



Summer Solstice Wedding



As Guests Arrive:

Lemonade and Freshly Brewed Iced Tea

Cocktail Hour:

Passed hors d'oeuvre

butlered on glass and ceramic trays with fresh floral garnish

Cucumber Rounds with a Fresh Mango Salsa

Brie and Apricot Chutney Tartlets

Wild Mushroom Duxelle in Phyllo with Crème Fraiche

Smoked Salmon Canapé on Crostini with a Chive Crème Fraiche

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Mini Philadelphia Cheese Steak Tartlets topped with Caramelized Onions

Presentation Station:

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

Summer Salsa Bar

*arranged with tropical banana leaves and greens
and seasonal flowers*

fire roasted tomato, verde, mango black bean, and guacamole
*house made lime scented tortilla chips

Family Style with Flare Main Fare:

Family Style Appetizer

presented as platters on each dinner seating table

Mediterranean Mezze

cured meats, prosciutto wrapped melon, kalamata and black olives
grana padano cheese, pecorino, stuffed grape leaves, sun dried tomatoes
grilled vegetables, hummus

Plated Salad

Caprese & Arugula Salad

fresh tomatoes, mozzarella, and sweet basil pesto
drizzled with extra-virgin olive oil & aged balsamic vinegar

House Made Rosemary Focaccia Bread

Plated Entrée

Guests' Advance Selection of:

Seared Filet Mignon au Poivre

with peppercorn and brandy pan sauce
atop creamy Yukon Gold potatoes
plated with asparagus

-or-

Gremolata Rubbed Organic Frenched Chicken Breast

atop creamy Yukon Gold potatoes
plated with asparagus

Family Style Accompaniments

Grilled Seasonal Vegetables

drizzled with a basil pesto

Creamy Mac-n-Cheese

Dessert

Custom Tiered Wedding Cake

Locally Roasted Coffee Service