

ENGAGEMENT DINNER COLLECTION

Elevated catering that brings your engagement celebration to life.
(Minimum 25 Guests)

MENU 1: THE CELEBRATION TABLE

Welcome Boards

Antipasto selection with cured meats, cheeses, marinated vegetables & focaccia

Main

Slow-Braised Chicken Cacciatore (boneless)

Sides

Parmesan Polenta

Garlic & Chili Roasted Broccolini

Rosemary Roasted Baby Potatoes

Dessert

Individual Tiramisu

MENU 2: THE SIGNATURE GATHERING

Reception Boards

Artisan Cheese & Charcuterie with honeycomb & fig jam

Salad Course

Baby Arugula, Shaved Pear, Candied Pecans

Champagne Vinaigrette

Main Duo

Red Wine-Braised Beef Short Ribs

Herb-Roasted Chicken Supreme

Sides

Garlic & Chive Mashed Potatoes

Seasonal Market Vegetables

Dessert

Chocolate Mousse Verrines

Mini Lemon Tarts

Engagement Menu

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MENU 3: THE GRAND SOIRÉE

Jumbo Shrimp Cocktail

Lemon-dill crème fraîche & cocktail sauce

Burrata & Heirloom Tomato Board

Aged balsamic, basil, crostini

Salad

Spring Greens with Strawberry & Almond
White balsamic vinaigrette

Main Duo

Seared Salmon with Lemon Beurre Blanc
Herb-Roasted Chicken Supreme

Sides

Wild Rice Pilaf
Roasted Baby Carrots & Haricots Verts

Dessert

Vanilla Bean Crème brûlée
Assorted French Macarons

MENU 4: THE ESTATE CELEBRATION

Chilled Seafood Display

Jumbo Poached Shrimp & Fresh Oysters
Mignonette & cocktail sauce

Artisan Cheese & Charcuterie Boards

Premium cheeses, prosciutto, fig jam, honeycomb

Plated Salad

Arugula, Poached Pear & Grana Padano
Champagne vinaigrette

Carving Station

Herb-Crusted Beef Tenderloin
Horseradish cream & red wine jus

Second Protein

Lemon Butter Seared Salmon

Sides

Truffle Mashed Potatoes
Roasted Seasonal Vegetables

Dessert Display

Mini French Pastries
Chocolate Mousse
Macarons

BRIDAL SHOWER MENU OPTIONS

(Minimum 25 guests)

MENU 1: SPRING SOIREE

Baby greens with white balsamic vinaigrette & shaved fennel

Mini chicken salad croissant sandwiches, light aioli, micro greens

Cherry tomato & bocconcini skewers, basil oil, cracked pepper

Seasonal fruit & berry display

Lemon shortbread with vanilla glaze

MENU 2: CLASSIC GARDEN BRUNCH

Spring greens with strawberry vinaigrette & toasted almonds

Smoked salmon & cucumber pinwheel wraps,
whipped chive cream cheese

Mini spinach & gruyère quiche

Grilled vegetable antipasto platter

Hummus & warm pita

Mini fruit tarts

MENU 3: THE AFTERNOON SOCIAL

Seasonal vegetable crudités
House ranch dip & classic hummus

Assorted tea sandwiches; tuna & egg salad, cucumber-cream cheese

Charred vegetable crostini, basil pesto, whipped ricotta

Marinated olives & spiced mixed nuts

Gourmet squares & mini tarts

Bridal Shower Menu

Sample Plated Wedding Dinner

SAMPLE PLATED WEDDING DINNER MENU

(Minimum 50 guests)

PASSED HORS D'OEUVRES

Select Four From Below:

Porcini & Mozzarella Arancini (VG)

Parmesan, basil pomodoro

Grilled Vegetable Crostini (VG)

Whipped ricotta , balsamic, thyme

Fresh Herb Rice Paper Roll (V, GF, DF)

Crisp vegetables, cilantro, mint, tamari dipping sauce

Buttermilk Fried Chicken Slider

Chili maple glaze, house pickles

Lemongrass Chicken Skewer (GF)

Coconut curry glaze, toasted sesame

Shaved Beef Crostini,

Creamy horseradish, crispy shallots

Citrus Chili Shrimp (GF)

Grilled shrimp, lime blossom honey

Smoked Salmon Blinis

Wasabi crème fraîche, tobiko

FOR THE TABLE

Artisan rolls & rosemary focaccia

Garlic & herb butter

FIRST COURSE

Baby Arugula & Pear Salad (VG, GF)

Candied pecans, shaved Grana Padano, white balsamic vinaigrette

MAIN COURSE

Choice of One

Herb & Garlic Roasted Chicken Supreme, thyme jus, Yukon Gold Potato Gratin,
French Green Beans with Shallots & lemon (GF)

OR

Spinach & Ricotta Ravioli (Vegetarian choice) heart shaped ravioli, San Marzano
tomato basil sauce, aged parmesan

DESSERT

Warm Apple Crumble Tart, vanilla crème anglaise (VG)

Custom menus available upon request