

Sample Fall/Winter Wedding

Hors D'oeuvres

Herb Crusted Beef Tenderloin Crostini with Stone Ground Mustard

Indonesian Chicken Skewers with Tamarind BBQ Sauce

Smoked Bacon Wrapped Scallops

Miniature Crab Cake with Chipotle Remoulade

Porcini Mushroom Arancini with Fontina Cheese and Tomato Basil Sauce

First Course

Mixed Baby Field Greens with Roasted Pears, Candied Walnuts, and Crumbled Gorgonzola Cheese with Apple Cider Vinaigrette

Entrees

Lightly Breaded Chicken Breast Sautéed in a Lemon, Butter, White Wine Sauce

Maple Mustard Grilled Salmon with Roasted Fennel and Sweet Potato Hash

Sliced Roasted Sirloin of Beef with Roasted Shallot Pinot Noir Reduction

Dessert

Fresh Apple Cider Donuts served on a Hand-Crafted Pegboard Display

Accompanied with Regular and Decaf Coffee and Tea