

# Sample Wedding Menu Options

## FIRST COURSE

*SUN GOLD CAPRESE , BURRATA, DRY CREEK OLIVE OIL, GARDEN BASIL*

*ORGANIC KALE SALAD, ORANGE, CRUSHED CROUTONS, NUTS, PARMIGIANO REGGIANO, DRY CREEK OLIVE OIL*

*LOCAL CHICORY, CANDIED PRESTON FARMS WALNUTS, PARMIGIANO REGGIANO, GOLDEN BALSAMIC VINAIGRETTE*

*SIX OAKS FARM ROASTED BEETS, SONOMA GOAT CHEESE, CITRUS, ARUGULA*

*LOCAL SWEET CORN SOUP, CRISPY PROSCIUTTO, BASIL OIL\**

*ORGANIC YUKON GOLD POTATO AND BERNIER FARM LEEK SOUP*

*LOCAL WILD-CAUGHT SALMON TARTARE, CITRUS, AVOCADO, GARDEN HERBS*

*AMERICAN WAGYU BEEF CARPACCIO, HIMALAYAN SALT, CREAMY HORSERADISH, CRISPY SHALLOTS*

## SECOND COURSE

*CATELLI'S LASAGNA, EIGHT LAYERS HAND-MADE PASTA, PROSCIUTTO, ARUGULA, ORGANIC TOMATO SAUCE*

*CATELLI'S VEGETARIAN LASAGNA, EIGHT LAYERS HAND-MADE PASTA, WILD MUSHROOMS*

*SEASONAL VEGETABLE CANNELLONI, BELLWETHER FARMS CHEESE, ORGANIC TOMATO SAUCE, GARDEN HERBS*

*THREE MEAT CANNELLONI, THYME BÉCHAMEL, PARMIGIANO REGGIANO*

*LOCAL DUNGENESS CRAB RAVIOLI, MEYER LEMON, BUTTER GARLIC*

*OSMAND FARMS RABBIT RAVIOLI, SAGE*

## THIRD COURSE

*WILD-CAUGHT LOCAL SEASONAL FISH (SALMON, HALIBUT, SOLE), SUN GOLD TOMATO SALSA, ARUGULA, RED QUINOA*

*GARDEN HERB ROASTED PETALUMA CHICKEN, SEBASTOPOL APPLE, BLUE CHEESE, ARUGULA*

*PETALUMA DUCK BREAST, RED SWISS CHARD, POLENTA, BLACKBERRY, PORT, SHALLOT*

*SONOMA COUNTY MEAT CO. BONE-IN FILET, LOCAL MUSHROOMS, PARMESAN MASHED POTATOES, GARDEN PESTO*

*ORGANIC FREE RANGE OSSO BUCCO, SMOKEY POLENTA*

*GRILLED PRESTON FARM LAMB LOIN, ROSEMARY, BLACK PEPPER, ITALIAN WHITE BEANS, KALE*

*DOUBLE-CUT BONE-IN PORK CHOP, DRY CREEK PEACHES, CREAMY POLENTA*

*VEGETARIAN RISOTTO, PORCINI MUSHROOMS*

**PASSED APPETIZERS**

LOCAL WILD-CAUGHT SEASONAL FISH CEVICHE, CRISPY AMARANTH, MICRO CILANTRO

CROSTINI - BURATTA, PROSCIUTTO, ARUGULA

*WILD MUSHROOM, MEYER LEMON, GOAT CHEESE*

*HEIRLOOM TOMATO, BALSAMIC, GARDEN BASIL*

RISOTTO CAKE, PROSCIUTTO, PARMIGIANO REGGIANO, MASCARPONE, OREGANO \*

GRILLED PRAWNS, PROSCIUTTO

SEARED TUNA, SESAME, BLACK PEPPER, CHILI, DRY CREEK MEYER LEMON OLIVE OIL, GARDEN BASIL

PETALUMA DUCK CONFIT, FIG, BALSAMIC, LENTIL CRACKER

ALEXANDER VALLEY LAMB, GARDEN MINT AND HONEY PESTO

HOUSE-MADE FLATBREADS-BURRATA, TOMATO, HOUSEMADE SPICY SAUSAGE

*SEASONAL FARMER'S MARKET VEGETABLES, GARDEN HERB PESTO*

SLIDERS- CATELLI'S MEATBALLS

PULLED LOCAL PORK, ROSEMARY BALSAMIC BARBECUE SAUCE

*PORTABELLO, GOAT CHEESE, ITALIAN STYLE SLAW, SUN-DRIED TOMATO PESTO*

## **STATIONS**

LOCAL CHEESE, FRUIT, NUTS, HOUSE-MADE FIG JAM, LOCAL HONEY

CHARCUTERIE, HOUSE-MADE MUSTARD, CROSTINI, PICKLED VEGETABLES

LOCAL OYSTER AND SHELLFISH, HOUSE-MADE SAUCES

SUNDAE STATION, ORGANIC ICE-CREAM, HOUSE-MADE TOPPINGS (SALTED CARAMEL, TCHO CHOCOLATE/ORANGE SAUCE, CANDIED BACON, CARAMELIZED NUTS, STRAUS FAMILY CREAMERY WHIPPED CREAM, AMARENA CHERRIES, SEASONAL FRUIT COMPOTES)

## ***VEGETARIAN DISHES***

\*MANY VEGETARIAN OPTION POSSIBLE

\*GLUTEN FREE AND VEGAN OPTIONS AVAILABLE