

## DINNER PARTY WEDDING MENU

# love you to the mountains & back

Selections detailed on the Dinner Party Wedding Package, based on the package selected. Served as buffet and appetizers are displayed. Add additional appetizers for +\$3 per guest.

## the beginning

### FRESH CRAFTED SHRUB

choice of one: blueberry lemonade, vanilla pear, strawberry basil, peach mint tea or cucumber jalapeno

### FRESH FRUIT & CHEESE DISPLAY

artisanal cheese, mustard, chutney & cracker w/ assorted fresh cut fruit & berries \*displayed as guests arrive

## cool appetizers

**BLACK BEAN HUMMUS\***  
w/ pita chips

**SHRIMP COCKTAIL\***  
chilled shrimp & cocktail sauce

**PROSCIUTTO CAPRESE BITES**  
cherry tomatoes, baby mozzarella,  
prosciutto & basil w/balsamic drizzle

**CRAB, DILL & CUCUMBER**  
lump crab salad over cucumber

**GARLIC, GOAT & APPLE CANAPE**  
roasted garlic, goat cheese & apple  
chutney on crostini

**WHITE BEAN DIP\***  
w/ pita chips

**WATERMELON & SERRANO\***  
wrapped w/ basil, sherry & cumin

**FLANK WRAPPED ASPARAGUS**  
chilled asparagus wrapped in flank steak  
w/ horseradish cream

**BRUSCHETTA**  
roasted roma w/ ricotta goat cheese

**SALMON BRUSCHETTA**  
smoked salmon, creamy lemon goat cheese  
& dill on crostini

## hot appetizers

**MINI BEEF WELLINGTONS**  
wrapped in puff pastry

**SPANIKOPITA SPANIKOPITA**  
savory spinach & feta cheese filled phyllo pockets

**BACON WRAPPED DATES**  
gorgonzola stuffed & baked

**BEEF & ONION KEBABS**  
tenderloin w/ pearl onion picked & grilled

**BACON & SHRIMP**  
wrapped & grilled w/ sweet &  
spicy asian sauce

**SWEDISH MEATBALLS\***  
beef meatball w/ cream sauce

**CRAB RANGOON**  
crab & cream cheese stuffed wontons

**SAUSAGE MUSHROOMS\***  
sausage & cheese stuffed

**CHICKEN & MUSHROOM KEBABS**  
ginger molasses glazed, picked & grilled

**BRIE & CHUTNEY\***  
brie wheel w/ apple chutney wrapped & baked  
in puff pastry

## DINNER PARTY WEDDING MENU

### hot entrees

#### PANCETTA ROASTED CHICKEN

walnuts, root vegetables & parmesan

#### CHICKEN MARSALA

baby bellas & reduced marsala

#### ORCHARD CHOP

apple, cherry & fontina stuffed pork chop

#### BEEF TENDERLOIN +\$6

hand carved, grilled & topped w/ wild mushrooms

#### LOW COUNTRY SHRIMP

spicy blackened shrimp over choice of penne alfredo or parmesan grits

#### GRILLED SALMON

ginger glaze w/ pineapple salsa

#### BBQ BEEF BRISKET +\$2

house smoked & hand carved beef brisket w/ our signature BBQ sauce

#### TRADITIONAL STUFFED CHICKEN

oven roasted w/ stuffing & gravy

#### GLAZED HAM

slow roasted w/ sweet glaze

#### RIB EYE +\$2

hand trimmed & grilled

#### ROAST BEEF

slow roasted w/ horseradish cream

#### SCALLOPS & WILD MUSHROOMS +\$4

seared scallops & wild mushrooms over creamy polenta w/ lemon caper beurre blanc

#### VEGAN PEPPER

stuffed w/ quinoa, spinach, corn & black beans

#### VEGETABLE WELLINGTON

grilled veggies & quinoa in puff pastry w/ sun-dried tomato cream sauce

### salads

#### PEAR & PIG

spring greens, grilled pear, bacon & roquefort cheese w/ port vinaigrette

#### STRAWBERRY SPINACH

baby spinach, fresh strawberries, red onion & toasted almonds w/ balsamic dijon vinaigrette

#### PISTACHIO

arugula, roasted beet, red onion, goat cheese & roasted pistachios w/ citrus vinaigrette

#### BLUEBERRY GREEK

spring greens, blueberries, feta cheese, kalamata olives, red onion & shaved almonds w/ greek dressing

### sides<sup>x2</sup>

#### MASHED POTATOES

#### ROASTED POTATOES WITH GARLIC & HERB

#### GASCONY HASSELBACK POTATOES +\$2

#### WILD RICE

#### BAKED POTATO

#### MEDITERRANEAN QUINOA SALAD

#### LOBSTER MAC & CHEESE +\$4

#### VEGETABLE MEDLEY

#### GLAZED CARROTS

#### LEMON MANCHEGO BROCCOLINI

#### ROASTED ROOT VEGETABLES

#### STEAMED BROCCOLI

#### GINGER GARLIC BOK CHOY

#### PARMESAN ROASTED BRUSSEL SPROUTS

#### SAUTEED GREEN BEANS

Consuming raw or uncooked meats, seafood or egg products may increase your risk of foodborne illness