An Early Autumn Wedding

As Guests Arrive

**Lavender Lemonade
and Freshly Brewed Iced Tea**
*mint sprigs to garnish

Cocktail Hour

Passed hors d'oeuvres
offered trays with seasonal floral garnish

Endive Spears with Dates and Goat Cheese
honey balsamic reduction

Bite Size Lump Crab Cakes
with a chipotle aioli

Petite Black Angus - Vermont Cheddar Burger
on a Seeded Bun w/ ketchup and a pickle

Grilled Baby Lamb Chops
with a Mostocotto drizzle

Espresso BBQ Glazed Shrimp on Bamboo Skewers

Presentation Stations
fresh greens and seasonal floral garnish

Artisan Cheese Board
*with select local NJ and PA cheeses
and chef's selection domestic and imported*

Reggiano Parmesan, smoked gouda, Port Salut
Boursin, herbed Chevre, Vermont Cheddar
paired with Autumn fruits
local petite pears and apples, figs, berries, champagne grapes
dried fruits and spiced nuts
*crackers, flatbreads, French baguette crostini, black olive toasts

Tapas
lemon hummus, baba ghanoush, rosemary white bean spread
dolmades, almonds, dried apricots, olives in glass vases, fig and balsamic chutney
*paprika pita toasts

Plated Dinner

First Course Appetizer

Wild Mushroom Ravioli
with a caramelized shallot vin blanc
and fresh marjoram
*crispy leek garnish

Salad

Mixed Local Baby Greens
with sliced Bartlett pears, candied pecans
shaved aged gouda and champagne vinaigrette

House Made Rosemary Focaccia Bread and Brioche Rolls

Entrée

guests' choice of

Rosemary Encrusted Filet Mignon
with a red currant Pinot Noir reduction sauce
plated with
roasted garlic mashed Yukon Gold potatoes
and roasted topped baby carrots

-or-

Seared Bass
topped with cherry tomato-thyme compote
plated with
roasted garlic mashed Yukon Gold potatoes
and roasted topped baby carrots

-or-

Heirloom Tomato and Eggplant Napoleon (Vegetarian)
layered with sage and sun dried tomato goat cheese
plated with
roasted topped baby carrots

Dessert

Custom Tiered Wedding Cake

Family Style Chocolate Covered Strawberries

Locally Roasted Coffee Service