



Summer Vineyard Wedding Menu

85 Guests

Passed Rose & White Wine as Guests Arrive: 4:45

Ceremony: 5:00

Passed Hors d'oeuvres: 5:15 – 6:30

Summer Lobster Salad + Grilled Corn + Cucumber + Herbs

Crescent Duck Farm + Poached Cherries + Crostini

Mini Fish Taco + Avocado Mousse + Lime + Tomatillo

Smoked Shrimp + Black Sesame + Cilantro

Lamb + Pistachio + Blackberry Skewer

Heirloom Tomato + Burrata + Arugula Flatbread

Summer Melon + Prosciutto + Balsamic Canape

In-House Pork Sausage + Roasted Summer Peppers + Sweet Onion Marmalade

Farm Table:

Roasted Summer Squash, Mushrooms, Artichokes, Caponata,
Artisanal Cheeses, Artisanal Cured Meats, Red Pepper Hummus, Crudites, Assorted Breads &
Crackers, Summer Fruits: Melons, Berries, Stone Fruits

First Course: 7:00 After Welcome Toast

Green Summer Leaves + Soft Herbs + Catapano Farms Whipped Goat Cheese + Grilled Tomato

Second Course: 7:30

Pappardelle + Zucchini + Pistachio-Arugula Pesto

Choice of Entrée: 8:15

Grass Fed Herb + Mustard Roasted Tenderloin OR
Sea Bass

Served With: Braised Radishes, Fennel & Shallots

Vegan, Gluten and Dairy Free Option:

Potato & Squash Gratin + Cashew Cream + Braised Radishes, Fennel, Shallots

Wedding Cake + Juicy Berry Crumble + Dessert Bar