

*Emery's Wedding
Creations
and Special Events Catering*



White Glove Menu

The minute you walk in the door you will feel at ease as you come to the realization that with over 30 years experience, we are the experts at taking away your worries and helping to create the most memorable day of your life.

We understand that you have the highest expectations on your Wedding Day and our chefs are ready to prepare a first-class display of the finest food you have ever tasted. Our wait staff is the finest in the industry and will be happy to provide you with our legendary service. With our "No Compromise Attitude" you can't go wrong when you book your wedding with Emery's.

Appetizers



*“Crème Fresh” Filled Cherry Tomatoes
with a Mint Sprig and Vinegar
Reduction Sauce*



*Jumbo Sea Scallops Wrapped in Bacon
and Sautéed in Caramelized
Brown Sugar*



*Tenderloin Wrapped Asparagus
in a Borsini Cheese*



*New Zealand Lamb Chops with a
Fig Reduction Sauce and Mango Chutney*



*Bruschetta Slats with Fresh Mozzarella
Sticks Soaked in Extra Virgin Olive Oil*



*Roasted Red Bliss Potatoes Stuffed with
Bacon and Blue Cheese Crumbles*

Hot Gourmet Hors d'oeuvres

- Beef & Mushroom Brochette* Beef tenderloin are skewered together with fresh mushrooms and sweet bell peppers then covered with a tangy teriyaki sauce.
- Chicken & Pineapple Brochette* Tender chicken breast is accented with juicy chunks of pineapple topped with a delectable sweet & sour sauce.
- Blackened Chicken Sate* Blackened Chicken Sate features chicken tenders, skewered and then coated with a blackened seasoning of garlic, oregano, salt and pepper. It's also colored with paprika and spices that create mental images of the Louisiana bayou country.
- Chicken Sate* Chicken Sate features chicken tenders, skewered and then lightly brushed with teriyaki sauce, garlic, pineapple syrup and pepper sauce
- Cocktail Vegetables Egg Rolls* Cabbage, celery, mushrooms, carrots and water chestnuts with a touch of soy sauce--all vegetables are chopped, then wrapped in a delicious won ton wrapper.
- Cocktail Shrimp & Pork Egg Rolls* Carefully selected shrimp and pork compliment a medley of fresh vegetables: cabbage, celery, mushrooms, carrots, with a touch of soy sauce, all chopped then wrapped
- Scallops In Bacon* Bite-sized scallops are lightly rolled in bread crumbs and wrapped in lean, dry-cured bacon.
- Kosher Spinach Phyllo Triangle* Kosher Spinach Phyllo Triangle
- Assorted Petite Quiche* We offer a wonderful assortment to challenge your every taste sensation. From traditional Quiche Lorraine, Spinach, Herb Cheese to zesty Cajun Shrimp, they are all delicious.
- Petite Quiche Lorraine* Made only from the highest quality ingredients--half and half cream, natural Swiss cheese, premium dry cured bacon in a cream cheese pastry-- the firm but flaky crust allows the custard to remain moist and fluffy.
- Spinach & Goat Cheese Pizza* A classic blend of pesto with spinach, basil and olive oil. Accented with tomatoes, oyster mushrooms and a dollop of sharp goat cheese then placed on a medallion of crispy pizza dough.
- Vegetables Quesadilla* Each individual flour tortilla captures the spicy flavor of jalapeno peppers, tomatoes, red, yellow and green bell peppers, onions and poblano peppers. Complement that with the mellow taste of mild Cheddar and Monterey Jack cheese. Now accent it all with cilantro and a touch of garlic.
- Sesame Chicken* Medallions of chicken breast brushed with nutty sesame oil, flavored with a dash of savory teriyaki sauce then seasoned with garlic and lightly textured with sesame seeds and a hint of Japanese bread crumbs.
- Mini Crab Cakes* A delicious mixture of lump crab and crab, green, yellow and red peppers and a mixture of spices breaded with Japanese bread crumbs.
- Crab Rangoon* We start with only the most succulent morsels of snow crabmeat, then we blend in cream cheese, a touch of surimi and season our mixture with a dusting of tantalizing spices, all pocketed in a crisp, won ton wrapper.
- Franks in Puff Pastry* A cocktail size, all-beef frank wrapped in a delicious, flaky puff pastry. with the perfect blend of spices and seasonings,
- Beef & Duxelle En Croute* (Mini Beef Wellington) Beef tenderloin medallions complemented by a shitake, oyster and domestic mushroom cream Duxelle and seasoned with shallots, thyme and garlic... all nestled in flaky, French puff pastry.

