

SUMMER FAMILY-STYLE WEDDING

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

PASSED HORS D'OEUVRES

Spicy Tuna Tartare in Sesame Miso Cup

garnished with scallions | NF

Braised Chicken, Pancetta & Caramelized Onion in a Phyllo Cup

with pickled sweet peppers | NF

Cauliflower Ceviche with Tomato, Jalapeno & Cucumber

on a tostada crisp with avocado crema | V·GF·NF

SALAD COURSE

Firebrand Organic Artisan Breads

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

Local Greens, Fresh Mozzarella, Heirloom Tomatoes, Avocado & Grilled Corn

with an apple cider vinaigrette | V·GF·NF

FAMILY-STYLE DINNER

Herb Encrusted Bistro Steak

served with truffle aioli & chimichurri sauces | GF·NF

Local Sea Bass with Walnut Breadcrumb Crust

drizzled with lemon dill sauce

Fennel & Potato Gratin

with caramelized onion | V·GF·NF

Grilled Summer Vegetables

red & yellow peppers, yellow squash, green beans, asparagus & zucchini | V·GF·DF·VGN·NF

DESSERT

Wedding Cake

provided by client | cutting and service by caterer