

Plated Wedding Reception

"Bennett"

Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service

Starters—Select One

-Bonfire Beets-

Beet Meringue, Black Olive Crumble, Shallots, Oranges and Olive Oil Vinaigrette

-Seasonal Roasted Squash & Kale Salad-

Pumpkin Seeds and Honey Dressing

-Beef Tartar-

Capers, Charred Pearl Onion, Smoked Mayo, Spicy Herbs, Dried Mushroom, Rice Chicharrón

-Savory Goat Cheesecake-

Roasted Tomatoes, Shaved Beets, Bitter Greens, Shallot Vinaigrette

Entrée Options—Select Two

Served with Fresh Baked Rolls, Butter Rosettes, Iced Tea and Water

-Seared Beef Tenderloin-

Truffle Potatoes, Blistered Cipollini, Horseradish Butter, Roasted Oil

-Filet Au Poivre-

Roasted Mushroom Puree, Pommes Anna, Seasonal Charred Greens, Beef Jus

-Braised Short Rib-

Balsamic Onion, Barbecued Carrots, Potato Espuma, Fresh Herbs, Goat Cheese Snow

-Tandoori Spiced Grilled Salmon-

Cured Lemon Lebneh, Barbecued Seasonal Vegetables, Fresh Herbs

-Roasted Chicken Breast-

Chicken Leg Roulade, Grilled Broccoli Puree, Roasted Onion, Champagne Cream

-Hay Smoked Bone-In Pork Chop-

Sweet Potato Mash, Apple Chutney, Honey Apple Jus, Spicy Herbs

Plated Wedding Reception

“Heritage”

Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service

Starters—Select One

-Bonfire Beets-

Beet Meringue, Black Olive Crumble, Shallots, Oranges, Olive Oil Vinaigrette

-Seasonal Roasted Squash & Kale Salad-

Pumpkin Seeds and Honey Dressing

-Beef Tartar-

Capers, Charred Pearl Onion, Smoked Mayo, Spicy Herbs, Dried Mushroom, Rice Chicharrón

-Savory Goat Cheesecake-

Roasted Tomatoes, Shaved Beets, Bitter Greens, Shallot Vinaigrette

Duet Entrée Options—Select One

Served with Fresh Baked Rolls, Butter Rosettes, Iced Tea and Water

-Cured Beef Filet-Poached Lobster-

Baked Pomme Puree, Balsamic Onion, Sauce Cabernet

-Filet Au Poivre-Seared Scallops-

Wild Mushroom Puree, Charred Green Onion, Black Garlic Oil

-Seared Duck Breast-Crab Croquettes-

Fermented Carrot Puree, Raw Fennel Salad

-Braised Short Rib-Chicken Roulade-

Charred Leeks, Baked Turnips, Toasted Bread Crumbs, Cardamom Beef Jus

-Day Boat Fish-Chicken Roulade-

Salsa Verde, Seawater Potatoes, Ember Grilled Greens, Smoked Roe

Classic Wedding Buffet

“Lucy Ann”

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service
All Buffets Served with Fresh Baked Rolls, Whipped Butter, Iced Tea and Water*

Starters—Select One

-Spicy Greens and Fruit Salad-
Shallots, Roasted Pecans, Champagne Dressing

-Bonfire Roasted Beet Salad-
Arugula, Farm House Blue Cheese, Pickled Beet Onion, Crisps, Olive Oil Dressing

-Rustic Tomato & Cucumber Salad-
Red Onion, Olives, Oregano, Feta, Toast, Cured Lemon Vinaigrette

Entrée Options—Select Two

-Chicken al Mattone-
Blistered Cipollini, Roasted Herb Lemon Oil

-Seared Salmon-
Charred Pea Puree, Toasted Quinoa, Fresh Herbs, Cured Lemon

-Rustic Bacon Wrapped Pork Loin-
Apricot & Cumin Glaze, Scallion, Fresno Chili Salad

-Grilled Flank Steak-
Campfire Leeks with Mortar & Pestel Sauce

Sides—Select Two

Curried Grits

Herb Roasted Potatoes

Braised Local Greens

Roasted Cauliflower with Five Spice

Fried Chickpea Panise with Roasted Tomato Jam

Basmati Rice with Turmeric, Cashews and Raisins

Classic Wedding Buffet

“Swan”

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service
All Buffets Served with Fresh Baked Rolls, Whipped Butter, Iced Tea and Water*

Starters—Select One

-Hearty Mix Greens-

Blistered Tomatoes, Cucumbers, Red Onions, Toasted Bread, Sumac Vinaigrette

-Classic Caesar Salad-

Parmesan-Reggiano, Pickled Onions, Herbed Croutons

-Couscous Salad-

Dates, Onions, Potatoes, Tomatoes, Fresh Herbs, Scallion Vinaigrette

Entrées—Select Three

-Marinated Beef Tenderloin-

Mushroom Ragu, Roasted Onion, Herbs

-Dry Cured Rib Eye-

Horseradish Cream, Onion Jam, Mostarda

-Five Spice Seared Salmon-

Braised Cabbage, Champagne Cream, Herbs

-Spiced Roasted Chicken-

Roasted Fennel, Cipollini, Chicken Jus

-Penne Pasta-

Shrimp, Herb Pesto, Roasted Nuts, Parmesan

Sides—Select Three

Roasted Root Vegetables with Curried Vinaigrette

French Bean Almandine

Fried Chickpea Panise with Roasted Tomato Jam

Seawater Potatoes with Buttermilk and Mustard

Braised Collard Greens with Bacon and Lemon

Basmati Rice with Turmeric, Cashews and Raisins

Wedding Station Reception

Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service

Carving Station

-Whole Spiced Roasted Pork Tenderloin-
Pickled Mustard & Cranberry Onion Chutney

-Dry Cured Rib Eye-
Horseradish Cream and Black Garlic Oil

(Select One)

