



Fall Vineyard Wedding Menu

200 Guests

Passed Local Apple Cider, Rose, White Wine as Guests Arrive: 4:45

Ceremony: 5:10

Passed Hors d'oeuvres: 5:30 – 6:45

Butternut Squash + Sage Arancini  
Roast Beet Tartare + Whipped Goat Cheese  
Grilled Pear + Gruyere + Pullman Toast  
Heritage Chicken + Arugula + Pistachio Pesto  
Hamptons Crab Cake + Cilantro/Lime Remoulade  
Leek + Cremini + Thyme Tartlets  
Serrano Ham + Figs + Balsamic Flatbread  
Mini Burgers + Caramelized Onions + Red Tomato Marmalade

Farm Table:

Roasted Fall Squash, Mushrooms, Artichokes, Caponata,  
Artisanal Cheeses, Artisanal Cured Meats, Butternut Squash Hummus, Crudites, Assorted Breads  
& Crackers, Fall Fruits: Figs, Apples, Quince, Pomegranate

First Course: 7:00 After Welcome Toast

Fennel + Apple + Shaved Manchego + Arugula Salad + Tarragon Cream Dressing

Second Course: 7:30

Butternut Squash + Brown Butter + Fall Herbs Ravioli

Choice of Entrée: 8:15

Grass Fed Rib Eye OR

Spatchcock Heritage Chicken

Roasted Red Rosemary Potatoes + Fall Greens + Grilled Broccoli

Vegan, Gluten and Dairy Free Option:

Roasted Heirloom Cauliflower Steak + Pumpkin Seed Pesto + Fall Greens + Grilled Broccoli

Wedding Cake + Salted Caramel Apple Pie + Dessert Bar (mini pumpkin donuts, mini chai spice  
cupcakes, mini fall fruit parfaits, cinnamon whipped cream)