

FALL SIT-DOWN WEDDING

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

PASSED HORS D'OEUVRES

Scallop & Cilantro Wontons

with plum dipping sauce | DF·NF

Grilled Cuban Slider

slow roasted pork, ham, swiss, house made pickles & yellow mustard | NF

Stuffed Dried Apricots with Point Reyes Blue Cheese

topped with a caramelized pecan | V·GF

SALAD COURSE

Firebrand Organic Artisan Breads

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

Local Greens with Spiced Pumpkin Seeds, Pears & Shaved Parmesan

in maple shallot vinaigrette | V·GF·NF

SIT-DOWN DINNER

(guests will receive a choice of one)

Provolone, Rosemary & Thyme Stuffed Chicken

with a wild mushroom sauce | NF

Herb Grilled Filet Mignon

with green peppercorn sauce | GF·NF

Roasted Eggplant Wellington

with ricotta, caramelized onion & basil with sundried tomato coulis | V·NF

SIDES

(to be paired with entrees)

Creamy Herbed Farro Pilaf

with shallot | V·NF

Sautéed Broccolini

with garlic & lemon | V·GF·NF

DESSERT BUFFET

Pear Crisp

topped with whipped cream | V·NF

Graham Cracker Toffee Bark

sprinkled with sea salt | V

Vanilla Cream Puffs

dusted with powdered sugar | V·NF