



**WILLIAM FERENCE**

CATERING

## **SAMPLE MENUS**

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DELICIOUS FOOD, SMILES ALL AROUND

**WILLIAM FERENCE**  
CATERING

# BEST DAY EVER.

Congratulations on your wedding plans! If you hope your caterer will be super easy to work with, have your back 100%, and create an incredible meal for you and your guests... definitely get in touch with us. That's exactly how we've built our reputation as one of New England's best full-service catering companies, and the top-choice of couples looking for an upscale wedding experience. We'll be proud to give your friends and family a reason to say it's the **best food they've ever had at a wedding**.

We put a huge emphasis on the quality and presentation of the food and strive for it to be the best catered meal your guests have experienced. We provide all of the **food, staffing, bartending, equipment rental, setup, cleanup, and light day-of coordination**.

Check out our sample menus and if it looks like we might be a good fit, get in touch to set up a phone or video-chat. After a short conversation, we'll quickly be able to send you a personalized menu and pricing proposal.

Looking forward to getting to know you!









HERE ARE SOME SAMPLE

**WILLIAM FERENCE**  
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# RECEPTION MENUS

## MODERN PLATED

### HORS D'OEUVRES

#### Spicy Yellowfin Tuna Taco

Pickled Ginger, Black Sesame, Fresno Chile

#### Blackened Beef Tenderloin on Crostini

Gorgonzola, Caramelized Onion, Sage

#### Miniature Crab Cake

Old Bay Remoulade & Dill

### PLATED SALAD

#### Heirloom Tomatoes & Burrata

Corn & Pepper Succotash, Basil Oil

### PLATED ENTREE

*Choice of...*

#### Grilled Filet Mignon w/ Demi Glace

#### Cedar Plank Grilled Salmon

#### Ratatouille Galette on Puff Pastry

## FAMILY STYLE

### HORS D'OEUVRES

#### Miniature Lobster Roll

On Brioche with Lemon Zest & Chive

#### Broiled Littleneck Clam in Hickory Smoke

Poblano, Bacon, Maple Syrup

#### Wild Mushroom Tartlet

Pecorino Romano & Thyme

### FAMILY STYLE DINNER

#### Baby Arugula with Lemon Vinaigrette

Toasted Pistachio, Fennel, Parmigiano

#### Grilled Herb-Crusted Porterhouse Steak

#### Grilled Swordfish w/ Rosemary & Lemon

#### Herb-Marinaded Grilled Vegetables

#### Roasted Fingerling Potatoes

## UPSCALE BUFFET

### HORS D'OEUVRES

#### Duck Confit on Wonton Crisp

Peach Preserves, Candied Kumquat, Cilantro

#### Fig & Arugula Flatbread

#### Harissa-Spiced Lamb Meatball

#### Watermelon Bite with Mint & Lime

### BUFFET DINNER

#### Mesclun with Maple Dijon Vinaigrette

Fresh Chevre, Pickled Onion, Candied Pecans

#### Slow-Roasted Beef Short Rib

Maple Rosemary Glaze

#### Roasted Atlantic Cod Loin

Dill & Shallot Butter

#### Roasted Garlic Mashed Redskin Potatoes

#### Honey & Parsley Glazed Petit Carrots

## BBQ BUFFET

### HORS D'OEUVRES

#### Fried Mac 'n' Cheese

Creamy Cheddar & Panko

#### Vegetable Spring Roll

Coconut Green Curry

#### Pork & Vegetable Dumpling

Sesame Soy Dipping Sauce

### BUFFET DINNER

#### Classic Caesar Salad

#### Grilled Corn & Sweet Pepper Succotash

Avocado, Herbs, Pickled Red Onion

#### Chimichurri Grilled Chicken Thighs

#### BBQ Pulled Pork Shoulder

#### Haricots Verts with Candied Lemon

#### Corn Bread with Honey Chipotle Butter

Pricing varies based on location, rental equipment choices, and bar choices.  
Inquire for a personalized menu/pricing proposal.

