



## Fall Tented Wedding

### *Passed Hors D'oeuvres*

Chicken Yakitori Kebab  
Medjool Dates stuffed with goat cheese and wrapped with bacon  
Crispy Asparagus Spears with Prosciutto, Parmesan and Phyllo  
Zucchini Pancake with Eggplant Concasse  
Rare Flank Steak Crostini drizzled with Chimichurri

### *Salad Course*

Roasted Beets with Red Onion and Goat Cheese on Organic Field Greens  
with Lemon-Orange Vinaigrette

### *Soup Course*

Roasted Winter Squash Soup with spiced cream, cider reduction, and fried  
sage

### *Main Course*

Slow Braised Chicken with Garlic Artichoke Hearts, Sun Dried Tomatoes in  
Sherried Wine Sauce

Dijon-Rosemary Encrusted Fillet of Beef w/ Port Wine-Shitake Sauce

Served with:

Basmati Pilaf with Lemon, Dill, Currants and Pepitas

Seasonal roasted veggies in parsley sauce

Vegetarian option- Roasted Eggplant Stacks w/ Ripe Tomato, Fresh Buffalo  
Mozzarella Cheese and Pesto Coulis w/ Rosemary Skewer

*Dessert*

Traditional Wedding Cake

Dessert Bar:

Lemon Cardamom Wedding Cookies

Pumpkin Whoopie Pies

Chocolate Truffles

Pretzel Bark