-Seawater Potatoes-
Buttermilk and Mustard

-Roasted Carrots-
Lemon and Honey

-French Bean Almandine-

-Charred Broccolini-
Cured Lemon and Chili

(Select One)

-Artisan Romaine-
Pickled Onion, Caesar Cardini Dressing, Parmesan, Crisps

-Spicy Mixed Greens-
Cured Lemon Vinaigrette, Goat Cheese, Shallots

-Roasted Beets-
Zatar Yogurt, Oranges, Arugula, Beet Shallot Vinaigrette

Seafood Station—Select Three

-Pan Seared Salmon-

Achiote, Peas, Mexican Rice, Fresh Herbs

-Far East Tuna Loin-

Wilted Bok Choy, Fried Garlic, Pickled Ginger, Chili

-Seafood Poke-

Seaweed, Peanuts, Shallots, Pickled Cucumber, Fermented Chili

-Market Fish Ceviche-

Leche de Tigre, Red Onion, Cilantro, Lime

-Seafood Pallea-

Various Shellfish, Saffron, Spices, Lemon

Mediterranean Station—Select Four

-Shakshouka-

Tomatoes, Tunisian Spices, Farm Eggs, Fried Pita Bread

-Falafel-

Greek Yogurt & Pickled Onions

-Fire Roasted Eggplant-

Zatar, Cured Lemon, White Balsamic, Fresh Mint

-Roasted Chicken-

Fennel, Roasted Grapes, Ladolemono

-Porchetta-

Roasted Garlic, Apricots, Spices, Bean Stew, Cured Lemon Chutney

-Tagliettelle Pasta-

Sausage, Minted Peas, Grana Padano, Herbs

-Orzo-

Raw Vegetables, Olives, Herb Pesto, Cured Lemon, Roasted Nuts

-Creamy Polenta-

Wild Mushroom Ragu

-Orecchiette Pasta-

Fennel Sausage, Anchovies, Lemon Cream Sauce

Southern Station—Select Three

-Pulled Pork-

Carolina BBQ Sauce

-Shrimp & Grits-

Spicy Sausage, Blistered Tomatoes

-Nashville Hot Chicken-

Buttermilk Fried Chicken, Nashville Hot Sauce, Pickle

-Mac & Cheese-

White Cheddar, Triple Cream, Rosemary

-Roasted Potatoes-

Bacon & Onion

-Braised Mustard Greens and White Bean Stew-

-Smoked Bacon Corn Bread-

Passed Hors d'oeuvres

(Select Three)

Vegetarian

Potato Croquettes with Onion Jam
Black Eyed Pea Fritters with Smoked Tomato Jam
Roasted Eggplant Caviar on Lavash with Yogurt and Zatar
Beet Tartar, Buttermilk Gel, Coriander, Shallots, Crisps, Herbs and Champagne Vin on Endive
Charred Sweet Pea Mash, Mint and Shaved Manchego Cheese on Butter Toast
Goat Cheese Cake with Red Onion Jam
Sweet Potato Pancake, Crème Fraiche and Herbs
Savory Corn Bread with Dried Fruit Compote
Toasted Quinoa, Potatoes, Shallots and Green Onion Vinaigrette

Seafood

Smoked Salmon with Crème Fraiche, Pickled Onion, Chives and Spiced Butter Brioche
Tuna Tartar with Chilis, Shallots, Lemon Gel, Rice Chicharrón and Fresh Herbs
Shrimp Ceviche, Avocado, Chilis, Red Onion, Cilantro and Leche de Tigre
Crab Cake, Spicy Carrot Slaw and Nuuk Cham Mayo (Vietnamese Mayo)
Shrimp Toast with Spicy Carrot Slaw
Seared Tuna, Nori and Pickled Daikon Radish
Bruschetta of Burnt Tomatoes, Goat Cheese, Cured Anchovies and Parsley Garlic Sauce

Meat

Chicken Liver Parfait & Smoked Bacon
Bresaola, Puff Pastry, Horseradish Crème, Pickled Radish and Spicy Herb
Beef Tartar, Capers, Shallots, Egg Yolk, Radish and Lavash
Andouille Sausage and Shrimp Kabob with Coriander Chutney
Fried Deviled Egg, Pickled Onion and Cured Ham
Chicken Bastilla with Apricots, Raisins and Spiced Yogurt
BLT, Tomato Jam, Smoked Pepper Bacon, Nuuk Cham Mayo and Spicy Greens
Hot Chicken and Waffle with Parmesan
BBQ Pork Belly Taco, Spinach Tortilla, Avocado Mousse, Pickled Onion, Cilantro and Chili Lime

Dried Cured Meat & Cheese

Domestic and Imported Cured Meats, Smoked Almonds, Giardiniera, Mostarda, Olives and Grilled
Rustic Breads
Local and Imported Cheeses, Dried Fruits, Sweet & Spicy Onion Jam, Local Honey, Rosemary, Lavash
& Crostini and Fresh Fruits