



Wedding Packages

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Saltoftheearthcatering.com
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(508) 687-3133
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Hot Hors D'oeuvres

*SCALLOPS IN BACON
*OYSTERS ROCKEFELLER
FIRE-CRACKER SHRIMP
PROSCIUTTO WRAPPED SHRIMP
CLAMS CASINO
BACON WRAPPED CHICKEN
TERIYAKI CHICKEN SKEWERS
LEMON CHICKEN BROCHETTES
SWEDISH MEATBALLS
BEEF SATAY (TERIYAKI)
PEPPERED PORK BELLY
PULLED PORK "MINI TACO"
PIGS IN A BLANKET
*LOLLIPOP LAMB
*GARLIC LAMB BROCHETTES
*MINI CRAB CAKES
SPRING ROLLS
SPINACH AND FETA PIES
SPANAKOPITA
STUFFED MUSHROOMS
CHICKEN CORDON BLEU BITES

Cold Hors D'oeuvres

SPICY SHRIMP GUACAMOLE (CROSTINI)
SMOKED SALMON CUCUMBERS
*LOBSTER FILO
*ASSORTED SEAFOOD CANAPÉS
*CRAB SALAD ENDIVE
TUNA CRUDO TOAST POINTS
TUNA WONTON w/WASABI AIOLI
BRUSCHETTA CROSTINIS
TOMATO MOZZARELLA "SKEWERS"
GORGONZOLA PORTOBELLA CROSTINIS
WILD MUSHROOM POLENTA POINTS

DEVILED EGGS
STUFFED TOMATOES
TOMATO MOZZARELLA "SKEWERS"
GORGONZOLA-PORTOBELLA CROSTINIS
WILD MUSHROOM POLENTA POINTS
MARINATED ARTICHOKEs
GREEK "SALAD" BROCHETTES
PROSCIUTTO WRAPPED ASPARAGUS
*DUCK & FIG TOAST POINTS
TANDOORI BEEF BRUSCHETTA
BEEF TARTARE CROSTINIS

**premium item upcharge*



Silver Buffet

Hors D'oeuvres (Pick 4)

VEGETABLE SPRING ROLLS
FIRE CRACKER SHRIMP
COCONUT SHRIMP
TERIYAKI CHICKEN SKEWERS
BEEF SATAY
PEPPERED PORK BELLY
SPINACH AND FETA PIE
SPANIKOPITA

Salad (Pick 1)

GARDEN SALAD
CAESAR SALAD
BABY SPINACH AND BACON SALAD
ICEBURG SALAD
ARUGULA SALAD

Buffet Options (Pick 2)

GARLIC SHRIMP
CHICKEN PICATTA
TERIYAKI STEAK TIPS
MESQUITE CHICKEN
LEMON BUTTER SALMON
BAKED HADDOCK
STEAK AU POIVRE

Sides (Pick 2)

GRILLED ASPARAGUS IN LEMON VINAIGRETTE
TRUFFLE MASHED POTATOES
ROASTED GARDEN VEGETABLES
WILD RICE AND BASMATI PILAF BLEND



Gold Buffet

Hors D'oeuvres

(choose 4)

CHICKEN CORDON BLEU BITES
MINI CRAB CAKES
LEMONGRASS BEEF SKEWERS
BUFFALO CHICKEN MAC & CHEESE FRITTERS
TOMATO, BASIL, & BURRATA ARANCINIS
BACON WRAPPED CHICKEN THIGHS
DUCK AND FIG CROSTINIS

Salad

(choose 1)

COUS COUS SALAD
HEIRLOOM TOMATO AND BURATTA
GREEK SALAD
BRAISED BEET SALAD
BOSTON BIBB, PORK BELLY AND BLUE CHEESE
SPINACH AND PANCETTA
ARUGULA AND BACON

Pasta

(choose 1)

CHEESE TORTELLINI IN A CREAMY ALFREDO SAUCE
RIGATONI CARBONARA
PORTOBELLO MUSHROOM RAVIOLI IN A BROWNED BUTTER SAUCE

Entree

(Choose 2)

