



[8.17.19]

## RECEPTION Plated

### passed about...

mini maryland crab cakes with a dollop of tartar  
potato cups of bacon and cheddar  
chicken satay with baby bellows and roasted tomatoes  
wild mushroom phyllo triangles

...

### plated entrée courses...

torn baby greens tossed with apple, dried cranberries  
and crumbled blue cheese then dressed in balsamic vinaigrette

### to follow...

coq au vin  
tournedo of beef topped with a horseradish crème sauce  
mélange of roast carrots, leeks & french beans  
celery root mashed potato

basket of brioche dinner rolls with herb butter

### the finalé...

brownie bites  
freshly brewed coffee and tea

This menu would run \$ 54.50 per guest based upon 20 + guests

**CELEBRATION CAKE AVAILABLE— BILLED SEPARATE**



**Back Country Market**

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