

MARRY UP
Fork-Friendly Heavy Hors d'Oeuvres
Buffet for Your Wedding

Painted Hills sirloin of beef, herb grilled and sliced – ambient temperature,
served alongside locally baked brioche rolls, organic arugula pistou, horseradish cream

lemon basil springer mountain chicken tenders,
locally grown pea shoots

spreads and breads
vidalia onion spinach dip, artichoke hummus + griddled naan, crisp crackers,
seasonal veggie crudités

grilled asparagus and parmesan tartlet topped with organic herbs

heirloom tomato salad with crushed olives, crispy quinoa and creamy dressing

organic herb arancini + rosemary aioli, crumbled feta

