



Fall/Winter Wedding Menu

Stationary Displays

- choice of two -

MEDITERRANEAN DELICACIES

hummus, cucumber salad, pickled vegetables, mixed olives, tabouleh, and assorted flat breads

ASSORTED ARTISAN CHEESES

served with assorted fruit, crackers, and flat breads

CRUDITÉS DISPLAY

seasonal raw vegetables served with your choice of two dips – Buttermilk ranch, Blu Cheese, French Onion, Tomato Pesto, Pickled Ginger

Hors D'oeuvres

- choice of four -

- sherry dijon marinated scallops wrapped in bacon
- tomato bruschetta, grilled portobello, shaved pecorino
 - mini beef wellington, horseradish cream
 - crispy crab bon bons, lemon zested remoulade
 - spinach & feta wrapped in phyllo dough
 - mini herbed goat cheese potato skins
- south western marinated chicken satay, with cilantro chimmichurri
 - spicy tuna avocado roll, soy ginger aioli
 - coconut shrimp fritters, tamarind dipping sauce
 - beef empanada, lime cumin sour cream
- cashew chicken salad, pea sprouts, toasted pita chip

Salad Course

- select one -

BABY GREENS

grape tomatoes, cucumbers, carrots & aged balsamic vinaigrette

SPINACH

dried cranberries, candied almonds, goat cheese & raspberry vinaigrette

CEASAR

romaine hearts, focaccia croutons, shredded romano

Entrée Course

- select four -

ROASTED BREAST OF CHICKE

pan fried yukon gold potatoes, roasted butternut squash, mustard pancetta jus

GRILLED FILET MIGNON

chive whipped potatoes, haricot verts, red wine demi glas
pan seared salmon - toasted almond rice, garlic sauted spinach, lemon zested grappa glaze

OVEN ROASTED HALIBUT FILLET

wild mushroom risotto, balsamic red onion jam

GRILLED SIRLOIN

pan fried potato gnocchi, roasted mushroom salad, port glaze

Vegan & Vegetarian Enterees

ROASTED SPAGHETTI

squash with marinra sauce & fresh basil

ROASTED VEGETABLE BROCHETTE

sundried tomato pesto, saffron infused israeli cous cous

Dessert Course

wedding cake served with a house made chocolate truffle
coffee & tea service