

# HAVEN

CAFE ~ BAKERY ~ CATERING

413-637-8948

## *June Wedding Dinner*

150 Guests

### **Passed hors d'oeuvres**

Grilled fresh figs with mascarpone and prosciutto  
Potato croquettes with roasted red pepper and goat cheese  
Oven roasted beef tenderloin with crostini and horseradish cream  
Lump Maine crab cakes with remoulade  
Potato chips with sweet pea puree and seared scallop

### **Stationary hors d'oeuvres**

Antipasto platter with grilled vegetables, marinated vegetables, and olives  
Haven's mozzarella with marinated tomatoes  
Artisinal cheeses  
Baguettes

### **First course**

Artisan breads, room temperature butter, olive oil and vinegar  
Local field greens with dried cranberries, pears, honey roasted pecans and Spanish bleu cheese

### **Second course (family style)**

Halibut or striped bass escabeche "Puerto Rican style"  
Braised beef brisket with tomato saffron sauce  
Spanish rice with gandules beans  
Grilled asparagus Spanish olive oil and smoked salt

### **Dessert**

Wedding cake - carrot and Italian cream cake  
Assorted mini-cupcakes and pastries  
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.

**[havencafebakery.com](http://havencafebakery.com)**