

SAMPLE WEDDING MENUS

Congratulations on your wedding plans! I hope we get the chance to hear what you're imagining...We'd love the opportunity to create a menu/pricing proposal for you, so please get in touch with us.

with from



617-936-0160

williamference.com/weddings

MODERN PLATED RECEPTION

COCKTAIL HOUR - HORS D'OEUVRES

Spicy Yellowfin Tuna Taco

in Wonton Shell with Pickled Ginger, Chive, & Fresno Chile

Blackened Beef Tenderloin on Crostini

Gorgonzola & Caramelized Red Onion

Miniature Crab Cake

Old Bay Remoulade & Dill

Stationary Display of Cheese & Charcuterie

Crackers, Olives, Spiced Nuts, Dried Apricots & Figs

PLATED SALAD

Mixed Greens with Goat Cheese & Maple Dijon Vinaigrette

Granny Smith Apple, Pickled Red Onion, & Candied Pecans

PLATED ENTREE

Choice of...

Filet Mignon with Peppercorn Cream Sauce

Atlantic Salmon with Dill & Shallot Butter

Wild Mushroom Risotto

Each served with Buttermilk Mashed Potatoes & Roasted Asparagus

NEW ENGLAND FAMILY STYLE

COCKTAIL HOUR - HORS D'OEUVRES

Miniature Lobster Roll

With Lemon Zest & Chive

Broiled Littleneck Clam in Hickory Smoke

Roasted Poblano, Bacon, & Maple Syrup

Thai Vegetable Spring Roll

Carrot, Pepper, Mango, Cilantro, & Coconut Green Curry

FAMILY STYLE DINNER

Sliced Heirloom Tomatoes

Olive Tapenade, Basil Oil, Balsamic Reduction

Grilled Herb-Crusted Flank Steak

Horseradish Cream Sauce

Grilled Filet of Striped Bass

Rosemary, Olive Oil, Lemon

Grilled Vegetables with Fresh Herbs

Potato Cauliflower Purée

Fresh Dinner Rolls with Softened Butter & Sea Salt

UPSCALE BUFFET

COCKTAIL HOUR - HORS D'OEUVRES

Bacon-Wrapped Sea Scallop

Spicy Apricot Chutney

Blackened Chicken Taco

Cilantro Sour Cream, Guacamole, Cotija Cheese

Watermelon Bite

Feta, Mint, Lime

BUFFET DINNER

Baby Arugula with Meyer Lemon Vinaigrette

Toasted Pistachios, Shaved Fennel, Preserved Lemon

Braised Beef Shortrib in Zinfandel Sauce

Caramelized Root Vegetables

Cedar Plank Grilled Salmon

Honey Sriracha Glaze

Eggplant Rollatini

Ricotta & Mozzarella, in Spicy Marinara

Cous Cous with Roasted Vegetables

Roasted Glazed Carrots

Honey & Parsley

Assorted Dinner Rolls

CASUAL BBQ BUFFET

COCKTAIL HOUR - HORS D'OEUVRES

Fried Mac n' Cheese

Creamy Cheddar & Panko

Prosciutto-Wrapped Pear

Orange Balsamic

Pork & Vegetable Dumpling

Sesame Soy Dipping Sauce

BUFFET DINNER

Classic Caesar Salad

Parmesan & Roasted Garlic Croutons

Potato Salad with Dijon & Herbs

BBQ Pulled Pork Shoulder

Memphis BBQ Sauce

Chimichurri Grilled Chicken Thighs

Roasted Garlic & Lemon

Grilled Corn on the Cob

Fresh Corn Bread

Get in touch for a personalized quote.



**** Sarah H



...most of the other catering companies we talked with made us feel like we were just another event to put on their calendar. From the first phone call with William, we felt he actually cared about "us"...what we wanted, why we wanted it...You will not regret having them cater your wedding!!

★★★★ 5.0/5.0

WeddingWire

Jessica said...

We couldn't have expected better food at our wedding. We had a New England beach theme...and the menu included mini lobster rolls, raw bar, clam chowder, and other awesome things. Everyone was saying it was the kind of food they'd expect from a great restaurant, not from a catering company.

Caroline H



Thumbtack

William and his team catered our wedding of about 100 people and I would highly recommend him! They truly went above and beyond both with the amazing food and constantly offering to help make things easier on us as we got closer to our wedding. The food and presentation was absolutely amazing. William also surprised us with some special treats for my husband. Their whole team was so much fun and easy to work with and I really can't say enough about how delicious the food was!



Hiring a caterer is about so much more than just food! It's about having a great team to support you on the big day. We've got the most fun, thoughtful, and enthusiastic crew around, and that's what really differentiates us. You can count on our team to provide great service and lend a genuinely positive vibe to your wedding day.

If you're looking for your caterer to be easy to work with, have your back from day one, and create a memorable meal for you and your guests, drop us a line!



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