# THE MAIN COURSE. SOME OF OUR FAVORITE ENTREES

## BEEF

### Herb-Encrusted Beef Tenderloin

Bearnaise Sauce / Chimichurri Sauce / Demi-Glace

### Braised Boneless Beef Short Rib

Maple Rosemary Glaze / Zinfandel Reduction / Memphis BBQ

### Grilled Filet Mignon au Poivre

Bearnaise Sauce / Chimichurri Sauce / Demi-Glace

### Grilled Prime NY Strip Steak au Poivre

Wild Mushroom Cream Sauce / Dijon Cream Sauce

### Grilled Bavette Steak

Horseradish Cream Sauce / Chimichurri Sauce

### Roasted Skirt Steak Roulade

Stuffed with Piquillo Peppers & Herbs, with Adobo Sauce

### Grilled Steak Tips

BBQ Dry Rub / Soy Ginger / Horseradish Cream Sauce

### Slow-Braised Texas Beef Brisket

Peach Bourbon BBQ Sauce

## CHICKEN

### Grilled Herb-Marinaded Chicken Breast

Chermoula / Roasted Garlic Cream / Roasted Red Pepper Sauce

### Roasted Chicken Breast Roulade

Sundried Tomato & Artichoke / Spinach & Feta

### Buttermilk-Brined Fried Chicken

Bourbon Maple Syrup / Chipotle Honey Butter

### Chicken Enchiladas

Chilies, Green Onion, Cotija Cheese, Mole Sauce

### Chicken Francese

Sautéed Cutlet in Sauce of White Wine, Lemon, Butter, Capers

### Grilled Jerk Chicken Thigh

with Pineapple Salsa

### BBQ Grilled Chicken Thigh

Smoky Peach BBQ Sauce

## FISH & SEAFOOD

### Cedar Plank Grilled Atlantic Salmon

Honey Sriracha Glaze / Maple Dijon Glaze

### Grilled or Oven Roasted Atlantic Salmon

Lemon Caper Sauce / Dill & Shallot Butter / Bearnaise

### Grilled Sesame Encrusted Yellowfin Tuna

Tropical Salsa / Orange Ginger Miso / Salsa Verde

### Roasted Cod with Littlenecks & Smoked Pork Belly

White Wine Parsley Sauce

### Panko & Herb Encrusted Cod Loin

Hollandaise Sauce

### Oven-Roasted Cod Loin

Bearnaise Sauce / Lemon Herb Butter / Dill & Kalamata Olive

### Miso-Marinaded Cod Loin

White Miso, Mirin, Sake, & Green Onion

### Roasted Halibut

Lemon Beurre Blanc & Caramelized Cherry Tomato

### Grilled Mahi Mahi

Pineapple Mango Salsa

### Baked Stuffed Sole with Artichoke & Spinach

Sauce Barigoule

### Grilled Striped Bass Filet

Bearnaise / Lemon Beurre Blanc / Olive Oil & Rosemary

### Grilled Swordfish Filet

Gremolata / Tropical Salsa / Lemon Basil Butter

### Roasted Chilean Sea Bass

Bearnaise / Lemon Beurre Blanc / Olive Oil & Rosemary

### Blackened Jumbo Gulf Shrimp

Chipotle Butter

### Jumbo Shrimp Scampi

### Pan-Seared Diver Scallops

Cauliflower Puree, Smoked Pork Belly, Chanterelle Mushrooms

### Maryland Style Lump Crab Cakes

Old Bay Remoulade Sauce

## PORK

### Grilled or Roasted Herb-Encrusted Pork Tenderloin

Peppercorn Dijon Sauce / Parmesan Roasted Garlic / Poblano

### Grilled Pork Tenderloin Medallions

Granny Smith Compote

### Roasted Porchetta

Pork Belly & Tenderloin with Fennel, Red Chili, Herbs

### Fried Panko Encrusted Pork Cutlet

Dijon Cream Sauce

### Cuban Pork Mojo Stew

Slow Roasted with Citrus, Garlic, & Herbs

## LAMB

### Grilled Lamb Chops

Mint Chutney / Harissa / Dijon Herb Sauce

### Roasted Boneless Leg of Lamb

Mint Chutney / Harissa / Dijon Herb Sauce

### Braised Lamb Shank

with Tomato, Harissa, & Gremolata

### Moroccan Lamb Tagine

Cumin, Ginger, Coriander, Dried Apricots

### Spiced Lamb Kofta

Mint Tzatziki

## DUCK

### Duck Leg Confit

Chinese Five Spice, Tangerine Gastrique

### Duck Leg Confit

Cherry & Port Wine Sauce

### Pan-Seared Duck Breast

Pinot Noir Reduction, Black Cherry Compote