CHAR GRILLED SIRLOIN STEAK TIPS
with sauteed mushrooms & onions
SALMON CAPONATA
thyme crusted set over stewed capers and eggplant
STUFFED CHICKEN
asparagus, prosciutto, roasted peppers & homemade mozzarella, in
a brandy cream sauce
CHICKEN TERIYAKI
pineapple-ginger compote
BEEF BRACIOLE
rolled with spinach, roasted garlic and plum tomato

Side Dishes

(choose 2)

ROASTED SWEET POTATOES WITH CINNAMON & HONEY
ROASTED BRUSSEL SPROUTS WITH APPLEWOOD SMOKED BACON
ROASTED CORN WITH SHARP CHEDDAR CHEESE, JALAPEÑO & LIME
BORDELAISE POTATOES (SLICED, FLOURED AND SAUTÉED WITH HOT
OR SWEET PEPPERS & ONIONS IN RED WINE)



Platinum Buffet

Hors D'oeuvres

(choose 4)

SCALLOPS AND BACON
PASTRY WITH SPINACH & ASIAGO CHEESE FILLING
ASSORTED SEAFOOD CANAPÉ
CRAB SALAD AND ENDIVE
ARTICHOKE AND GOAT CHEESE BRUSCHETTA
FRIED RAVIOLI WITH HOMEMADE MARINARA
MINI MONTE CRISTO SANDWICHES
MAC & CHEESE CUPS W/ SEASONED CRUMBS
LOLLIPOP LAMB CHOP

Salad

(choose 2)

PEAR AND GORGONZOLA WITH ROCKET LEAF
SPINACH AND GOAT CHEESE W/ WARM PANCETTA VINAIGRETTE
FETA, WATERMELON AND ARUGULA
BRUSSEL SPROUT SALAD
TOMATO AND BURRATA
MEDITERRANEAN VEGETABLES
HORiatiki SALAD
BLEU AND BACON
CANTALOUPE, PROSCIUTTO AND SAGE

Carving Station

(choose 1)

SEA SALT PRIME RIB
SESAME CRUSTED TUNA LOIN
TENDERLOIN OF BEEF
STEAM SHIP ROUND
LONDON BROIL
LAMB LOIN
PORK LOIN

Pasta Station

(choose 3)

ALFREDO
CHICKEN CARBONARA
SHRIMP SCAMPI
PRIMAVERA
PESTO CREAM
SEAFOOD ARRABIATA
LOBSTER RAVIOLIS

Entree

(choose 2)

CHICKEN MARSALA	GORGONZOLA NY STRIP
EGG DIPPED CHICKEN FRANÇAISE	TORNADOS OF BEEF
CHICKEN PICCATA	PORK TENDERLOIN MEDALLIONS
CHICKEN & EGGPLANT SORRENTINO	HADDOCK PICCATA
BAKED STUFFED CHICKEN	HADDOCK FRANÇAISE
EGGPLANT INVOLTINI	PASTICCIO CRUSTED SALMON
RACK OF LAMB	SALMON BÉARNAISE
STEAK AU POIVRE	HALIBUT W/ SAFFRON COULIS

Side Dishes

(choose 2)

CHEDDAR BACON DUTCHESS - HONEY GLAZED CARROTS
STRING BEANS ALMONDINE - ROASTED SWEET POTATOES
ROASTED ROSEMARY POTATOES - AU GRATIN POTATOES
STIR FRIED RICE - COUS COUS
RISOTTO CROQUETTES - GRILLED ASPARAGUS
ROASTED CORN SUCCOTASH - BROCCOLINI



Plated Options

Salad Options

GARDEN SALAD

mixed greens, cherry tomatoes, bell peppers, cucumber and Parmesan croutons

CAESAR SALAD

crisp romaine, shaved romano and house caesar dressing

HARVEST SALAD

field greens, butternut squash, cherry tomatoes, sunflower seeds, raisins, apples, toasted almonds and feta cheese

TOMATO MOZZARELLA SALAD

sliced garden tomatoes, mozzarella, shaved basil, VOO, and balsamic reduction

AVOCADO CUCUMBER SALAD

chopped salad of avocado, cucumber, tomato and onion in a lemon vinaigrette

PANZANELLA

artisan bread, cucumber, tomato, shaved romano and onion tossed in olive oil and balsamic

