



Wedding sample menu 2024/2025

APPETIZERS

MEAT

\$27 per person

- Trio of crab cakes with chipotle drizzle
- Game terrine with buttered and toasted brioche, lingonberry jam
- Grilled quail with soft polenta and roasted brussels sprouts
- Shrimp cocktail with tangy dipping sauce
- Antipasto plate, with grilled calamari, shrimp, chorizo sausage, prosciutto, bocconcini
- Scallop ceviche with avocado mousse, roasted pepper, and chili oil
- Wagyu sliders, pickle, tomato jam, aged cheddar
- Beef tartare, shallot jam, grainy mustard

SALADS

\$23 per person

- Forest mushroom and wild rice risotto
- Wedge salad with club bacon, grape tomatoes, blue cheese, and toasted walnuts
- Shaved golden and red beet root salad with toasted goat cheese
- Organic spring salad with candied pecans, blueberries, crumbled goat cheese, and balsamic dressing
- Classic caesar salad with club bacon, shaved Grana Padano, and garlic crostini
- Green and white asparagus salad with sundried tomatoes
- Burrata salad

SOUPS

\$18 per person

- Italian wedding soup
- Lobster bisque
- Roasted butternut squash and apple with maple foam
- Parsnip and lemon with parsnip chips
- Roasted carrot, ginger and orange

MAIN COURSES

LAND & AIR

\$75 per person

- Slow roasted herb prime rib
- 48 hour brined chicken supreme filled with aged cheddar cheese, dried cherries, and baby spinach
- Five-spice rubbed duck breast
- Grilled 30-day aged New York strip loin
- Black angus beef tenderloin
- Rosemary braised lamb shank
- Roasted rack of lamb with herb dijon honey crust

OCEAN

\$63 per person

Roasted halibut with pistachio crust

Ahi tuna with a peppercorn crust

Grilled salmon with crab topping

Diver scallops

Arctic char

EARTH

\$45 per person

Beet risotto with scallions and Grana Padano

Quarter roasted butternut squash with red quinoa, grilled tofu, and walnuts

Pressed grilled and marinated eggplant, zucchini, pepper, and goat cheese lasanga

Mushroom ravioli with scallions, tomatoes, goat cheese cream sauce

SIDE COMPLIMENTS

All selections include seasonal vegetables with your choice of starch (roasted garlic whipped potatoes and roasted herb fingerling potatoes) or grain (mushroom risotto, rice pilaf, wild rice)

DESSERTS

CAKES & PASTRIES

\$22 per person

Raspberry and lemon pavlova

Chocolate and orange panna cotta

Chai tea crème brulee

Orange crème caramel

Chocolate gateau with buttercream filling and chocolate ganache

Strawberry shortcake

Apple tarte tatin

ICE CREAMS & SORBETS

\$18 per person

Salted caramel, strawberry, chocolate, vanilla bean, lemon, mango, raspberry, passionfruit