

HOTEL VIKING

Newport

COCKTAIL RECEPTION

ASSORTED DOMESTIC AND IMPORTED CHEESES,
FRENCH BREAD AND GOURMET CRACKERS

NEW ENGLAND RAW BAR DISPLAY
CHILLED JUMBO SHRIMP
OYSTERS ON THE HALF SHELL
FRESH LITTLENECK CLAMS
SERVED WITH COCKTAIL SAUCE, LEMON WEDGES AND TABASCO

BUTLER PASSED HORS D' OEUUVRES

LOLLIPOP LAMB CHOPS WITH RASPBERRY-BALSAMIC
◆
CHILLED DUCK CONFIT AND WILD MUSHROOM RAGOUT IN A PHYLLO CUP
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SEARED BEEF ON AN OLIVE CROUTON WITH ROQUEFORT CHEESE
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CRISPY ASPARAGUS WITH ASIAGO
FRESH ASPARAGUS TIPS WRAPPED IN FLAKY PHYLLO

DINNER

ASSORTED ROLLS WITH BUTTER

FIRST COURSE

SPINACH & PORTABELLA RAVIOLI TOSSED IN A ROASTED TOMATO CREAM SAUCE
AND TOPPED WITH ASH BRUSHED GOAT CHEESE

SECOND COURSE

MIXED GREENS WITH PEAR TOMATOES AND CUCUMBERS,
SERVED WITH A BALSAMIC VINAIGRETTE

ENTREE

PETIT FILET AND LOBSTER TAIL
ROASTED CORN, BUTTERED FINGERLING POTATOES, AND ASPARAGUS

DESSERT

WEDDING CAKE SERVED WITH CHOCOLATE DIPPED STRAWBERRIES

SIGNATURE COFFEE AND TEA SERVICE