

HARVEST & REVEL

SAMPLE MENU:

WINTER WEDDING DINNER

Stationary Cocktail Snack

Caramelized cauliflower bruschetta
with oregano & golden raisin pistou, curried aioli, crispy onion, parsley

Dinner

Harissa baked fish with slow roasted lemon, castelvetro olives, shallot, herbed aioli

Saffron cream & roasted squash pearled cous cous with fried dates, wilted spinach

Golden beet & black lentil salad with baby greens, goat cheese, micro herbs

Wedding Cake

Almond & quince cake with rosemary buttercream
garnished with candied rosemary, poached quince

Passed or stationary appetizers, wedding cupcakes, additional desserts, seasonal craft punchbowl beverages, coffee & tea service, table design service, full rental service, additional staffing, bartender service, takeaway treats for guests, and disposables plateware packages available upon request