



CATERING + EVENTS

## SAMPLE WEDDING MENU

### *hors d'oeuvres*

smoked trout: sea salt potato chip, smoked trout, lemon crème fraiche & fresh dill

crostini: roasted squash, peppered burrata, chili, truffle honey & baby basil

grilled cheese: a signature item, triple cream brie, fig jam, green apple

lamb meatball: feta, onion, garlic, dill, mint & house tzatziki dip

### *to start*

beet salad: roasted heirloom citrus marinated beets, fresh goat cheese, toast pine nuts & baby arugula

tomato salad: heirloom tomatoes, Italian burrata cheese, house made pesto & baby basil

caesar: baby gem lettuce, crispy pancetta, soft boiled egg, crouton dust & roasted garlic dressing

*main course*

beef shortrib: slowly braised in red wine, potatoes aligot, roasted green beans, shaved parmesan, red wine jus & baby sprouts

trout: roasted trout filet, wild rice pilaf with fresh herbs, asparagus & pickled ramp beurre blanc

chicken: slow cooked chicken breast, whipped potato, vegetable succotash, chicken jus & baby arugula

mushroom tart: roasted mixed mushrooms, gruyere, emmenthal, tarragon cream, puff pastry tart

*dessert*

chocolate tart: chocolate shortbread crust, dark chocolate ganache, berries & crème fraiche

fig cake: roasted fig & walnut cake, served with honey cream and fresh figs

crostata: individual peach crostata, candied ginger ice cream

lemon tart: vanilla shortbread crust, lemon curd, blueberry coulis & baby basil

*late night snack*

mini burger: seasoned beef burger, pain au lait bun, roasted garlic aioli & sharp cheddar cheese

mini fried chicken: buttermilk & herb fried chicken with hot honey

mini grilled cheese: bacon jam, tomato & cheddar