### Duck a l'Orange

Pinot Noir Reduction, Black Cherry Compote

## VEGETARIAN

### Risottos

Corn, Spring Pea, & Meyer Lemon

Wild Mushroom

Honeynut Squash & Spinach

*Each with Shaved Parmigiano Reggiano & Fried Sage*

### Ratatouille & Chevre Galette

Eggplant, Tomato, Zucchini, with Herbs de Provence

### Gnocchi in Tuscan Cream Sauce

with Sundried Tomato, Garlic, Herbs

### Chiles Rellenos

Poblano Chile, Queso Fresco, Roasted Red Pepper Sauce

### Summer Squash Lasagna with Pistachio Mint Pesto

Sundried Tomato, Macadamia Ricotta, Basil Oil

### Cavatelli Pesto

Caramelized Cherry Tomato, Shaved Pecorino Romano

### Baked Eggplant Roulade

Ricotta, Arrabbiata, Fresh Mozzarella, & Basil

### Butternut Squash Ravioli

in Sage Cream Sauce

### Wild Mushroom Ragout

Over Creamy Polenta

### Vegetable Cannelloni

Ricotta, Spinach, Roasted Red Pepper, Basil Pesto

### Sundried Tomato & Artichoke Tart

Chevre Mousse

### Truffle & Mascarpone Arancini

Arrabbiata Sauce

### Vegetable Enchiladas

Black Beans, Poblano, Cotija Cheese, Mole Sauce

# ANYTHING'S POSSIBLE. HERE ARE SOME OF OUR FAVORITE HORS D'OEUVRES

## BEEF

### Blackened Beef Tenderloin on Crostini

Gorgonzola, Caramelized Red Onion, Crispy Sage

### Braised Beef Shortrib Taco

Tamarind Chutney, Chinese Five Spice, Pickled Chile

### Miniature Reuben Sandwich

Corned Beef, Swiss, Sauerkraut, Thousand Island, Griddled Rye

### Grilled Beef Sliders

Vermont Cheddar, Caramelized Onion, Spicy Brown Mustard

### Jamaican Jerk Beef Skewer

Mango & Passionfruit Salsa

## LOBSTER

### Miniature Lobster Roll

On Griddled Brioche with Lemon Zest & Chive

### Deep-Fried Lobster & Corn Fritter

Old Bay Remoulade

### Lobster Bisque Shooter

Cognac & Light Cream

## SHRIMP

### Fried Coconut Shrimp

Sweet Thai Chili Sauce

### Rock Shrimp Ceviche

Leche de Tigre, Avocado, Microcilantro

### Jumbo Shrimp Cocktail

Cocktail Sauce & Lemon

### Tempura Fried Shrimp

Spicy Miso & Chive

### Deep-Fried Shrimp & Corn Fritter

Old Bay Remoulade

## VEGETARIAN

### Panko-Fried Chevre

Honey & Preserved Lemon Zest

### Thai Vegetable Spring Roll

Mango, Carrot, Red Pepper, Cilantro, Coconut Green Curry

### Roasted Pear & Brie on Puff Pastry

Pink Peppercorn & Thyme

### Watermelon Bite

Feta, Mint, Lime

### Eggplant Caponata on Crostini

Preserved Lemon Zest, Smoked Paprika

### Roasted Prosciutto Wrapped Seckel Pear

Orange Balsamic

### Wild Mushroom Tartlet

Pecorino Romano & Thyme

### Fig & Arugula Flatbread Pizza

Gorgonzola & Balsamic

### Avocado Tostada

Cherry Tomato, Pickled Red Onion, Microcilantro

### Pan-Fried Zucchini Fritter

Roasted Garlic Tzatziki, Lemon Zest

### Vegetable Potsticker

Sesame Soy Dipping Sauce

### Caramelized Onion & Pepper on Crostini

Gorgonzola, Fried Sage, Balsamic Reduction

### Miniature Grilled Cheese Sandwich

Vermont Cheddar on Buttered Brioche

### Chilled Gazpacho Shooter

Tomato, Cucumber, Sherry Vinegar

### Fried Mac n' Cheese

Creamy Cheddar & Panko

### Spanikopita

Spinach, Feta, Herbs, Phyllo

## CHICKEN

### Mini Fried Chicken Sandwich

Sweet Brioche Roll, Chipotle Aioli, Dill Pickle

### Chicken Lemongrass Potsticker

Szechuan Dipping Sauce

### Coconut Chicken

Sweet Thai Chili Sauce

### Blackened Chicken Taco

Cilantro Sour Cream, Guacamole, Cotija Cheese

### Tarragon Chicken Salad

On White Toast Point

### Fried Chicken and Belgian Waffle

Bourbon Maple Syrup

