

A Sample Fall Wedding Celebration

Hand Butlered Hors D'Oeuvres

Petite Jumbo Lump Crab Cakes
Topped with a Zesty Meyer Lemon Aioli

Mediterranean Spiced Lamb, Garlic Croustades, Apricot Pistachio Chutney

Handmade Cheese blintzes
Presented with Sour Cherries

Stationary Hors D'Oeuvres

Hot Smoked Salmon Bruschetta
With Chive and Green Onion Goat Cheese

Classic Hommus Bar
Champagne Coups of Hommus, Crumbled Falafel, EVOO & Crushed Olives

Hand Rolled Grape Leaves
Stuffed with Rice, Chickpeas, Tomato, Mint & Parsley

Table Garnishes

*Medley of Handmade Delights to include
Smoked Salmon Mouse & Deviled "Bacon" Eggs
Herbed Pita Crisps*

From the Fall Buffets

Twenty-Four Hour Wine & Shallot Braised Beef Short Ribs

Oven Roasted Salmon
On a Bed of Slow Roasted Brussels & Vidalias Finished with a Cabernet Shallot Reduction

Local Heirloom Apple and Spinach Salad with Savoy Cabbage
Sheep's Milk Feta and Rosemary Candied Pecans, Toasted Mustard Seed Vinaigrette

Warm Bulgar Salad
Tossed with Chick Peas, Red Onion, Sweet Italian Parsley & Charred Tomatoes

North African Spiced Carrots
Raisins, Scallions, Honey

Sweet Endings

The Wedding Cake
Hand Crafted ~ Custom Designed

Tiered Displays of Delicate Miniature European Pastries,
Paired with Chocolate Babka

Freshly Brewed Fair Trade Organic Coffees & Tea Chest Selection
Local Dairy Cream & Crystalline Sugar