

A Country Brunch Buffet

Passed Hors D'Oeuvres

Pastry Twists Two Ways

Maple Bacon and (VEGAN) Cinnamon and Sugar

On the Dining Tables

Assorted Baskets of Breakfast Breads

Muffins, Donuts and Sweet Rolls

VEGAN - Key Lime Breakfast Bars with Maple Cashew Cream

Country Brunch Buffet

Creamed Eggs with Herbed Cheese

Maple Country Breakfast Sausage Links

Swedish Potatoes

Northwest Smoked Salmon Platter

Sour Cream, Capers and Sliced Red Onion

Baked French Toast

with Grand Marnier Infused Cream Cheese Filling

Fresh Raspberry Sauce and **Maple** Syrup

Summer Fruits and Berries Platter

VEGAN - with Granola and Coconut Yogurt

Summer Alfresco Wedding Dinner

PASSED HORS D'OUEVRES

Parmesan Poppyseed Cheese Straws

Antipasto Salad Cups

DINNER BUFFET

Lacquered Salmon Fillet

Fresh Summer Corn and Tomato Relish

Roast Red Potato and Green Bean Salad

Roasted Chicken Ensalade Verde

Assorted Lettuces, with Shaved Fennel, Celery, Green Onion, Green Apple

Avocado, English Cucumber...and Toasted Almonds and Blueberries

Blueberry Vinaigrette

Herbed Artisan Bread

DESSERT

Raspberry Tiramisu Wedding Cake

Italian Wedding Feast

Passed Hors D'Oeuvres
Heirloom Tomato Bruschette
Antipasti Skewer

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Italian Wedding Soup Shooters

Dinner Buffet

Summer Bounty Salad with Assorted Lettuces, Vegetables
Red Wine Vinaigrette

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Tuscan Pork Tenderloin

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Baked Manicotti with Ricotta and Basil Filling
Fresh Tomato Sauce

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Roast Vegetable Platter
Saffron Aioli

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Artisan Bread Basket

Wedding Cake
Chocolate Cake with Mocha Mousse Filling
Italian Buttercream

Autumn Dinner Menu

Selection of Passed Hors D'Oeuvres

Crabcakes Remoulade
Roast Vegetable Croquettes
Flatbread with Artichoke Lemon Pesto, Salami and Pecorino,
White Bean with Rosemary Spread with Roast Red Peppers and Olivada

Dinner Buffet

Autumn Salad
with Roasted Pears, Gorgonzola, Crisp Prosciutto and Pecans
Honey White Balsamic Vinaigrette
(We can prepare a Vegan variation of this Salad that is served off to the side)

Lacquered Salmon Fillets

Bolognese Salsa Verde

Braised Short Ribs
In Orange Zest, Ancho chili, Cinnamon Infused
Red Wine Sauce

Garlic Mashed Potatoes

Autumn Seasonal Vegetables

Artisan Bread Basket

Wedding Cake

Rich Chocolate Cake with Fresh Raspberry Mousse Filling
White Chocolate Buttercream

A SOUTHWEST INSPIRED SPRING WEDDING CELEBRATION

Passed Hors D'Oeuvres

Shrimp Diablo with Avocado Crema
Pork Belly Gratons with Fortified Mustard
Halibut Ceviche Tostada

Dinner Buffet

Butter Lettuce Salad Strawberries and Toasted Almonds
Lemon Agave Vinaigrette

Ancho Chili Rubbed Beef Brisket
Roast Red Pepper Chimichuri

BBQ King Salmon Fillets
Pineapple Salsa

Smoked Corn and Black Bean Saute

Grilled Asparagus

Cilantro Lime Aioli

Farmstand Coleslaw
with Cheddar Chards
Cumin Lime Vinaigrette

Assorted Condiments
Assorted Pickled Vegetables, Hot Sauces, Mustards etc.

