

Wedding Menu

Hors d'oeuvres

Butternut Squash Soup Shooters
Sweet Potato Fries served in Monogrammed Cones - Aioli Drizzle
Lamb Lollipop Bites
Kobe Beef & Turkey Sliders
Mini Shrimp Cocktail - Classic Cocktail Sauce

Salad

Organic County Line Farms Baby Lettuces
Laura Chenel Goat Cheese, Late Summer Berries, Champagne Vinaigrette
Artisan Breads served with Local Olive Oil & Sweet Butter

Entrée Choice

Chile Lime Brick Baked Chicken - Lime Aioli
Sauteed Zucchini, Caramelized Carrots & Squash
Mashed Yukon Gold Potatoes

or

Garlic Crusted Tenderloin of Pork - Rosemary Jus
Butternut Squash Puree
Sauteed Zucchini, Caramelized Carrots & Squash

or

Vegetarian Option
Quinoa, Portobello Mushroom
& Zucchini, Caramelized Carrots & Squash

Finish

Italian Roasted Coffee & Herbal Tea Bar