

Autumn Bounty Wedding Menu

ELEGANT DINNER

THE COUPLE'S SIGNATURE COCKTAIL

Cider Sangria  white wine, ginger brandy & Virginia Apple Cider, fresh apples & pears

BUTLERED HORS D'OEUVRE

Sweet Potato Latkes

duck confit, cranberry-black pepper chutney & micro cress

Kimchi Shrimp Cocktail Shooters

personal shot glasses filled with spiced shrimp,
kimchi cocktail sauce & Asian chives

Mushroom Croquettes

crispy croquettes of wild mushrooms ragout
tarragon mustard sauce

Grilled Ribbons of Chicken

glazed with spiced plum chutney

PLATED DINNER

Autumn Velvet Soup Sips

Sweet potato biscuits with Virginia country ham & honey orange butter

Farmer's Harvest Salad

local apples brined in apple cider, roasted butternut squash & golden beets with fall greens & endive,
candied walnuts, pumpkin seeds, sun-dried cranberries & maple mustard dressing

© 2016
Sample Menu by



Autumn Bounty Wedding Menu

ELEGANT DINNER

GUEST'S CHOICE OF ENTRÉE

Balsamic & Red Wine Marinated Steak

stuffed with portobello mushroom, spinach & Emmenthaler cheese, over truffle laced potatoes finished with a black garlic demi-glace and paired with braised magenta & white swiss chard, rainbow carrots

or

Almond Crusted Salmon

parmesan potato puree, aged red wine sauce, caramelized brussel sprouts & butternut squash

or

Portobello Wellington

roasted portobello mushroom caps filled with goat cheese, spinach, whole basil leaf & roasted red pepper, wrapped in puff pastry and baked until golden served over a roasted red pepper coulis with same vegetables

PLATED DESSERT

Chocolate Covered Cherries

warm chocolate truffle cake filled with a brandied cherry surprise, dusted with powdered sugar whipped cream and a cherry on top

Dancing and frivolity

DESSERT FINALE

The Wedding Cake

© 2016
Sample Menu by