



## WEDDING MENU Plated Dinner

### Pre-set salad

Salads change seasonally and feature the freshest local greens  
Please choose from the following list

The Seasons Finest

Lovely Moore Farms butter lettuce and organic greens  
topped with ripe Woodland Gardens heirloom tomatoes and drizzled with a chive  
tarragon ranch dressing

Salad of mesclun and tender spinach with shaved fennel and parmesan  
topped with a lemon-thyme vinaigrette

Soft winter green salad with sweetened pepper pecans, dried sour cherries,  
blue cheese and aged balsamic vinaigrette

### First Course Selections

Goat cheese and walnut soufflés with a watercress and frisee salad

Ricotta and Swiss chard tortelloni in an infused lemon cream

Caramelized fennel with celery root puree

Soft polenta with sautéed forest mushrooms and chanterelles

Creamy corn grits with sage butternut squash

Lobster mango spring roll and apricot vinaigrette

French pea soup with crème fraiche and pan seared scallop

Roasted tomato soup with chili strips and queso fresco



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### MAIN ENTRÉE SELECTIONS

*All entrees served with a selection of locally baked sourdough breads and rolls*

#### Chicken Options

Bell & Evans chicken breast, seasoned with lemon and garlic, grilled and blanketed in a roasted red pepper salsa  
Tagliatelle with a tomato-vodka pasta sauce  
Oven roasted summer vegetables

Crispy free range roast chicken breast with caramelized shallot gravy  
Late summer lima bean and sweet corn succotash  
Sweet potato spoon bread

#### Beef Options

Spice rubbed beef tenderloin topped with a zesty salsa verde  
Scalloped Yukon gold potatoes with chive blossoms  
Grilled asparagus

Hanger steak with gorgonzola butter  
Braised fennel  
Parmesan and black pepper polenta

Pan seared filet mignon with sauce Merlot  
Green and yellow filet bean mix with nasturtium butter



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### Seafood Options

Baked halibut with fresh tomato, lemon zest,  
white wine and herbs

Seared salmon with a Creole mustard vinaigrette  
Jalapeno slaw  
Crispy potato hash

Seared sea bass with fresh herb salad and preserved lemon confit

Pan roasted skate wing with caramelized cabbage and Dijon

Snapper en Papillote with summer tomatoes, nicoise olives and fava beans  
Zucchini gratin

Slow roasted salmon with a mustard parsley glaze  
Austrian crescent potato galette

Halibut with grapefruit beurre blanc  
Rice noodles and steamed spinach, carrots in butter

### Mixed Entrée

Pan-fried chicken breasts with an oregano garlic butter  
Grilled salmon medallion wrapped in thin sliced prosciutto  
Mixed warm potato, corn and bean salad  
Slow roasted Roma tomato garnish



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**Dessert Selections**

Mini Normandy apple tarts with fresh whipped cream

Almond cake with fresh fruit compote

Homemade strawberry shortcakes

Dense chocolate cake with fresh whipped cream and berries

Chocolate pots de crème

Pumpkin tart with fresh maple whipped cream

Red wine poached pears with marscapone and almond macarons

Local cheese course with honey figs and walnuts