

WEDDING RECEPTIONS/SPECIAL EVENTS

SAMPLE MENU ~ PLATED OR BUFFET

Charcuterie table upon arrival

Country pate, prosciutto, sopressata, mortadella, assorted cheeses with pickles, olives, mustard, crackers

Passed apps (choose 2)

Gorgonzola, caramelized onion, walnut tart
Roasted eggplant with pita cracker
Crostini with roasted red pepper and tahini/tomato spread
Salmon cakes with pesto aioli

Salad choices (choose one)

Seasonal greens with buttermilk dressing
Spinach, croutons, almonds, red onion and dates with lemon and olive oil
Arugula, shaved fennel, lemon and pecorino
Kale Caesar salad

Entrée choices (choose 2)

Roasted chicken with peperonata (caramelized bell peppers)
Smoked chicken with rosemary cream
Grilled sirloin with choice of salsa verde or tomato, basil, garlic, olive oil
Slow roasted brisket with fresh tomatoes and herbs

Entrée served with polenta or roasted potatoes and seasonal vegetables

SAMPLE MENU ~ FAMILY STYLE

Passed Appetizers (choose 2)

Gravlax with crème fraiche and chives on toast
Crepe rolled with sopressata, goat cheese, arugula
Savory tart with gorgonzola, caramelized onion and walnuts
Romesco on crostini

Antipasti on table (choose 4)

Radicchio, fennel, apple and walnut salad
Roasted beets, orange and olive salad
Green beans in Caesar dressing
Mozzarella, heirloom tomato and basil
Caponata-Sicilian eggplant with sweetened vinegar, celery and capers
Small crepe cannelloni filled with ricotta, prosciutto and seasonal greens

Family Style Entrees (choose two)

Porchetta-herb rolled pork, brined and slow roasted
Flank steak with a tomato herb sals0
Trout marinated in red wine, vinegar and onion, served at room temperature

Entrée served with grilled local seasonal vegetables