

PICK ME
Creative Stations for Your Wedding

Steakhouse

whole roasted strip loin of painted hills beef, thinly carved buttermilk yeast rolls,
fines herbes butter

smashed fingerling potatoes, butter griddled served with black pepper and
parmesan aioli, shaved parm

classic wedge

iceburg wedge, crumbled sweet grass dairy asher blue cheese, beeler's bacon,
fresh tomatoes, shaved chives, creamy blue cheese dressing

The Chicken and the Egg

pan seared springer mountain chef's cut chicken breast + grilled peach salsa
fusilli pasta with zucchini, herbs, chopped tomatoes, parmesan, lemon, and extra virgin olive oil
grilled asparagus with sauce gribiche

The Farm

tomato, green bean, and cucumber salad served over whipped feta

creamy kale and radish salad tossed with a parmesan dressing
topped with a crunchy pumpernickel crumble

local beet and organic arugula salad, farmer's cheese, orange honey vinaigrette

