

## TREATS SUGGESTED WEDDING RECEPTION MENU

### *Cocktail Reception*

#### *Raw Bar*

*Award-winning East Dennis oysters and native littlenecks  
freshly shucked and served on a bed of ice  
with cocktail sauce, lemon, horseradish, and*

*The Dennis Inn's special lime and cracked pepper mignonette*

#### *Tuscan Antipasto Table*

*Marinated vegetables, cheeses and meats  
served with salad greens and crusty breads*

#### *Chef-Attended Food Stations*

*Carving Station- Herb-crusted baby lamb chops,  
carved to order, with mint sauce and mustards*

*Gourmet Ravioli- 2 varieties sautéed to order  
with appropriate sauces*

*Grill Station- Chicken satés in peanut sauce  
and Korean barbecued beef*

#### *Passed hors d'oeuvre:*

*Coconut chicken with brandied apricot dipping sauce*

*Crab cakes with spicy rémoulade*

*Fig and mascarpone phyllo purses*

*Vegetarian spring rolls*

*Grilled shrimp with honey-chipotle glaze*

*Roast pork tenderloin with Granny Smith apples and Chèvre on garlic crostini*

*\$55.00*