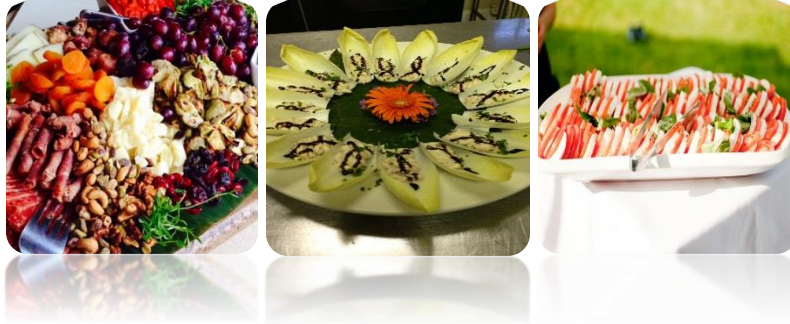




## *Family Style with Flair*



### *As Guests Arrive*

*Lavender Lemonade and Freshly Brewed Iced Tea*

*mint sprigs to garnish displayed in a mason jar*

### *Cocktail Hour*

#### *Passed hors d'oeuvre*

*offered on trays with floral garnish*

Smoked Salmon Mousse on a Cucumber

Wild Mushroom Duxelle in Phyllo with Crème Fraiche

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Endive Spears with Dates, Goat Cheese, & Honey Balsamic Glaze

Bamboo Skewered Chili-Lime Shrimp

Skewered Jerk Chicken with Mango Coulis

### *Presentation Station*

*arranged tiered on wine crates and ceramic platters with fresh greens and seasonal floral garnish*

*Farm Harvest Crudité*

cauliflower, broccoli florets, micro carrots, fennel, tri-color sweet bell peppers, asparagus, celery, radishes, cucumber, and cherry tomatoes spinach dip & hummus

*Plated Salad*

*Strawberry Salad*

mixed local baby greens with sliced strawberries, toasted almonds, shaved pecorino with balsamic vinaigrette

*Bread Basket*

*Corn Bread, Biscuits, and Focaccia*

\*butter

*Family Style Main Fare*

Lavender Honey Roasted Chicken sliced and presented over greens

Pan Seared Salmon topped with cherry tomato-thyme conserva

Jersey Corn & Sweet Basil Risotto garnished with balsamic reduction

Heirloom Tomato & Mozzarella Salad drizzled with extra-virgin olive oil & basil pesto

*Dessert*

Custom Ceremonial Cake

Assorted Petite Tartlets chocolate ganache, lemon, & maple-walnut