

WEDDING PLATED DINNER

Plated dinner 1 - fall/winter

Crispy brussels sprout salad with apples, pistachio and crème fraiche

Pan-seared Duck Breast, house-made maraschino cherry jus
Potato confit, wilted mustard greens, and pickled trumpet mushrooms

Sticky toffee pudding, vanilla ice cream

Plated dinner 2 - spring

Spring asparagus soup, lemon oil & shaved fennel salad

Pan seared North Carolina Trout filet, tomato butter sauce
Spring vegetable risotto, pea tendrils & herbs

Buttermilk panna cotta, balsamic macerated strawberries, mint & basil

Plated dinner 3 - summer

Marinated tomato & cucumber salad with herbs & a cider vinaigrette, on a bed of whipped feta

Pan roasted golden brown chicken, Vidalia onion soubise
Summer pea & squash medley with roasted tomatoes & pancetta

Blueberry peach tart with a candied ginger crème anglaise

