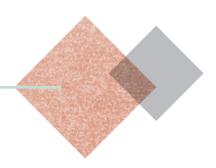


BACKYARD WEDDING MENU





STATIONARY HORS D'OEUVRES

Available for 45 minutes. Choose one of the following.

Domestic and Imported Cheese and Fruit Display Sage Derby, Cabot Sharp Cheddar, Drunken Goat, Buttermilk Blue, Mona Lisa Gouda, Horseradish Mustard, Sour Cherry Jam, Toasted Baguette, Sliced Fruit and Berries

Tuscan Antipasto

Mixed Olives, Peppercorn Salami, Grilled Artichokes, Roasted Peppers, Eggplant Caponata, Roasted Marinated Mushrooms, Crostini, Sliced Baguette

Toasted Bruschetta Display

Served with a Trio of Toppings: Rosemary and Creamy Goat Cheese, Sundried Tomato Boursin and the Traditional Diced Tomato Basil Fresca Fresh Breads and Crostini

Tailgate Cheese Board Huntsman Cheese, Dill Havarti, Chevre and Jarlsberg Cheeses along with Fresh and Dried Fruits served with Assorted Crackers and Flat breads

BUFFET

Available for one hour.

SALADS

Choose one of the following.

Garden Salad

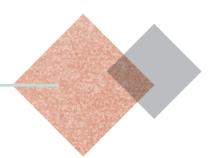
Confetti Tomato, Julienne Carrot, Cucumber, Balsamic Vinaigrette

Baby Greens

Crumbled Goat Cheese, Confetti Tomato, Toasted Pecan, Shaved Red Onion, Maple Dijon Dressing

Harvest Salad Cranberry, Crumbled Feta, Toasted Almond, Citrus Vinaigrette





ENTREES

Choose two of the following. Served with Chef's Choice Starch and Vegetable.

Grilled Shoulder Steak Wild Mushrooms, Roasted Shallots, Marsala Sauce

Fontina Sundried Tomato Stuffed Beef Sundried Tomato Butter Sauce

Stuffed Salmon Stuffed with Leeks, Roasted Red Peppers and Spinach

Grilled Citrus Salmon Sesame Ginger Sauce, Scallion

Stuffed Mediterranean Chicken Garlic Herb Cheese, Grilled Artichokes, Roasted Peppers, Tomato Coulis

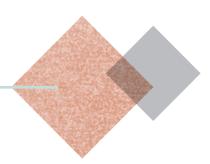
Champagne Chicken Medallions of Chicken with Wild Mushrooms and Leeks in a Champagne and Pink Peppercorn Sauce VEGETARIAN ENTREES Choose one of the following.

Grilled Vegetable Ravioli Roasted Mushrooms, Caponata Sauce

Eggplant Three Cheese Roulade Tomato Basil Sauce







BAR/BEVERAGE STATION

Regular and Decaf Coffee

Hot Tea

Infused Fruit Water

Assorted Soft Beverages

\$109.85 per person + 6% tax

Based on 25 Guests. Necessary staffing to execute event is included.

Alcohol Please note that we are a BYOB. We will provide one bartender, soft beverages and garnishes.

Timing3-hour event. All events are subject to event minimums and availability. Includes upscale disposable products Additional equipment can be added on.

