

Sample Wedding Menus

ELEGANT PLATED MENU

Butlered Hors d'Oeuvres

Truffled Gnocchi & Reggiano Parfaits

Crab Cakes with a Lime Chipotle Remoulade

Lemon Shrimp Risotto Parfaits

Beef Wellington with béarnaise

Sweet Potato, Beet, Carrot and Parsnip Skewer

Lemon Zested Picholine Olive Tapenade

Salad Course

French Cafe Salad:

Roquefort, Walnut and Pears with Baby Field Greens, Endive and Mache.

Choice of Entrées

Filet Mignon with and Béarnaise

Wild Salmon with an Orange Basil Relish

Lavender Honey Lacquered Chicken with a Thyme scented Jus

Locally Raised Vegetables - best available of the season

Truffled Fingerling Potatoes with Reggiano & Herbs

Artisan Rolls & Butter

Dessert Course

Wedding Cake from our Pastry Chef

Coffee & Tea Service