



An Early Autumn Wedding

As Guests Arrive

*Lavender Lemonade
and Freshly Brewed Iced Tea*

*mint sprigs to garnish

Cocktail Hour

Passed hors d'oeuvres

offered trays with seasonal floral garnish

Endive Spears with Dates and Goat Cheese
honey balsamic reduction

Bite Size Lump Crab Cakes
with a chipotle aioli

Wagyu Burger
with American cheese & sautéed onions

Grilled Baby Lamb Chops
drizzled with a Balsamic Reduction

Espresso BBQ Glazed Shrimp on Bamboo Skewers

Presentation Stations

fresh greens and seasonal floral garnish

Cheese Board

Chef selection of domestic and imported

Gorgonzola, Cheddar, Brie, Dill- Havarti, Pecorino, Gouda, Grana Padano, Manchego, Chevre
garnished with dried fruits, nuts and fresh grapes

Crostini, Crackers and Flatbreads served on side

Tapas Mix

Manchego cheese & goat cheese, walnut honey, marinated feta, chorizo, roasted red peppers
roasted artichokes, dried apricots, dolmades, figs and Hummus

Crostini, crackers and flatbreads served on side

Plated Dinner

First Course Appetizer



Wild Mushroom Ravioli
with a caramelized shallot cream sauce

Salad

Bartlett Pear Salad
with mixed field greens, sliced pears, candied pecans
shaved gouda and apple cider vinaigrette

Brioche Rolls & Butter balls

Entrée



guests' choice of

Rosemary Encrusted Filet Mignon

with a red currant Pinot Noir reduction sauce

plated with

roasted garlic mashed Yukon Gold potatoes
and roasted topped baby carrots

-or-

Seared Bass

topped with cherry tomato-thyme compote

plated with

garlic roasted mashed Yukon Gold potatoes
and topped baby carrots

-or-

Heirloom Tomato and Eggplant Napoleon (Vegetarian)

layered with sage and sun-dried tomato goat cheese

plated with

roasted topped baby carrots

Dessert

Custom Tiered Wedding Cake

Family Style Chocolate Covered Strawberries

Locally Roasted Coffee Service