HORIATIKI SALAD

cucumber, tomato, onion and feta cheese in a lemon vinaigrette

BEET SALAD

braised beets, red onion and heirloom tomatoes with goat cheese and dandelion greens

FATOUCH SALAD

romaine, parsley, onion, tomato, cucumber, crispy pita, za'atar and lemon garlic vinaigrette

WATERMELON SALAD

watermelon, cucumber and mint tossed in a sugarcane vinaigrette

PROSCIUTTO AND CANTALOUPE

shaved prosciutto with cantaloupe and basil leaf

SPINACH SALAD

baby spinach, tomato, hard cooked egg, red onion and pancetta vinaigrette

Soup Options

"PHO" SOUP

SHE-CRAB SOUP

LOBSTER BISQUE

SEAFOOD CHOWDER

VEGETABLE MINISTRONE

NEW ENGLAND CLAM CHOWDER

MINTED WATERMELON "SOUP"

ITALIAN WEDDING SOUP

BUTTERNUT BISQUE

TOMATO BISQUE

GAZPACHO



Main Course

Entrees

PISTACCIO CRUSTED SALMON
toasted pistachio, with tomato beurre blanc

BAKED HADDOCK
Ritz cracker baked with lemon beurre blanc

SWORDFISH PICCATA
capers, parsley and lemon butter

SWORDFISH OSCAR
asparagus, lump crab and hollandaise

GARLIC SWORDFISH VONGOLE
Parmesan butter, prosciutto and littleneck bianco

BROILED HADDOCK
wine butter and lemon broiled

BAKED STUFFED HADDOCK
cockle and sea clam stuffed, laced in a choron sauce

HADDOCK CAPRESE
baked with heirloom tomato, basil and fresh mozzarella

SALMON FLORENTINE
bacon, spinach and romano cream sauce

SALMON AU POIVRE
lightly pepper crusted with cognac butter

SHRIMP "PROVENÇAL"
kalamata olives, spinach, tomato and artichokes in
lemon and garlic butter

SHRIMP AND PROSCIUTTO
wrapped in prosciutto, laced in a burnt sage butter

BAKED STUFFED SHRIMP
crab stuffed, laced in a hollandaise sauce

SEAFOOD CASSEROLE
shrimp, haddock and scallops, ritz cracker baked, laced
in a lemon beurre blanc

PAN ROASTED HALIBUT
served with a saffron cream sauce

STEAK TIPS
teriyaki BBQ marinated

PRIME RIB
laced in au jus

BRAISED SHORT RIB
port wine braised, with fresh rosemary

GRILLED HANGER STEAK
laced in chimichurri sauce

DUCK L'ORANGE
laced in an orange brandy butter

CHICKEN SORRENTINO
eggplant, basil, provolone and pomodoro

CHICKEN OSCAR
asparagus and lump crab, laced in hollandaise

BAKED STUFFED CHICKEN
sausage stuffed with a sage butter

CHICKEN SALTIMBOCCA
layered with prosciutto, sage and swiss cheese, laced in a
marsala demi glaze

CHICKEN FRANCAISE
egg battered with parsley, capers and lemon butter

CHICKEN MARSALA
marsala butter with button mushrooms

CHICKEN PICCATA
laced in a lemon-caper butter

GRILLED CENTER CUT PORK CHOP
served with a minted apple chutney

TOMAHAWK PORK CHOP
topped with a tomato demi glaze

PORK TENDERLOIN MEDALLIONS
laced in a port wine reduction

ROASTED PORK LOIN
served with a marsala demi butter

CHICKEN PARMESAN
in a pomodoro sauce with fresh mozzarella

HOISIN GLAZED PORK CHOP
hoisin and ginger glazed

MUSTARD PARMESAN STATLER CHICKEN
mustard seed panko and Parmesan crusted, laced in a
creamy dijonnaise

