



Winter Wedding (Plated)

- Passed Appetizers -

Miniature Crab Cakes with red pepper aioli

Spinach, leek, and bacon-stuffed mushrooms

- The Soup -

Vichyssoise with frizzled leeks

- The Salad -

Fresh mixed greens with roasted butternut squash

Topped with toasted hazelnuts, goat cheese, and a sherry vinaigrette

- Choice of Entree -

Tenderloin of beef with green peppercorn whisky sauce

Served with garlic mashed potatoes

Herb-coated rack of lamb with a port wine sauce

Served with roasted red potatoes

Baked halibut with a leek and Pernod sauce

Served with a rice pilaf

Chicken saltimbocca with prosciutto, sage, and fontina

Served with Maria's creamy polenta

- Sides -

Glorious seasonal vegetable, done any way you want!

Basket of assorted breads with butter (on the table)