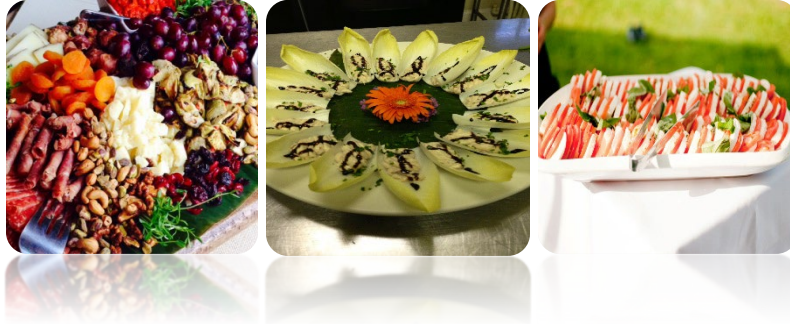




Family Style with Flair



As Guests Arrive

Lavender Lemonade and Freshly Brewed Iced Tea

mint sprigs to garnish displayed in a mason jar

Cocktail Hour

Passed hors d'oeuvre

offered on trays with floral garnish

Smoked Salmon Mousse on a Cucumber

Wild Mushroom Duxelle in Phyllo with Crème Fraiche

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Endive Spears with Dates, Goat Cheese, & Honey Balsamic Glaze

Bamboo Skewered Chili-Lime Shrimp

Skewered Jerk Chicken with Mango Coulis

Presentation Station

arranged tiered on wine crates and ceramic platters with fresh greens and seasonal floral garnish

Farm Harvest Crudité

cauliflower, broccoli florets, micro carrots, fennel, tri-color sweet bell peppers, asparagus, celery, radishes, cucumber, and cherry tomatoes spinach dip & hummus

Plated Salad

Strawberry Salad

mixed local baby greens with sliced strawberries, toasted almonds, shaved pecorino with balsamic vinaigrette

Bread Basket

Corn Bread, Biscuits, and Focaccia

*butter

Family Style Main Fare

Lavender Honey Roasted Chicken sliced and presented over greens

Pan Seared Salmon topped with cherry tomato-thyme conserva

Jersey Corn & Sweet Basil Risotto garnished with balsamic reduction

Heirloom Tomato & Mozzarella Salad drizzled with extra-virgin olive oil & basil pesto

Dessert

Custom Ceremonial Cake

Assorted Petite Tartlets chocolate ganache, lemon, & maple-walnut