



Plated Wedding Dinner

Fall Menu

Passed hors d'oeuvres

Spinach cakes with cumin tahini sauce

Sea scallops with tartar sauce

Kefta kabobs with yogurt sauce

Roasted eggplant, red chile, lemon & lemon grass tostada

Smoked trout on green apple with bronze fennel

Potato pancake with applesauce

Stationary hors d'oeuvres

Duck rillettes & sliced smoked turkey

Dijon & grain mustard, pickled red onion, apple chutney

Crudit  & assorted flatbread

Garlic-lemon aioli, eggplant dip, white bean & sage dip

Appetizer

Composed seasonal salad

Corn off the cob with bay, white wine & garlic, assorted cherry tomatoes with purple basil

Green beans with creamy shallot dressing

Sour dough rolls, corn bread, maple butter

Dinner entrees

Braised boneless beef short rib medallion

Red wine-leek reduction

Toasted Wild Hive polenta cake with butter & Parmesan

Rainbow chard with garlic

Silent vegetarian option

Maitake mushroom-lentil-walnut cake

Heirloom tomato-marjoram puree

Toasted Wild Hive polenta cake with butter & Parmesan

Rainbow chard with garlic

Dessert

Client supplied cake

Cheese board

A selection of NY & VT cheeses

Sprout Creek, Edgwick, Old Chatham, Jasper Hill, Chaseholm

Sliced bread, crackers, dried cherries, grapes, toasted almonds

Coffee & tea

vegetarian friendly, 4 course meal