

HARVEST & REVEL

SAMPLE MENU:

SPRING WEDDING DINNER

Passed Hors d'oeuvres

Polenta crisps with shaved asparagus, housemade ricotta, pancetta, lemon zest

Green gazpacho shooters

Buffet Dinner

Broiled seasonal fish with chive aioli, artichoke, roasted lemon

Spinach farfalle with sorrel pistou, pistachios, goat milk gouda (vegetarian main)

Carrot & parsnip puree with chive, toasted sesame

Raddichio, fennel & olive panzanella salad with manchego & salami

Wedding Cake Bites

Rhubarb cake bites with rhubarb buttercream, candied ginger

Wedding cupcakes, additional desserts, seasonal craft punchbowl beverages, organic coffee & tea service, table design service, full rental service, additional staffing, bartender service, takeaway treats for guests, and disposables plateware packages all available upon request