



Sample Spring Wedding Menu
May/June

Strawberry Lemonade or Peach-Basil Ice Tea as Hospitality

Passed Hors D'oeuvres:

Summer Veggie & Chevre Tartlet
Poached Pear and Gruyere French Toast
Grilled Wild Shrimp with Lime and Cilantro
Grilled Heritage Chicken on Rosemary Skewer with Pesto
Baja Fish Taco, Salsa Verde, Avocado, Corn Masa, Mini Patron
Crescent Farm Duck Breast Crostini with Tea Smoked Cherry Jam

Mediterranean Table:

Marinated Olives, Mushrooms, Artichoke Salad, Roasted Peppers, Caponata,
Chunk of Parmigiano-Reggiano, Artisanal Meats & Cheeses, Local Jams and Honey,
Flatbreads, Hummus, Pita, Grapes, Seasonal Fruits, Figs

First Course:

Wild Arugula, Shaved Fennel, Manchego, Walnuts Shallot-Vinaigrette
Grilled Tuscan Bread

* Entrée Choices:

Mediterranean Herb Crusted Sea Bass
Or

Beef Tenderloin

Both Served with Roasted Baby Red, White and Blue Potatoes and Local Asparagus

*Dessert Buffet:

Assorted Cookies, Fresh Berries and Fresh Cream, Coffee and Teas.

*Silent Vegan, Vegetarian, Gluten and Dairy Free Option:

Roasted Red Pepper with Quinoa, Spring Vegetables and Cashew Nut Cheese

*Wedding Cake and Pie choices for Dessert buffet.