

A Winter Wedding

BUTLER-PASSED HORS d'OEUVRE

Ahi Tuna Tartare Cone

sushi-grade ahi, pineapple, sesame oil, cilantro-pesto, avocado mousse

Wonton-Wrapped Kobe Dog Lollipop

sriracha-lime aioli dipping sauce

Artichoke Cake

tomato, olive, arugula, parmesan-basil aioli

Rosemary-Roasted Beef Tenderloin Crostini

herbed mascarpone, chives, essence of truffle oil

PLATED DINNER

FIRST COURSE

Bay Scallops + Prawn Chowder

New England-style creamy broth

Michael's artisanal sourdough bread with herbed butter

SECOND COURSE

Mixed Oak Leaf & Apple Salad

shaved granny smith apple, fresh herbs, ginger dressing

THIRD COURSE

Bordeaux-Braised Beef Short Rib Natural

buttery whipped potatoes, braised baby carrots, lemon-herb onion gremolata



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DESSERT

Three-Tier Wedding Cake

cream cheese frosting, fresh strawberry filling

top tier: chocolate cake | middle tier: vanilla cake | bottom tier: chocolate cake

Trio of Butler-Passed Mini Ice Cream Cone

house-made pb+j ice cream, chocolate ice cream, vanilla ice cream

LATE-NIGHT SNACK STATION

Grass-Fed Beef Slider

Vermont cheddar, lettuce, pickles, classic ketchup, house-baked soft bun

Golden French Fries

classic ketchup, spicy harissa ketchup, garlic-bacon aioli

Mini Pizza Slices

three-cheese slices, pepperoni slices

