

CUSTOM WEDDING MENU SAMPLES



CONGRATULATIONS!

IT'S TIME TO START PLANNING...

Looking for something different, let Chef Luke Houghton put his creative mind to work for you. We can create a one-of-a-kind menu and event that will leave a lasting memory with you and your guests. With no detail or challenge to large, Pure Catering offers unparalleled expertise in logistical planning to ensure a seamless event execution allowing our clients to be guests at their own event. Contact our event coordinator, Kelly at kellypurecatering@gmail.com or 315.573.0784 today.



LET US INTRODUCE YOU TO OUR WEDDINGS...



CUSTOM WEDDING MENU SAMPLES

STATIONED MENU SAMPLE ONE

Charcuterie and Artisan Cheese Display

Local Cheeses with Seasonal Fruit, Sliced Cured Meats,
Marinated olives, Fig Mustarda, Roasted Almonds, and Grilled
Breads

Passed Hors d'oeuvres

Buttermilk Fried East Coast Oyster

With Red Pepper Remoulade Sauce

Heirloom Tomato Gazpacho

With Cheddar Croutons

Baby Beet "Bruschetta"

With Goat Cheese Sweet Basil, and Aged Balsamic

Mini Crab Cakes

With Chipotle Aioli, and Avocado

Lamb Croquettes

With Coriander Yogurt Sauce

"Harvest Station"

Heirloom Tomato Salad

With Lively Run Farms Feta Cheese, and Lemon Basil
Vinaigrette

Roasted Root Vegetables

With Honey, and Herbs De Provence

Grilled Autumn Harvest Farms Beef Rib Eye

With Chimichurri and Horseradish Sauce

"Italian Inspired Station"

Seared East Coast Bakalao

With Lemon, and Capers, and Roasted Fennel

Orecchiette all'Amatriciana

Pasta with Pancetta, Fresh Tomato, and Peas

Butternut Squash Risotto

With Tallegio Cheese, Truffle Oil and Shaved Chestnuts

Alabama Inspired Station

Whole Roasted Young Hogs

With White BBQ Sauce, Sherry Vinegar and Dijon BBQ Sauce,
and Chipotle BBQ

Roasted Sweet Potatoes

With Swiss chard, Garlic and Smoked Pork

"Shrimp and Grits"

Sautéed Shrimp with Blue Corn Grits and Bacon Vinaigrette

CUSTOM WEDDING MENU SAMPLES



STATIONED MENU SAMPLE TWO

Charcuterie and Artisan Cheese Display

Sliced Local Cheeses with Seasonal Fruit, Sliced Cured Meats, Marinated Olives, Fig Mustarda, Roasted Almonds, and Grilled Breads

Passed Hors d'oeuvres

Chicken Croquette

With Chipotle and Red Pepper Coulis

Crispy Calamari

With Charred Tomato Vinaigrette

Eggplant Croustade

With Roasted Red Peppers, Balsamic Reduction and Goat Cheese

Bacon Wrapped Scallop

With Lemon Aioli

Harvest Salad Station

Heart of Romaine and Radicchio
With Parmesan and Garlic Dressing, Kalamata Olives and Oven Dried Tomatoes

Autumn Greens

With Candied Pecans, Cranberries, and Balsamic Vinaigrette

Artisan Bread and Rolls

Carving Station

Carved Roast Beef Sirloin

With Chimichurri Sauce, and Horseradish Aioli

Roasted Free Range Turkey

With Cranberry Chutney, and Sage Gravy

Italian Inspired Station

East Coast Haddock

Baked with Panko, Herb Crumbs and Lemon

Orecchiette all'Amatriciana

Pasta with Pancetta, Fresh Tomato, and Peas

Butternut Squash Risotto

With Taleggio Cheese, Truffle Oil and Shaved Chestnuts

CUSTOM WEDDING MENU SAMPLES

PLATED MENU SAMPLE ONE

Tasting of Local Cheeses and Charcuterie

Lively Runs "Cayuga Blue" with Marinated Strawberries
Muranda English Style Cheddar with Belgium Endive,
Pears and Butternut Squash Oil
Cowlick Farms 3-year Old Gouda with Red Wine &
Blueberry Aspic, and Wild Flower Honey
Dano's Smoked Hungarian Sausage
Homemade Wild Boar Prosciutto with Fig Mustard

Passed Hors d'oeuvres

Heirloom Tomato Gazpacho Shooters

"BBQ" Pork Belly

With Tart Apples, and New York Maple Syrup

Wild Stripe Bass Ceviche

With Coriander and Avocado

Buffalo Carpaccio

With Arugula, Capers, and
Roasted Blue Oyster Cultivation Mushrooms

Seared Tuna

French Breakfast Radishes, Crispy Shallots and Cucumber

Grilled Red Curry Squash and Baby Brussel Spouts

With Roasted Pecans, and Brown Butter, Cumin
and Citrus Vinaigrette

Dinner

1st Course

Heirloom Tomatoes
With Crenshaw Melon, Watercress, Lively Run Goat Cheese,
and Pumpernickel Crouton

