

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 gfstrawberries stuffed with goat cheese gf, vasiago + herb stuffed red potato gf, v

 $shrimp\ cocktail\ gf \\ with\ house\ made\ spicy\ cocktail\ sauce$

 \max + jack cheese bites v

beef teriyaki sataygf

 $\begin{array}{c} \operatorname{arancini} v \\ \operatorname{deep} \operatorname{fried} \operatorname{risotto} \end{array}$

mini vegetable eggroll *v thai chili dipping sauce*

goat cheese + honey phyllo triangle v

spanakopita vspinach + 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 $\operatorname{roll} v$

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*

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

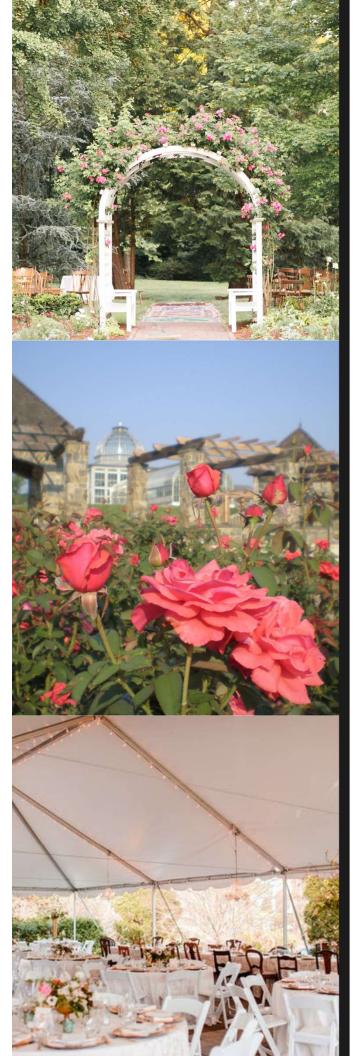
entrees with choice of one side

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

 $grilled\ asparagus$

 $roasted\ heir loom\ vegetables$

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

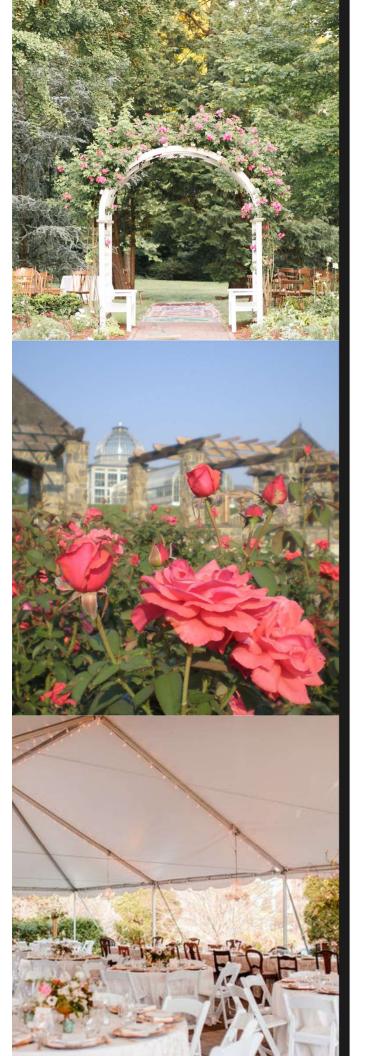
hendrick's gin, ketel one vodka, johnnie walker whiskey,
mt. gay rum, woodford reserve bourbon,
dewar's scotch, patron tequila,
prosecco, pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas, mixers + iced water

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

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

$\begin{array}{c} {\rm SOFT\,BEVERAGES}\\ included\,with\,your\,package \end{array}$

assorted sodas + iced water coffee, decaf, hot tea creamer + sweeteners

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