



Summer Solstice Wedding



As Guests Arrive:

Lemonade and Freshly Brewed Iced Tea

Cocktail Hour:

Passed hors d'oeuvre

butlered on glass and ceramic trays with fresh floral garnish

Minted Mango Salsa in a Cucumber Cup

Brie Almond and Apricot Chutney Tartlets

Wild Mushroom Duxelle in Phyllo with Crème Fraiche

Smoked Salmon Canapé on Crostini with a Chive Crème Fraiche

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Philly Cheese Steak Tartlets topped with Red Onion Compote

Presentation Station:

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

Summer Salsa Bar

mango black bean, fire roasted tomato, verde, guacamole and Chef's seasonal choice salsa. *house made tortilla chips: wheat sundried tomato and spinach
arranged with tropical banana leaves, greens and seasonal flowers

Tapas Mix

manchego cheese & goat cheese with walnut honey, marinated feta, chorizo, roasted red peppers, roasted artichokes, dried apricots, dolmades, figs & hummus * crostini, flatbreads and crackers served on side.

Family Style with Flare Main Fare:

presented as platters on each dinner seating table

Family Style Mediterranean Salad

spinach, diced feta, grape tomatoes, black olives, sliced red onion, chick peas and fennel vinaigrette.

Dinner rolls and Plated Butter Balls

Family Style Main Fare

Beef Tenderloin au Poivre

sliced and presented over a bed of greens topped with peppercorn-brandy pan sauce

Gremolata Rubbed Organic Frenched Chicken Breast

sliced and presented with herbs and citrus garnish

Seasonal Roasted Vegetables

drizzled with a basil pesto

Specialty Baked Macaroni and Cheese

Roasted Garlic Mashed Yukon Gold Potatoes

Family Style Dessert

Mini Cookies and Bars platter and presented family style

&

Custom Tiered Wedding Cake

Sliced and plated, presented table side

Locally Roasted Coffee Service