



## ***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  
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

Roasted tomato bisque shooters

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**



**Grape Salad**

mixed local baby greens with sliced grapes,  
toasted hazelnuts shaved aged gouda and balsamic vinaigrette

***Artisan Rolls & Butter***

**Entrée**

*guests' choice of*

**Tuscan Beef Short Ribs**

Chianti braised with carrots and pearl onions  
*plated with*  
roasted garlic mashed Yukon gold potatoes with chives

-or-

**Pan Seared Lump Crab Cakes**

with a roasted corn chutney  
*plated with*  
garlic roasted mashed Yukon gold potatoes with chives  
and roasted seasonal vegetables

**Vegetarian**

***Heirloom Tomato and Eggplant Napoleon***

layered with sun dried tomato goat cheese and sweet basil pesto  
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**