



## SUMMER

### Wedding – Family Style

#### *Menu*

#### *On the Bar*

Basil Palmiers

#### *Passed Hors d'Oeuvres*

Wild Herb Pâté on Crostini

Grilled Nectarines *with Heritage Ham*

Watermelon Gazpacho *in a Cordial Glass*

Mini Maine Lobster Rolls *on Handmade Brioche Buns*

Fresh Figs *with Creamy Farmstead Cheese & Orange Zest*

Mini Organic Grilled Cheese Sandwiches *with Pickled Onions & Plum Jam*

#### *Plated First Course*

Arugula, Grilled Apricots & Marcona Almonds

*Champagne Vinaigrette*

#### *Family Style Sides*

Heirloom Tomato & Basil Salad

Sweet Corn Salad with Cipollini Onions, Potatoes & Herbs

#### *Butlered Grilled Brochettes*

*Niman Ranch* Beef *with Chimichurri*

Mahi Mahi *with Peach Salsa*

#### *Dessert*

Raspberry Truffle Wedding Cake

*Heirloom Vanilla and Dark Chocolate Cake*

*Layered with Fresh Raspberries & Whipped Mascarpone Mousse*

*Dark Chocolate Ganache*

Poached *Hudson Valley* Peaches, Plums & Berries

*Zabaione Cream*