2nd Course

Seared Sea Scallop

With Roasted Sweet Corn, Chorizo, and Nasturtium Butter

Vegetarian Option

Faux Scallop

With Roasted Sweet Corn, and Nasturtium Butter

3rd Course

Short Rib Summer Time

Grass Fed Local Beef with Sautéed Bok Choy, Baby Carrots,
and Beef Jus Scented
With Hops and Star Anise

Vegetarian Option

Sweet Potato and Rutabaga Galette

with Sautéed Bok Choy, Miso and Red Chili Sauce

4th Course

Dessert

Amish Made Pies
With Homemade Ice Cream
(Vanilla Bean Ice Cream, Green Tea Ice Cream,
Banana Poppy Seed Ice Cream or Peach Ice Cream)

CUSTOM WEDDING MENU SAMPLES

PLATED MENU SAMPLE TWO

Charcuterie and Artisan Cheese Display

Sliced Local Cheeses with Seasonal Fruit, Sliced Cured Meats,
Marinated Olives, Fig Mustarda,
Roasted Almonds, and Grilled Breads

Passed Hors d'oeuvres Vanilla Braised Lobster

With Roasted Sweet Corn, and Cilantro

Scallop & Red Snapper Seviche

With Sweet Potato Chip, and Sesame

Mini Crab Cakes

With Chipotle Aioli and Cilantro

Spring Lamb Croquettes

With Romanesco Sauce, Yogurt, and Mint

Baby Beet "Bruschetta"

With Goat Cheese, Sweet Basil, and Aged Balsamic

Exotic Mushroom Tart

With Lemon and Arugula

Dinner

1st Course

Baby Arugula Salad

With Roasted Baby Beets, Goat Cheese, Maple Candies
Walnuts, and Lavender Champagne
Vinaigrette

Artisan Breads and Flavored Butter

2nd Course

Seared Beef Tenderloin

With Roasted Fingerling Potatoes, Wild Mushrooms, and
Cabernet Franc Reduction

Sautéed Sea Bass

With Olives Oil Braised Heirloom Tomatoes, Summer Beans,
and
Basil Emulsion

Roasted Brandy Wine Tomato

Stuffed with Israeli Cous Cous and Zucchini Basil Mousse,
with Sautéed Broccoli Rabe, and Lemon Vinaigrette

Dessert

Assorted Truffles, Cookies, Petit Fours, and
Local Fruit Display

CUSTOM WEDDING MENU SAMPLES



PLATED MENU SAMPLE THREE

Sushi Display

Spicy Tuna Roll, California Roll, Vegetarian with Roasted Peppers and Cucumber
Opah Sashimi with Miso and Jalapeno, Tuna Poke with Ocean Salad

Passed Hors d'oeuvres

Chicken Croquette

With Peanut Sauce, and Garlic Herb Aoli

Crisp Calamari

With Rosemary and Lime

Beef Tartare

With Black Olives, Capers, and Parmesan Foam

Baby Beet "Bruschetta"

With Goat Cheese, Sweet Basil. and Aged Balsamic

Dinner

1st Course

Pink Peppercorn Crusted Sea Scallop

Smoked Bacon, Local Soy Beans, and Nasturtium Butter

2nd Course

Heirloom Tomato Salad

With Tuscan Melon, Spicy Greens, and Feta Cheese

3rd Course (choice)

"Meat and Potatoes"

Slow Roasted Beef Strip Loin

With Celery Root and Potato Puree,
Royal Trumpet Mushrooms,
and "Chimichurri" Sauce

OR

Seared Wild Stripe Bass

With Sautéed Rapini, Olive Oil Crushed Carrots
with Saffron Veloute

4th Course

Wedding Cake & Dessert Display

CUSTOM WEDDING MENU SAMPLES



FAMILY STYLE MENU SAMPLE

Charcuterie and Artisan Cheese Display

Sliced Local Cheeses with Seasonal Fruit, Sliced Cured Meats,
Marinated Olives, Fig Mustarda,
Roasted Almonds, and Grilled Breads

Passed Hors d'oeuvres

Caprese Skewers

Teardrop Tomatoes and Fresh Mozzarella with Basil Emulsion

Parmesan Crisps

With Goat Cheese and Roasted Peppers

Beef Carpaccio

With Roasted Shitakes, Curly Endive, and Lemon Vinaigrette

Butter Braised Lobster

With Sautéed Sweet Corn, and Avocado
Cilantro Crème Fraiche

Family Style Dinner

1st course Plated

Local Grown Mixed Greens

With Goat Cheese, Radishes, and Lemon Sherry Vinaigrette

Artisan Breads and Rolls

2nd Course

Family Style

Roasted Beef Strip Loin

With Baby Root Vegetables, Red wine Reduction

Seared Salmon

With Sautéed Summer Beans and Caper Berries

Homemade Papperdelle

With Zucchini, Zucchini Blossoms, Black Olives, and
Baby Heirloom Tomatoes

Dessert Station

Wedding Cake

Assorted Truffles, Cookies, Petit Fours, and Italian Cookies