



# WEDDING SAMPLE MENU – FALL/WINTER

VEG = VEGETARIAN / V = VEGAN / GF = GLUTEN-FREE / DF = DAIRY-FREE

{For any additional dietary questions, please speak with your event specialist for more information}

## *hors d'oeuvres*

### **ANDOUILLE STUFFED MUSHROOMS – GF**

*Andouille pork sausage, tarragon, garlic and cream cheese stuffed cremini mushrooms topped with Parmesan, then baked*

### **PEAR AND GORGONZOLA CROSTINI – VEG**

*caramelized d'Anjou pear butter, gorgonzola crumbles and crispy sage served on a warm toast point*

### **ENCRUSTED BEEF TIP BITES - GF | DF**

*tender beef tip bites encrusted with cracked black pepper, served in a d'Anjou pear and Burgundy demi-glace*

## *dinner*

### **GINGER SAGE CHICKEN - GF | DF**

*fresh seared ginger-brined chicken served with a roasted carrot puree and garnished with sage*

### **FENNEL SALT SALMON – GF**

*wild Alaskan sockeye salmon rubbed with fennel salt, flash seared and served with a lime butter sauce*

### **SIDE OF BUTTERNUT SQUASH RAVIOLI – VEG**

*with maple sage cream sauce*

### **ROASTED ROOT VEGETABLES - V | GF | DF**

*a roasted medley of golden beets, rutabaga, celery root, carrots and parsnips, in extra virgin olive oil, garlic and spices*

### **WINTER GREENS SALAD - VEG | GF**

*fresh torn kale served with dried cranberries, spiced walnuts and creamy crumbled feta, tossed in a blood orange vinaigrette*

### **FRESH MACRINA BAKERY SLICED ARTISAN BREAD & ASSORTED ROLLS – VEG**

*served with butter*

**THIS IS JUST A SAMPLE MENU OF WHAT WE CAN OFFER AT YOUR EVENT. GET IN CONTACT WITH ONE OF OUR EVENT SPECIALISTS FOR FULL MENUS WITH PRICING. THEY WILL BE ABLE TO ASSIST YOU IN PUTTING TOGETHER A PERFECT MENU FOR YOU AND YOUR GUESTS, WITH OPTIONS THAT SUIT YOUR TASTE AND DIETARY NEEDS. PLEASE INQUIRE ON OUR WEBSITE OR CALL (PHONE NUMBER LISTED ABOVE) TO GET A CUSTOMIZED PROPOSAL STARTED.**