



Sample Wedding Menu

Roasted Radishes w/ Capers
(& anchovies for the non-vegan version)

Roasted Root Vegetables w/ Sage & Garlic - *Veggie*
(Rutabagas, Turnips, Carrots, Parsnips)

Creamed Spinach w/ Nutmeg, Garlic, Shallots, Cream & Thyme

Marinated Mushrooms - *Veggie*
(Olive Oil, Fresh Lemon Juice, Oregano, White Wine Vinegar, Sea Salt & Fresh Cracked Pepper)

Polenta w/ Jamon Serrano & Tallegio
w/ Roasted Tomato Coulis & Basil Infused Olive Oil

Roasted Beet, Chevre & Walnut Salad - *Veggie*
w/ Chive & Rosemary Vinaigrette

Roasted Asparagus w/ Sesame - *Veggie*

Mess o' Greens (meatless or w/ meat)
Swiss Chard, Collard, Kale

Whole Side of Rye Whiskey Brined Char
w/ Roasted Pear, Thyme & Honey Marmalade

Pumpkin Blue Cheese Risotto - *Veggie*

Crab & Shiitake White Cheddar Mac-N-Cheese

Portabello, Roasted Red Pepper & Smoked Eggplant Gratin w/ Basil Sweet Tomato Sauce - *Veggie*

Seared & Braised Marinated Brisket
(marinade- cabernet, tarragon, wine vinegar, celery, onion, garlic, cracked peppercorn, bay, thyme)
w/ Roasted Onion & Gorgonzola Compound Butter

Smoked Gouda Mashed Potatoes - *Veggie*

Oyster Fritters w/ Chive Aioli

Endive w/ Crab & Corn Salad - *Veggie*

Whole Roasted Rockfish Wrapped in Bacon w/ Crab
w/Cucumber Slaw & Tomatoes

— CHEESE & CHARCUTERIE —

Cheeses, Smoked Duck Breast Ham, Smoked Trout, Salmon, Olives, Capers, Herbed Toast Rounds,
Chicken or Duck Liver Pâtés w/ Sherry & Sage, Pork &/or Chicken Sausages w/ herbs or dried fruits.