

WEDDING MENU *(a sample)*

Please Note: This is just a sample of what we offer.
There are NO SET MENUS.
We work with you to find the perfect meal for your event.

WHILE THE BRIDE AND GROOM ARE GETTING READY

SIMPLE SANDWICHES & WATERS TO DRESSING ROOMS

AS YOUR GUESTS ARRIVE

SUN TEA & LEMONADE

COCKTAIL HOUR

In this case, all Hors D'oeuvres are passed
(but we do offer beautiful displays, if that's what you prefer!)

- VEGGIE SPRING ROLLS
- SCALLION PUFFS
- CHICKEN SATAY SKEWERS
- BLUE CHIP PRAWNS

**PLATED DINNER
FIRST COURSE**

CIABATTA BREAD WITH PARADISE OIL ON TABLES
WEDDING SALAD WITH GRILLED ARTICHOKE WITH LEMON AIOLI on a bed of greens with GOAT CHEESE CRUMBLES, CARAMELIZED PECANS, EDIBLE FLOWERS, & HONEY OF THYME dressing

MAIN COURSE

SURF AND TURF
SEARED SALMON FILLETS & GRILLED TRI-TIP SLICED and placed over GORGONZOLA MASHERS, served with GRILLED ASPARAGUS and topped with a BÉARNAISE SAUCE
VEGETARIAN ALTERNATIVE:
GORGONZOLA POLENTA LASAGNA

AFTER DINNER

S'MORES BY THE FIREPIT
COFFEE STATION
WE SERVE YOUR CAKE!

WHEN IT'S TIME TO LEAVE

WE WILL MAKE A 'TO GO' BOX FOR THE BRIDE & GROOM!

