

Winter Wonderland Wedding Menu

CELEBRATION PLATED DINNER

WARM UP SIGNATURE COCKTAIL

Winter Bliss ☞ grapefruit infused vodka. St. Germaine, fresh grapefruit juice, lemon & basil

BUTLERED HORS D'OEUVRE

Steak Diane Bites ♣ tender beef tips & creminis sautéed in a mustard sauce with a hint of cognac
Petit Herb Biscuit ♣ duck confit & pepper jelly
Twice Baked Potato Bites ♣ fingerlings with parmesan whipped potatoes & shavings of truffle

SEAFOOD BAR

Chilled Jumbo Shrimp, Clams, Mussels & Chesapeake Oysters Rockefeller presented over rock salt ☞ cocktail & mignonette sauce, fresh lemon & tabasco

SEATED FIRST COURSE

Roasted Red Pepper & Fennel Soup

Jewel Salad ♣ orange atop a bed of reds & greens, golden & ruby beets, toasted walnuts, feta & pomegranate, sherry dressing

GUEST'S CHOICE OF ENTRÉE

Horseradish Crusted Pave of Beef Tenderloin
ruby port wine reduction, rosemary potato galette & roasted root vegetables

Local Farm-Split Chicken ☞ marinated with fresh thyme, garlic, honey and apple cider

Stuffed Portobello ☞ balsamic roasted portobello filled with sautéed baby kale, white bean ragout red pepper & parmesan cheese

Artisan Bread Basket with Honey Butter

DESSERT

French Financier ♡ classic French cake is flavored with almond & orange zest, ginger poached pear pomegranate sorbet & candied orange peel

The Wedding Cake ♡ Grand Finale

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Sample Menu by

