



Rustic Chic Seated Dinner

As Guests Arrive:

Lemonade & Iced Tea

*with mint sprigs to garnish

Cocktail Hour:

Presentation Station

Rustic Flatbread Station

*Focaccia pizza with seasonal toppings
displayed on rustic wooden boards*

roasted tomatoes, black olives, and fresh mozzarella
butternut squash, hazelnuts, and sage pesto
caramelized onions, blue cheese and pancetta

Passed Hors d'oeuvres

Pulled Pork on Mini Buttermilk Biscuits

Ahi Tuna on Cucumber with Wasabi Aioli

Grilled Petite Reuben

with caramelized onions, chipotle aioli and swiss

Roasted Tomato Bisque Shooters

Bite Size Potato Pancakes

topped with apple compote and a dollop of sour cream

Fig Mascarpone and Candied Bacon Canapé

Plated Main Fare:

First Course Salad



Grape Salad

mixed local baby greens with sliced grapes,
toasted hazelnuts shaved aged gouda and balsamic vinaigrette

Artisan Rolls & Butter

Entrée

guests' choice of

Tuscan Beef Short Ribs

Chianti braised with carrots and pearl onions
plated with
roasted garlic mashed Yukon gold potatoes with chives

-or-

Pan Seared Lump Crab Cakes

with a roasted corn chutney
plated with
garlic roasted mashed Yukon gold potatoes with chives
and roasted seasonal vegetables

Vegetarian

Heirloom Tomato and Eggplant Napoleon

layered with sun dried tomato goat cheese and sweet basil pesto
accompanied by roasted asparagus spears
*aged balsamic reduction drizzle

Dessert

Custom Cupcake Display

Chai Cupcakes with Brown Sugar Buttercream
Chocolate Cupcakes with a Mocha Buttercream Frosting
Champagne Cupcakes with Lemon Buttercream

Ceremonial Cake for Cutting

(other cake flavors are available; these are just examples)

Locally Roasted Coffee Service