

# Sample Menus

## M E N U

### S T A T I O N A R Y   H O R S   D ' O E U V R E S

grazing table

*local cheeses and charcuterie, seasonal pickles, fruit preserves, crackers, crudités, buttermilk ranch dip, nuts*

### P A S S E D   H O R S   D ' O E U V R E S

pigs in a blanket

buffalo chicken wings

crostini with pine nut puree

*fried oyster mushrooms, cider reduction, pickled shallot*

### F I R S T   C O U R S E

salad of young greens

*candied seeds, pickled shallot, crumbled parmesan, edible flowers, maple-balsamic vinaigrette*

naturally leavened bread

*whipped herb butter*

### P L A T E D   M A I N   C O U R S E

grilled chicken thigh

*roasted broccolini with fried garlic + creamy mashed potatoes*

grilled tenderloin

*sungold tomato and rosemary jam*

*roasted broccolini with fried garlic + creamy mashed potatoes*

penne with berkshire bloom bechamel

*roasted oyster mushrooms, herbed breadcrumbs, fried sage + roasted broccolini with fried garlic*

### D E S S E R T

apple crisp

*cardamom topping + vanilla ice cream*

coffee + tea

# M E N U

## STATIONARY HORS D'OEUVRES

Selection of local cheeses and charcuterie + fruit preserves, pickles, crackers  
Crudités with whipped feta dip

## PASSED HORS D'OEUVRES

Crostini, honey butter acorn squash, cranberry gremolata, herb oil  
Carrot ginger soup shooters, fennel fronds, and black pepper  
Fried sweet potato, coconut oil, chile tahini, mint, and cilantro  
Linguica sausage, stone ground mustard, and parsley

## FIRST COURSE

Young greens, apple, candied walnuts, pickled shallots, Parmesan, black garlic vinaigrette  
Naturally leavened bread + whipped herb butter

## PLATED MAIN COURSE

Tomato braised brisket, sherry glazed fennel and garlic +  
balsamic glazed Brussels sprouts and roasted fingerling potatoes

Roasted salmon, oregano, Castelvetrano olives, herb butter +  
balsamic glazed Brussels sprouts and roasted fingerling potatoes

Kale pesto pasta, parmesan, toasted walnuts, tomato basil gremolata

## DESSERT

Peach crisp + maple ice cream  
Wedding cake provided by couple  
Coffee + tea

# M E N U

## STATIONARY HORS D'OEUVRES

*selection of local cheeses and charcuterie  
crudités with herbed creme fraiche*

## PASSED HORS D'OEUVRES

*crostini with spring pea puree, fried garlic, balsamic port reduction  
crostini with brie, bacon rhubarb jam, thyme  
sweet and sour meatballs with rhubarb molasses*

## FIRST COURSE

*young greens, shaved asparagus, parmesan, candied pecans,  
preserved lemon honey vinaigrette  
naturally leavened bread with whipped herb butter*

## PLATED MAIN COURSE

*lemon dill roasted chicken + asparagus, shallots, parmesan potatoes  
braised beef + herb gorgonzola butter, asparagus, shallots, parmesan potatoes  
carrot confit + rhubarb gremolata, asparagus, shallots, parmesan potatoes*

## DESSERT

*wedding cake provided by couple  
coffee + tea*

# M E N U

## s t a t i o n a r y h o r s d ' o e u v r e s

SELECTION OF LOCAL CHEESES AND CHARCUTERIE

CRUDITÉS WITH WHIPPED FETA DIP

## p a s s e d h o r s d ' o e u v r e s

PROSCIUTTO WRAPPED SCALLOPS

SWEET AND SOUR MEATBALLS + RHUBARB MOLASSES

ROSEMARY FRICO, CHARRED FENNEL, TOMATO JAM

## b u f f e t s t y l e m a i n c o u r s e

LEMON AND DILL ROASTED CHICKEN, CHIVE GREMOLATA

RIESLING BRAISED BEEF WITH HERB GORGONZOLA BUTTER

OYSTER MUSHROOM RISOTTO WITH CHARRED GARLIC SCAPES,  
FRIED ROSEMARY, AND POMEGRANATE MOLASSES

GRILLED ASPARAGUS WITH CARAMELIZED SHALLOTS

CRISPY PARMESAN POTATOES WITH SCALLIONS AND GARLIC AIOLI

YOUNG GREENS, STRAWBERRIES, PARMESAN, TOASTED ALMONDS,  
PICKLED SHALLOTS, RHUBARB SCALLION VINAIGRETTE

NATURALLY LEAVENED BREAD WITH WHIPPED HERB BUTTER

## d e s s e r t

RHUBARB COCONUT CRUMBLE

VANILLA ICE CREAM

COFFEE + TEA

# MENU

## STATIONARY HORS D'OEUVRES

*selection of local cheeses and charcuterie  
crudités with cilantro hummus*

## PASSED HORS D'OEUVRES

*kielbasa with pickled seeds and parsley  
charred shishito and corn fritters, creme fraiche, chives  
crostini with tomato jam, pesto, and burrata*

## FAMILY STYLE MAIN COURSE

*braised brisket, cilantro chimichurri  
roasted whitefish, tomato basil butter  
oyster mushroom confit, garlic and herbs  
lemon and black pepper broccolini  
farro with preserved lemon and herb vinaigrette  
young greens, pickled shallots, beets, parmesan,  
toasted almonds, tomato vinaigrette  
naturally leavened bread with whipped herb butter*

## DESSERT

*ice cream sundae bar with assorted toppings  
coffee + tea*



# MENU

## stationary hors d'oeuvres

Selection of local cheese and charcuterie  
fruit preserves, seasonal pickles, crackers

Crudités with beet hummus

## passed hors d'oeuvres

Frico with balsamic glazed garlic and apple

Fried sweet potato, sesame chile butter, cilantro, almonds

Crostini with Montrachet, blistered cranberries, candied jalapenos

Crostini with bacon rillettes, blueberry jam, and thyme

## first course

Rustic French onion soup

Naturally leavened bread with whipped herb butter

## buffet main course

Brown butter seared white fish, lemon caper sauce

Cider braised brisket, sage, caramelized mushrooms

Grilled broccolini, toasted pine nuts, Aleppo pepper honey

Lemon + black pepper ricotta pasta, shaved parmesan

Maple dijon roasted carrots, hazelnut crumble, thyme

## dessert

Rosemary shortbread cookies

Buckwheat chocolate chip cookies

Brandied cherry brownies

Coffee + tea