



Three Course Plated Dinner

Included in per guest Wedding Package price.

Three Course Plated Dinner Experience

Please select one item for each course. Please note each item is available Gluten Free.

Appetizers

Salad of Local Greens with Apple Wood Smoked Cheddar toasted pecans, wildflower honey vinaigrette

Tender Field Greens with Citrus Roasted Pear aged white cheddar crisp, Riesling vinaigrette

Arugula Salad with Preserved Peaches blue cheese, toasted hazelnuts, balsamic vinaigrette

Woodland Mushroom and Caramelized Onion Bisque with truffle oil, herbed crostini

Roasted Carrot, Apple and Ginger Soup with tarragon cream

Roasted Butternut Squash Soup with curried apple

Second Course

Please select one protein and one side, as well as one vegetarian option based on pre-order. Available to a maximum group size of 150. Upgrade to a pre order choice of two proteins for \$5 per person.

Please choose a side to be plated with the protein; roasted fingerling potatoes, garlic mashed potatoes, or rice pilaf (all entrees come with seasonal vegetables). Upgrade to scalloped potatoes or traditional risotto for \$4 per person.

Seared Atlantic Salmon grilled fennel and tomato, leek and tarragon cream

Pan-Seared Sea Bass puttanesca sauce

Whole Roasted Beef Striploin rosemary and garlic mushrooms, green peppercorn jus (served medium)

Roasted Chicken Breast stuffed with caramelized onion, apple and cheddar, served with Bella Terra chardonnay butter sauce

Roasted Demi Cornish Hen lemon-scented jus

Layered Grilled Zucchini portobello mushroom, peppers, eggplant, onions, ricotta and spinach on

Dessert

Includes coffee and tea service, please select one

Caramelized Lemon Tart blueberry compote

Dark Chocolate Marquise sour cherry, amaretto crème anglaise GF

White Chocolate Cheesecake berry compote, orange caramel jus

Fruit Crumble Pie with vanilla Chantilly (choice of peach, apple or strawberry)

Vegan Chocolate Tart sour cherries, fresh fruit