



Sample Spring Wedding Menu
May/June

Strawberry Lemonade as Hospitality Beverage

Passed Hors D'oeuvres:

Mini Lobster Roll

Poached Pear and Gruyere French Toast

Grilled Wild Shrimp with Lime and Cilantro

Spring Vegetable Skewer with Mint Chimichurri

Grilled Heritage Chicken on Rosemary Skewer with Pesto

Crescent Farm Duck Breast Crostini with Tea Smoked Cherry Jam

Mediterranean Table:

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

First Course:

Belgian Endive, Shaved Fennel, Pink Grapefruit, Champagne Vinaigrette
Grilled Tuscan Bread

Entrée Choice:

Line Caught Atlantic Halibut with Roasted Red Pepper Aioli

Or

Grilled Baby New Zealand Lamb Chops with Mint Gremolata

Both served with

Roasted Baby Potatoes and Local Asparagus

Dessert Buffet and Coffee Bar:

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

Vegan, Vegetarian, Gluten and Dairy Free Option:

Asparagus Risotto

*Wedding Cake and Pies available upon request.