CHICKEN CORDON BLEU
smoked ham and Swiss cheese stuffed with a sage
béchamel

FILLET MIGNON
served with béarnaise

NY STRIP LOIN
roasted with a truffle-parmesan butter

GRILLED VEAL CHOP
served with foie gras butter

ROASTED RACK OF LAMB
minted pan jus

GARLIC ROSEMARY LAMB LOIN
served with tzatziki sauce



Stationary Displays

MIDDLE EASTERN MEZZE
ANTIPASTO
CHEESE AND FRUIT
FRUIT DISPLAY
RAW BAR
CRUDITÉS OF VEGETABLES
MINI TACOS
BAKED POTATO
ASSORTED SLIDERS

Carving Station

MESQUITE HAM
SPIRAL HAM
SUCKLING PIG
LAMB LOIN
RACK OF LAMB
LEG OF LAMB
HONEY GINGER TURKEY
STUFFED CAPON (CHICKEN)
SESAME CRUSTED TUNA LOIN

SEA SALT PRIME RIB
BEEF ROULADEN
TENDERLOIN OR BEEF
STEAMSHIP ROUND
LONDON BROIL
CHEESE FILLED TERES MAJOR
BEEF WELLINGTON
PORK ROULADEN
PORK LOIN

Pasta Station

ALFREDO
CHICKEN CARBONARA
SHRIMP SCAMPI
PRIMAVERA
PESTO CREAM
SEAFOOD ARRABIATA
LOBSTER RAVIOLIS
AGLIO E OLIO
PARMESAN WHEEL



Sample Plated

All plated entrees include a cheese/fruit station, bread and butter

PISTACHIO CRUSTED SALMON

pork belly gratin potatoes, goat cheese and asparagus

BAKED HADDOCK

Ritz Cracker, rosemary potatoes and oven roasted Tuscan vegetables

PAN ROASTED HADDOCK

capers, parsley and lemon butter

HALIBUT STEAK

braised root vegetables and saffron cream sauce

PAN ROASTED SEA BASS

crispy speck, peppercorn risotto, horseradish pea puree

LOBSTER TAIL ALFORNO

tourne potato, haricot vert, laced in an orange hollandaise

SURF AND TURF

petite filet mignon, jumbo scampi, roasted garlic crushed potatoes and a crispy bean trio

SURF AND TURF II

petite filet mignon and lobster tail florentine, parmesan mashed and grilled asparagus

ROASTED FILET MIGNON

morels, cabernet reduction, goat cheese crushed yams and peppercorn sweet butter leeks

RACK OF LAMB

twice baked potato with gorgonzola and bacon, candied carrots, minted apricot and ginger marmalade

STATLER CHICKEN

sugarcane brined, mustard seed puree, truffle accented whipped potatoes and braised brussel leaves

CHICKEN PICATTA

lemon-caper veloute, rice pilaf and chiffonade brussel sprouts

STUFFED CHICKEN

provolone, mesquite ham, sage, horseradish cream sauce, roasted potatoes and grilled asparagus

CHICKEN PARMESAN

vodka sauce, burrata cheese and pappardelle aglio e olio



for you

Plated Options Cont...

Vegetable Options

GREEN BEAN ALMONDINE
GRILLED SQUASH
CAPONATA
BROCCOLINI
CANDIED CARROTS
BRAISED BEETS
SWEET BUTTERED LEEKS
CRISPY BEAN TRIO
HARICOT VERT
ROASTED TUSCAN VEGETABLE

GRILLED ASPARAGUS
BRUSSEL SPROUTS AND BELLIES
RICED CAULIFLOWER
STUFFED TOMATO
STUFFED ZUCCHINI
RATATOUILLE
SUCCOTASH
ROASTED MEDLEY
BRAISED ROOT VEGETABLE
BUTTERNUT SQUASH

Starch Options

GARLIC WHIPPED POTATOES
LYONNAISE POTATOES
DUCHESS POTATOES
AU GRATIN POTATOES
CRUSHED POTATOES
TOURNE POTATOES
ROASTED POTATOES
ANGEL HAIR FLAN
BAKED POTATO

TWICE BAKED WITH BACON
STICKY RICE
RICE PILAF
BASMATI RICE
RISOTTO
ROASTED SWEET POTATOES
COUS COUS
TRUFFLE WHIPPED POTATOES
WILD RICE

