

SUMMER WEDDING

TRAY PASSED HORS D'OEUVRES

Raw Oyster Shot
with ponzu, soy, ginger, Szechuan peppercorn

Mini Chicken & Waffles
with strawberry maple butter and pink peppercorns

Mini 5-Spice Pulled Pork Sliders
with Asian slaw and chili lime aioli

Goat Cheese & Fig Crostini
with Pistachios and local honey

Zucchini Rolls
truffle cheese, arugula and bell peppers

FAMILY STYLE DINNER

FIRST COURSE

Seasonal Salad
purslane, blueberries, candied spiced pecans and
Nettle Meadows Three Sisters cheese, meyer lemon vinaigrette

Baskets of Balthazar Breads with Kreimhild Meadow Butter

SECOND COURSE

Sliced Flank steak with chimichurri

Grilled Swordfish with plum jicama slaw

Raw Local Corn Succotash with sugar snap peas, avocado, cucumber and lemon oil

Potatoes Dauphinoise

DESSERT

Wedding Cake

Cherry Cobbler Mason Jars
Bourbon Vanilla Bean Whipped Cream