



Rustic Chic Seated Dinner

As Guests Arrive:

Lemonade & Iced Tea

*with mint sprigs to garnish

Cocktail Hour:

Presentation Station

Rustic Flatbread Station

*Focaccia pizza with seasonal toppings
displayed on rustic wooden boards*

roasted tomatoes, black olives, and fresh mozzarella
butternut squash, hazelnuts, and sage pesto
cranberries, crumbled bacon, smoked gouda
caramelized onions, blue cheese and pancetta

Passed Hors d'oeuvres

Pulled Pork on Mini Buttermilk Biscuits

Ahi Tuna on Cucumber with Wasabi Aioli

Grilled Petite Reuben with Caramelized Onions, Chipotle Aioli and Gruyere
atop a shot of roasted tomato bisque

Bite Size Potato Pancakes
topped with apple compote and a dollop of sour cream

Fig Mascarpone and Candied Bacon Canapé

Plated Main Fare:

First Course Salad



Mixed Local Baby Greens

with sliced grapes, toasted hazelnuts
shaved aged gouda and white balsamic vinaigrette

Artisan Multigrain and Black Olive Loaves

House Made Focaccia and Brioche

* butter

Entrée

guests' choice of

Tuscan Beef Short Ribs

Chianti braised with carrots, figs and pearl onions

plated with

roasted garlic mashed Yukon gold potatoes with chives

-or-

Pan Seared Lump Crab Cakes

with a roasted Jersey corn relish

plated with

roasted garlic mashed Yukon gold potatoes with chives
and grilled seasonal vegetables

Vegetarian

Heirloom Tomato and Eggplant Napoleon

layered with sun dried tomato goat cheese and sweet basil pesto

garnished with seasonal squash caponata

accompanied by roasted asparagus spears

*aged balsamic reduction drizzle

Dessert

Custom Cupcake Display

Chai Cupcakes with Brown Sugar Buttercream

Chocolate Cupcakes with a Mocha Buttercream Frosting

Champagne Cupcakes with Lemon Buttercream

Ceremonial Cake for Cutting

(other cake flavors are available; these are just examples)

Locally Roasted Coffee Service