Salads



*Antipasto Salad with Fresh Mozzarella,
Grape Tomatoes and Marinated
Olives and Mushrooms*



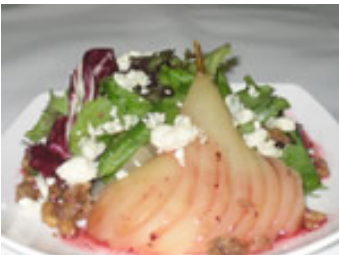
*Elevated Cobb Salad with Artichoke
Hearts and Sliced Chicken*



*Frisse Salad with Caramelized Pears
Candied Walnuts and Brie*



Vinaigrette Infused Fertucci Salad



*Poached Pear Salad with a Red Wine
Vinaigrette Dressing and
Blue Cheese Crumbles*



*Spinach Salad Topped with
Crumbled Bacon, Blue
Cheese and Fresh Fig*



*Mixed Green Salad with Grape Tomatoes,
Sliced Cucumbers and Red Onions*

Entrees



Slow Roasted Pork loin with a Spinach, Pine-Nut and Roasted Red Pepper Filling, Served with Whole Grain Mashed Potatoes in a Pork Reduction Sauce



Russet Potato Crusted Sea Bass Over Sauteed Vegetables with Seafood and Tomato Broth



Grilled Beef Tenderloin with Whipped White Potatoes, Grilled Asparagus and Roasted Red Peppers, Topped with a Demi Glaze



Pan Seared Salmon Fillet on a Bed of Wild Rice with Sautéed Green Beans Topped with a Brown Butter Sauce



Herb Roasted Chicken Breast with Seasoned Baby Red Potatoes and Grilled Vegetable Stock, served with a Creole Cream Sauce

Desserts



White Raspberry Truffle
Homemade Vanilla Ice Cream with Swirls of Raspberry Sherbet, Dipped in White Milk Chocolate, and Topped with Dark Chocolate Drizzle



Tuxedo Truffle
Homemade Vanilla and Chocolate Ice Cream, Blended with Sliced Maraschino Cherries and Almonds, Dipped in Dark Chocolate and Topped with White Chocolate Drizzle



Bermuda Heart
Homemade Vanilla Ice Cream with Swirls of Strawberry Sherbet Dipped in White Milk Chocolate and Topped with Red Chocolate Drizzle



Spumoni Wedge
Homemade Rum Ice Cream Blended with Sliced Maraschino Cherries and Almonds, Surrounded by Chocolate and Pistachio Ice Cream.



French Riviera
Homemade French Vanilla Ice Cream, Dipped in Dark Chocolate and Topped with White Chocolate Drizzle



French Vanilla Truffle
A Blend of homemade French Vanilla Ice Cream Dipped in Dark Chocolate, and Topped with Milk Chocolate Drizzle

Packages

Four Course

*Your choice of a Seated Appetizer, Salad, Entrée and Dessert
Includes Basic Color Table Linens, Linen Napkins, White Table Skirting for
the Head Table and our China Dish Set
\$45 per person*

Five Course

*Fruit and Vegetable Crudités Displayed on Skirted Table During the
Cocktail Hour.
Your choice of a Seated Appetizer, Salad, Entrée and Dessert. Includes
Basic Color Table Linens, Linen Napkins, White Table Skirting for the Head
Table and Our China Dish Set
\$50 per person*

Six Course Meal & Butler Style Hors d'oeuvres

*Fruit and Vegetable Crudités and Cheese and Crackers Displayed on
Skirted Table During the Cocktail Hour. Your Choice of 4 Passed
Hors d'oeuvres. Your Choice of a Seated Appetizer, Salad, Entrée, and
Dessert. Includes Basic Color Table Linens, Basic Color Linen Napkins,
White Table Skirting for the Head Table and Our China Dish Set
\$55 per person*

Six Course Meal Plus Passed Hors d'oeuvres and a Bar

*Fruit and Vegetable Crudités Displayed on Skirted Table During the
Cocktail Hour. Your Choice of 4 Passed Hors d'oeuvres
Your Choice of a Seated Appetizer, Salad, Entrée, and Dessert,
Also Includes Basic Color Table Linens, Linen Napkins, White Table
Skirting for the Head Table and our China Dish Set
Full Open Bar for 4 Hours with Glassware
\$75 per person*

General Information

All Packages include table linens, linen napkins, our basic china dish set, and skirting for the head table and all display tables.

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Venues must have usable kitchen facilities, or necessary kitchen equipment rental fees apply

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If you need help with rentals or you would like us to take care of the rentals altogether with the catering, our professional staff of wedding planners can accommodate you.

*

A 5 % Mass tax or 8 % RI tax will be added to your total bill

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A final count is required 14 days prior to your event. You may increase your count up to 48 hours prior

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A final payment is required 14 days prior to your event

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A 20 % deposit is required to secure your date

*

A 17 % gratuity will be added to the final bill

*

Portion sizes will vary based on the professional opinions of our culinary team

*Emery's Wedding Creations
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