

SPRING BUFFET-STYLE WEDDING

V-VEGETARIAN · GF-GLUTEN FREE · DF-DAIRY FREE · VGN-VEGAN · NF-NUT FREE

PASSED HORS D'OEUVRES

Traditional Crab Cakes

topped with chili honey aioli | DF·NF

Braised Pork Belly with Fried Garlic, Almond & Chili Oil

served on a tasting spoon | GF·DF

Grilled Portobello & Artichoke Panini

with meyer lemon aioli & mozzarella | V·NF

BUFFET DINNER

Firebrand Organic Artisan Breads

with sweet butter, placed on each table | V·NF

Local Greens with Sliced Strawberries, Candied Pecans & Goat Cheese

in a balsamic vinaigrette | V·GF

Apricot & Bourbon Braised Short Ribs

topped with fresh herbs | GF·NF

Slow Cooked Salmon

with green goddess sauce | GF·NF

Caramelized Shallot Potato Puree

topped with fresh herbs | V·GF·NF

Roasted Asparagus

with lemon | V·GF·DF·VGN·NF

DESSERT BUFFET

Fresh Berry Tartlets

filled with vanilla pastry cream | V·NF

Chocolate Pot d' Crème

with whipped cream & salted caramel | V·GF·NF

French Macarons

in assorted flavors | V·GF