Bread Basket
Assorted Rolls. Green Chili Corn Bread
Butter Balls

Dessert

Hummerbird Cupcakes
Creamcicle Ice Cream Cups

Ocean Side Wedding

Passed Hors D'Oeuvres

Crabcakes Remoulade

Tuscan Flatbread with Lemon Artichoke Tapenade and Salumi Charcuterie

Antipasti Skewer

Dinner Buffet

Summer Salad

with Sweet Corn, Roasted Red Peppers, Green Beans, Crisp Prosciutto

Honey Dijon Vinaigrette

Balsamic Glazed Chicken

Cracked King Crab Legs

Remoulade Sauce - Orange Horseradish Cocktail Sauce

Lacquered Salmon
Salsa Verde

Greek Style Roast Potatoes
(with garlic and lemon)

Roast Vegetable Platter
Basil Aioli

Artisan Bread Basket
Creamery Butter

Lakeside Wedding Celebration

Welcome to Guest - Pre-Ceremony

Iced Lemonade and Water

Baskets of Beechers Cheese Straws and Sweetheart Lemon Lavender Shortbreads – *updated*

Passed Hors D'Oeuvres

Crabcakes with Remoulade Sauce

Crostini with Feta Cream and Tomato Salad

Beechers Cheese Straws

At Each Table – as guests gather...

Antipasti Platter

Assorted Marinated Olives, Sicilian Caponata, Marinated Artichoke Hearts with Lemon and Garlic, Assorted Charcuterie – Salami, Capricola, Prosciutto..., Marscarpone Ricotta Spread with Fresh Herbs with Flatbread, Grissini and Crostini

Alfresco Buffet Dinner Menu

Classic Caesar Salad

Garlic Croutons

Lacquered Salmon Fillets
Bolognese Salsa Verde

Tuscan Roast Pork
Rosemary and Fig Sauce

Heirloom Tomato Salad

Summer Roasted Vegetables
Saffron Aioli

Roast Red Potato and Green Bean Salad

Artisan Bread Basket

Italian Lemon Olive Oil Wedding 'Cutting' Cake

and

A 'Favorite Things' Buffet

Wedding Cupcakes ~ Lemon, Capuccino, Salt Caramel

Summer Berries Balsamico

Individual Chocolate Mousse



A Garden Wedding at Home

Passed Hors D'Oeuvres

Stuffed Mushrooms Florentine

Roast Prawns with Orange Horseradish Sauce

Assorted Station Buffet

Antipasti Table

Assorted International Cheeseboard including Dutch Cheeses
with

Apricot Mostada, Fig Jam, Honeycomb

Also including:

Summer Roast Vegetable Platter
(Include asparagus and beets...)

Basil Aioli

Italian Cured Meats

Marinated Olives

Roasted Almonds

Artisan Bread Basket

Slider Station

Greek Lamb Burger

with Feta and Tomato

French Burger

With Roquefort and Grilled Onions

Dijon Mayonnaise

(Sub Portobello Mushrooms for Vegetarian Option for both Burgers)

Skewer Station

Mac'n Cheese on a Stick

Thai Chicken Skewer with Pineapple Guava Jam

Carmalized Pork Belly Skewer

Salad Bowl Station

Pasta Salad with Baby Spinach, Strawberries, Roasted Onions and Chevre

Raspberry Vinaigrette

Chop Chop Salad

Caesar Salad

Homemade Crouton

Dessert Buffet

Wedding Cake

Chocolate with Peanut Butter Mousse
- Hazelnut with Hazelnut Buttercream

Assorted Sweet Bites

Berry Bowl

White Chocolate Lemon Tart

Carrot Cake Bites

Chocolate Espresso Cookies

Late Night Treat

Assorted Ice Cream and Sorbet

Served in Cups and Cones



A WINTER WEDDING

Passed Hors D'Oeuvres

Black Forest Ham Thumbprints with Gruyere

Bacon Wrapped Scallops with Chipotle Glaze

Fig, Prosciutto and Mint Skewer

Served Dinner

Salad Course

Salad with Roasted Pears, Candied Hazelnuts

Honey Dijon Vinaigrette

with Brioche Love Knot Rolls

Choice of Entrée

Chili Rubbed Grilled Flank Steak

Red Wine Chipotle Sauce

with

Yukon Gold Mashed Potatoes

with Crisp Shallots

OR

Lacquered Salmon Fillet
on Tarragon Buerre Blanc
with Bolognese Salsa Verde

With

Rice Pilaf with Almonds and Roast Onion

OR

Roast Acorn Squash

Filled with Layers of Mushroom Risotto and Vegetable Ragu

All entrees dressed with

Roast Autumn Vegetable with Flame Grapes and Sage Butter

Wedding Cake

Banana Cake with Rum Mousse

Caramel Butter Cream