

A Sample Winter Wedding Celebration

Hand Butlered Hors D'Oeuvres

Potato and Wild Leek Pancakes with Smoked Salmon, Sumac, Dill, Creme Fraiche

Wild Mushroom Strudel in Crisp Phyllo

Baby Sliders of Black Angus Beef, Crowned with Candied Onions & Horseradish Crème, atop Brioche Silver Dollars

Table Garnishes

*Medley of Classic & Spicy Hommus, Baba Ghanoush & Roasted Carrot Spheres
Herbed Pita Crisps*

Plated First Course

Grilled Polenta Cakes

Topped with Ragout of Heirloom Tomatoes, Candied Shallots, Asparagus and Sweet Basil with Burrata

The Main Dish

Rosemary & Port Wine Braised Lamb Chops
Roasted Cauliflower and Sweet Carrot Pureé

~ or ~

Pan Seared Local Rockfish Finished with a Wonderful Ginger Apricot Glaze
Presented with Roasted Asparagus Bundles & Saffron Orzo

~ or ~

*Our Homemade Butternut Squash Gnocchi atop Braised Autumn Vegetable Mélange
Crowned with Shaved Reggiano & Gruyere*

Sweet Endings

The Wedding Cake
Hand Crafted ~ Custom Designed

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Tiered Displays of Petite European Fruit Pastries

Decadent Gold Dusted Chocolate Bomb,  
Wild Berry Puree and Late Harvest Raspberries

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