



Family Style with Flair

As Guests Arrive

Lavender Lemonade and Freshly Brewed Iced Tea
mint sprigs to garnish displayed in a mason jar

Cocktail Hour

Passed hors d'oeuvre
offered on trays with floral garnish

Smoked Salmon Mousse on a Cucumber

Wild Mushroom Duxelle in Phyllo with Crème Fraiche

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Endive Spears with Dates, Goat Cheese, & Honey Balsamic Glaze

Bamboo Skewered Chili-Lime Shrimp

Skewered Jerk Chicken with Mango Coulis

Presentation Station

arranged tiered on wine crates and ceramic platters with fresh greens and seasonal floral garnish

Farm Harvest Crudite

*cauliflower, broccoli florets, micro carrots, fennel, tri-color sweet bell peppers, asparagus,
celery, radishes, cucumber, and cherry tomatoes
spinach dip & hummus*

Plated Salad

Mixed Local Baby Greens and Berries
baby lettuce, strawberries, and blueberries
candied pecans, crumbled goat cheese
white balsamic vinaigrette

Bread Basket

Corn Bread, Biscuits, and Focaccia
*butter

Family Style Main Fare

Lavender Honey Roasted Chicken
plated with
Castle Valley Mill Polenta Cakes
topped with summer squash caponata

Pan Seared Salmon
topped with cherry tomato-thyme conserva
plated with
Sauteed Rainbow Chard

Jersey Corn & Sweet Basil Risotto
garnished with balsamic reduction

Heirloom Tomato & Mozzarella Salad
drizzled with extra-virgin olive oil
& basil pesto

Dessert

Custom Ceremonial Cake

Assorted Petite Tartlets
chocolate ganache, lemon, & maple-walnut