

HAVEN

CAFE ~ BAKERY ~ CATERING

413-637-8948

rehearsal dinner

50 guests

Passed Hors D'oeuvres

Artichoke fritters with basil and fresh lemon aioli

Moroccan lamb meatballs in yogurt curry

Lump Maine crab cakes with remoulade

First Course

Heirloom tomato stacks, kalamata olive tapenade, feta cheese and basil oil

Second course

Slow roasted salmon with caper gremolata

Spice rubbed grilled chicken with sherry tarragon vinaigrette

Roasted red potatoes with herbs de Provence

Sautéed fresh corn, lime and olive oil

Arugala, endive, avocado and pistachio oil vinaigrette

Dessert

White chocolate and mascarpone napoleon, phyllo, raspberries and dulce de leche

Haven coffee service

Taste The Love

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*We spend a lot of time and care in creating our menu. Every item is made fresh by hand. Therefore, we kindly ask that there be no substitutions made to the menu items. Thank you.

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