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## Summer 2016 Wedding Menu

### Cocktail hour hors d'oeuvres

- Wild mushroom bruschetta
- Mini seitan tortilla cups with cilantro chimichurri and smokey chipotle cream
- Rice paper summer rolls with tofu, cukes, golden beets and sweet chili-peanut dip
- Summer vegetable frittata bites
- Potato-corn fritters with black bean pico de gallo
- Veggie platters with crackers, breads and homemade hummuses (chipotle and white bean)

### Dinner

- Locally made dinner rolls with herbed butter
- Caesar salad with homemade sunflower-lemon caesar and coconut bacon
- Peach, strawberry, arugula and tomato salad with coconut milk mozzarella and lavender dressing
- Summer gnocchi: tossed with fresh off-the-ear corn, basil, spinach, artichokes, zucchini ribbons, heirloom tomato and chantarelle mushrooms
- Artichoke "crab" cakes with horseradish aioli
- Wild mushroom and tarragon seitan - grilled with herbs (we used rosemary, tarragon, thyme, garlic and onion in a very light gravy)
- Grilled Asparagus and kale with white beans, fennel and shallots

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### OPTIONAL MENU / SERVICES AVAILABLE

#### Dessert

Wedding cake or Dessert Table

#### Beverage options

- Coffee service with fair-trade coffee, tea selection and accoutrements
- Non-alcoholic beverages (organic lemonade, homemade iced tea, seltzer water)
- Bar service options (we do not provide alcoholic beverages) / We work closely with a third party bartending service

#### Rentals

We can provide rentals for your event at an additional cost