



Wedding Menu 2017

Choose three hors d'oeuvres

- Little bean tostadas with chile salt and lime, avocado, and shaved radish.
- Green bean tempura with sesame seeds and yuzu aioli.
- Mini spiced meatballs with sumac and yogurt.
- Little grilled cheeses with aged gouda, fontina, and tomato confit.
- Glazed pork belly skewers with glazed plums.
- Grilled shrimp skewers with romesco sauce.
- Smoked trout with beet cream on rye toasts.

Choose one salad

- Romaine-kale salad with lemony caesar dressing, chopped hard-boiled egg, and sourdough croutons.
- Simple salad with seasonal vegetables and shallot vinaigrette.
- Spinach salad with Seal Cove chevre, roasted corn, and smoked bacon.

Choose two proteins

- Grilled flank steak with salsa verde.
 - Baked Maine cod with tomato and saffron butter.
 - Roasted Statler chicken breast with mustard breadcrumbs and white wine pan sauce.
 - White bean vegan cassoulet with smoked tomatoes and wild mushrooms.
- *we can include a "silent" vegetarian option for up to 12 guests as part of this package*

Choose two sides

- Roasted seasonal vegetables with herbs and lemon.
- Grilled polenta with Parmigiano-Reggiano.
- Roasted new and sweet potatoes with mustard seeds and crème fraîche.
- Quinoa tabbouleh with toasted almonds.

Choose one bread

- Maple cornbread
- Borealis Breads baguette
- Brioche rolls
- Rye-caraway rolls

Pricing

Buffet or family-style service \$65/guest (includes meal choices above, chef, cook, manager, servers)

Supplements

- Full bartending staff \$6/guest (1 bartender per 50 guests)
- Beverage service package \$6/guest (mixers, sparkling and still water, bar fruit, ice, cocktail napkins)
- Vendor/kids (2-12) meals \$15 each