



# Wedding Plated Service

\$125 per person

*includes*

four (4) passed small bites

two course served dinner

coffee + tea station

soft beverage bar

service

standard linen

tax

pre-wedding tasting for two (2)







# PASSED SMALL BITES

one hour

please select four (4)

brie crostini *v*

*fruit preserves*

sausage stuffed mushrooms *gf*

strawberries stuffed with goat cheese *gf, v*

asiago + herb stuffed red potato *gf, v*

shrimp cocktail *gf*

*with house made spicy cocktail sauce*

mac + jack cheese bites *v*

beef teriyaki satay *gf*

arancini *v*

*deep fried risotto*

mini vegetable eggroll *v*

*thai chili dipping sauce*

goat cheese + honey phyllo triangle *v*

spanakopita *v*

*spinach + feta in a crispy phyllo dough*

gazpacho shooter *gf, vegan*

*traditional or watermelon*

bacon wrapped scallop *gf*

prosciutto + melon with balsamic glaze *gf*

wild mushroom tart *v*

mini beef tenderloin wellington

*mushroom gravy & savory pastry*

chicken satay *gf*

*choice of souvlaki, yakitori or tandoori*

*complementing dipping sauce*

potato au gratin *gf, v*

black bean spring roll *v*

chicken lemongrass potsticker

coconut shrimp with pineapple salsa

lollipop lamb chop *gf*

*chimichurri sauce*

smoked salmon mousse *gf*

cucumber cup





## FIRST COURSE

please select one

seasonal vintner's salad

*spring/summer – brie, fresh berries, sliced almonds,  
red wine vinaigrette gf, v*

*-or-*

*autumn/winter – white cheddar, sliced apples,  
toasted walnuts*

*red wine vinaigrette gf, v*



arugula caesar salad

*shaved parmesan, croutons, classic caesar dressing*

petite niçoise salad gf, v

*mixed greens, hardboiled egg, crisp green beans,  
roasted potatoes*

*served with french vinaigrette*

baby spinach + strawberry gf, v

*goat cheese, red onion, balsamic vinaigrette*

garden salad

*mixed greens, radish, carrot, cucumber, tomato,  
red wine vinaigrette gf, vegan*



asparagus velouté v

fried green tomatoes

*cornmeal crusted + bacon jam*

seasonal risotto gf

vegan option available





## MAIN COURSE

please select two

### entrees with choice of two sides

pan seared airline chicken breast gf  
*rosemary jus*

aged ribeye gf  
*compound butter*

glazed salmon gf  
*maple mustard glaze*

filet mignon gf  
*red wine demi*

braised short ribs gf  
*au jus*

cauliflower steak, *vegan, gf*  
*vegan gravy*

portobello wellington v  
*mushroom duxelles, puff pastry, roasted red pepper sauce*

### entrees with choice of one side

butternut squash ravioli  
*pan fried sage + parmesan cheese*

pumpkin curry, *gf vegan*  
*over lentils*

seasonal risotto gf, v  
vegan option available

greek bean bake, v





## SIDES

please select one or two based upon your  
entrée selections

*mashed red bliss potatoes*

*toasted red potatoes*

*whipped potatoes*

*mashed sweet potatoes*

*white cheddar mashed potatoes*

*roasted brussels sprouts*

*sautéed broccolini*

*haricot verts*

*grilled asparagus*

*roasted heirloom vegetables*

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## CHILDREN'S MEALS

guests 3-10 years old, can either eat from the  
adult-menu for half price

or

we can prepare a simple meal of chicken tenders,  
macaroni + cheese, and fruit  
for \$12.00



# BAR PACKAGES

## PREMIUM FULL OPEN BAR starting at \$38 per guest

hendrick's gin, ketel one vodka, johnnie walker whiskey,  
mt. gay rum, woodford reserve bourbon,  
dewar's scotch, patron tequila,  
prosecco, pinot grigio, sauvignon blanc,  
pinot noir, merlot,  
bud light, bold rock cider,  
hardywood richmond lager, goose island ipa  
assorted sodas, mixers + iced water

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## FULL OPEN BAR from \$30 per guest

tanqueray gin, tito's vodka, j&b scotch,  
jack daniel's whiskey, bacardi rum,  
pinot grigio, sauvignon blanc,  
pinot noir, merlot,  
bud light, bold rock cider,  
hardywood richmond lager, goose island ipa  
assorted sodas, mixers + iced water

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## BEER + WINE OPEN BAR from \$22 per guest

pinot grigio, sauvignon blanc,  
pinot noir, merlot,  
bud light, bold rock cider,  
hardywood richmond lager, goose island ipa  
assorted sodas + iced water







## CHAMPAGNE TOAST

\$6 per guest

house sparkling wine

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## SOFT BEVERAGES

*included with your package*

assorted sodas + iced water

coffee, decaf, hot tea

creamers + sweeteners

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## VENDOR MEALS

\$18 boxed

chilled meal

*choice of*

chicken caesar salad

chicken salad on croissant

turkey + cheddar on ciabatta

mozzarella, pesto, tomato on focaccia

all boxed options include chips + cookie + bottled water

or

hot meal

vendors can eat from your selected meal option

at 50% of the quoted per person amount

