



## *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***