Fresh Organic Greens with Roasted Pears, Dried Cranberries, Red Onion, Gorgonzola and Toasted Walnuts with our Pomegranate Champagne Dressing*

## **Entrée Duo**

*Pan Seared Salmon served with Roasted Red Pepper Coulis  
Grilled Marinated Herb Flank Steak served with Chimichurri sauce*

## **Sides**

*Roasted Vegetable Medley of Root Vegetables  
Green Beans with Caramelized Onions and Toasted Almonds*

*Alcoholic Beverage Packages available upon request (Menu available January - March)*



# Spring Weddings



## **Stationary Hors D'oeuvres**

*Assortment of Fruits Garnished with Seasonal Berries*

*Traditional Napoli Bruschetta of Grape Tomatoes, Garlic and Basil Chiffonade on a Crostini  
Charcuterie of Italian Meats, Cheeses, Almonds, Olives and Breads (including Focaccia)*

## **Butlered Hors D'oeuvres**

*Aged Gruyere Summer Leek Tartlet*

## **First Course**

*Avocado, Orange and Jicama Salad served with Lime Cilantro Vinaigrette  
Basket of Assorted Artisan Breads and Mini Rosemary Corn Bread Muffins (GF)*

## **Entrée Duo**

*Pan Seared Salmon on a Bed of Wilted Spinach  
Grilled Marinated Chicken Breast with Orange, Honey, White Wine Basil Reduction*

## **Sides**

*Roasted Medley of Potatoes with Fresh Spring Herbs and Burrata Cheese  
Heirloom Carrots with Cumin and Ginger*

**Alcoholic Beverage Packages available upon request  
(Menu available April - June)**



# Summer Weddings



## **Pre-Ceremony Beverages**

- \*All Citrus with Lemons, Limes and Oranges Infused Water*
- \*Watermelon and Rosemary Infused Water*
- \*Strawberry Lemonade*

## **Stationary Hors D'oeuvres**

- \* Elegant Colorful Display of Seasonal Fresh Fruits with Grapes, Strawberries, Blueberries and Blackberries*
- \* Spinach Dip Served in Bread Bowl with Celery, Carrots, Crackers and Flat Breads*
- \*Charcuterie Display with Olives, Roasted Peppers, Marinated, Mushrooms, Manchego, Mozzarella, Gorgonzola, Cappicola, Genoa, Proscuitto, and Pepperoni, Crostini, and Grapes*

## **Butlered Hors D'oeuvres**

- \*Fillo Tarts with Smoked Chicken Salad, Mandarin Oranges, and Spring Onion Garnish*
- \*Grilled Mojito Shrimp Marinated in Light and Gold Rum, Raw Sugar and Lime*

## **First Course**

- \* Caprese Salad with a Twist Heirloom colored Grape Tomatoes, a few Roasted Tomatoes, Fresh Mozzarella Pieces, Basil and Olive Oil*

## **Entrée Duo**

- \*Grilled Chicken with Mango Salsa*
- \* Grilled Atlantic Salmon with Roasted Red Pepper Sauce and Basil Chiffonade*

## **Sides**

- \*Green Beans with Caramelized Onions and Toasted Almonds*
- \*Summer Risotto with Lemon Zest, Snow Peas and Asparagus Tips*

*Alcoholic Beverage Packages available upon request (Menu available July - September)*



# *Fall Weddings*



## ***Pre-Ceremony Beverage***

*Old Town Spiced Tea with Natural Orange & Cinnamon served hot or cold or Traditional Apple Cider*

## ***Display Stations***

*Charcuterie of Prosciutto, Genoa Salami, Gorgonzola, Manchego, White Cheddar with variety of Nuts, Caramelized Onions, Apple Slices, crostini and crackers*

*Warm Brie with Pumpkin Apricot topping, Nutmeg and Candied Pecans served with Ginger Snaps*

## ***Butlered Passed Hors D'oeuvres***

*Mascarpone, Blue Cheese and Caramelized Red Onion Tartlet*

*Grilled Panini with Beef Short Rib with our BBQ sauce that has just enough heat..*

## ***Salad***

*Fresh Organic Greens, Roasted Pears, Dried Cranberries, Bleu Cheese, Candied Pecans and our Raspberry Vinaigrette*

## ***Entrees***

*Chicken Roulades Stuffed with Fontina, Sun Dried Tomatoes and Spinach with Roasted Red Pepper Sauce with Fresh Basil Chiffonade*

*Irish Whiskey Marinated Pan Seared Salmon with Fresh Thyme*

## ***Sides***

*Roasted Brussels Sprouts with Onions and Cranberries*

*Smashed Yukon Gold Potatoes with White Cheddar and Sage*

***Alcoholic Beverage Packages available upon request (Menu available October – December)***



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