



SUMMER

Wedding – Choice of Entrée

Menu

As Guests Arrive

Sparkling Rosemary Limeade & House Made Cheese Straws

Stationary Hors d' Oeuvres

Mediterranean Crudités

Local Vegetables, Marinated Olives, Organic Feta & Grilled Flatbread
Served with Romesco and Fresh Mint & Cucumber Tzatziki

Passed Hors d'Oeuvres

Heirloom Tomato Gazpacho *in a Cordial Glass*
Aleppo & Coriander Crusted Tuna *on Hudson Valley Potato Chip with Grated Daikon*
House Made Guacamole *on Sesame Organic Cheddar Crisps with Fresh Seasonal Salsa*
Greenmarket Vegetable Samosas *with Cardamom Yogurt*

Plated First Course

Salad of Summer Field Greens & Flowers
Watermelon & Organic Feta

Choice of Entrée

Roasted Wild Striped Bass
Hudson Valley Fingerlings, Oven Roasted Cherry Tomatoes & Nasturtiums

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Grilled Herbed Pork Chops
Summer Vegetable Ratatouille & Roasted Hudson Valley Fingerlings

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Blue Corn Empanadas
Caramelized Onions, Chard & Tofu Queso Blanco
Local Berry Chipotle Salsa

Plated Dessert

Chocolate Shortcake
Roasted Hudson Valley Strawberries & Basil Whipped Cream

Lemon Verbena & Mint Tisane
Crop to Cup Coffee