## SHELLFISH

### Miniature Crab Cake

Old Bay Remoulade & Dill

### Broiled Littleneck Clam in Hickory Smoke

Roasted Poblano, Bacon, Maple Syrup

### Seared Diver Scallop

On Creamed Corn with Sage Brown Butter

### Classic New England Clam Chowder

In Demitasse Cup

### Baked Stuffed Cherrystone Clam

Chorizo, Herbs, Panko, Parmesan

### Bacon-Wrapped Sea Scallop

Spicy Apricot Chutney

### Tempura Fried Oyster

On Seaweed Salad with Sweet Soy Glaze

### Crab Salad

Avocado, Rice Vinegar, Cucumber Salsa

### Classic New England Raw Bar

Local Oysters & Jumbo Shrimp on Crushed Ice  
Cocktail Sauce, Mignonettes, Hot Sauces, Horseradish, Lemon

## DUCK

### Duck Confit on Wonton Crisp

Preserved Peach, Chinese Five Spice, Candied Kumquat

### Duck Breast on Crostini

Spiced Ricotta, Cherry Compote, Toasted Pistachio

## FISH

### Spicy Yellowfin Tuna Taco

Wonton Shell, Sriracha, Pickled Ginger, Black Sesame

### Striped Bass Ceviche

Fresh Citrus, Pickled Red Onion, Cilantro

### Smoked Salmon on Fingerling Potato Chip

Dill Crème Fraiche

### Tuna Tataki

On Rice Crisp with Mango & Green Onion Salsa, Mirin Soy Glaze

### Red Snapper Ceviche

Coconut Red Curry, Serrano Chile, Lemongrass & Thai Basil

### Hickory Smoked Trout on Blini

Horseradish Crème Fraiche, Apple Relish

### Blackened Mahi Mahi Taco

Avocado Crema, Carrot Slaw, Lime Juice

### Spicy Salmon Tartare in Sesame Cone

### Barbados Fish Cakes

Marie Rose Sauce

### Sesame Seared Yellowfin Tuna on Wonton Crisp

Wasabi Aioli, Avocado, & Pickled Chile

## PORK

### Korean Pork Belly Bao

Gochujang, Scallion, Carrot Cilantro Slaw

### Pork & Vegetable Potsticker

Sesame Ginger Dipping Sauce

### Bacon-Wrapped Date

Stuffed with Cream Cheese

## LAMB

### Grilled Herb-Encrusted Lamb Chops

With Mint Chutney

### Harissa Spiced Lamb Meatballs

With Tzatziki



# GET IN TOUCH

★★★★★ Sarah H

*the knot*

...most of the other catering companies we talked with made us feel like we were just another event to put on their calendar. From the first phone call with William, we felt he actually cared about "us"...what we wanted, why we wanted it...You will not regret having them cater your wedding!!

★★★★★ 5.0/5.0

 WeddingWire

**Jessica said...**

We couldn't have expected better food at our wedding. We had a New England seafood theme...and the menu included mini lobster rolls, raw bar, clam chowder, and other awesome things. Everyone was saying it was the kind of food they'd expect from a great restaurant, not from a catering company.

Caroline H ★★★★★

*Thumbtack*

William and his team catered our wedding of about 100 people and I would highly recommend him! They truly went above and beyond both with the amazing food and constantly offering to help make things easier on us as we got closer to our wedding. The food and presentation was absolutely amazing. Their whole team was so much fun and easy to work with.



Hiring a caterer is about so much more than just food. It's about having a **great team** to support you on the big day. We've got the most thoughtful, kind, and enthusiastic crew around.

Because of our small size and strategic focus on **quality** over the quantity of events we do, we're able to bring our "A team" to every single event. You can count on us to provide highly professional service and lend a genuinely positive vibe to your party.

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