

MENU

APPETIZER

*Grilled Portini Mushrooms on Parmesan
and Cracked Pepper Bread
House Smoked Salmon Pate with Dill
Cream and Capers*

SALAD

*Roasted Beet and Herbed Goat Cheese
Napoleon with Cracked Kaleleasts and
Citrus Shalot Vinaigrette*

ENTREE

*Herb Roasted Organic Chicken
Red Bliss Potatoes, Lemon, Blanched
Garlic and Wilded Pea Greens*

*Roasted Fillet Mignon
Potato Gallette, Sautied Spinach, Roasted
Mushrooms*

*Vegetarian
Wild Mushroom Risotto with Roasted
Mushrooms and Shallots*

DESSERT

*Miniature Biscuits, Red Velvet
Cake with Chocolate Frosting, a
Wedding Cake
Assorted Teas and Herbal
Freshly Brewed Dark Roast
and Decaffeinated Coffee*

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and Cracked Pepper Bread
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Cream and Capers*

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Napoleon with Cracked Kaleleasts and
Citrus Shalot Vinaigrette*

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*Herb Roasted Organic Chicken
Red Bliss Potatoes, Lemon, Blanched
Garlic and Wilded Pea Greens*

*Roasted Fillet Mignon
Potato Gallette, Sautied Spinach, Roasted
Mushrooms*

*Vegetarian
Wild Mushroom Risotto with Roasted
Mushrooms and Shallots*

DESSERT

*Miniature Biscuits, Red Velvet, Chocolate
Cake with Chocolate Frosting, and Espresso
Wedding Cake
Assorted Teas and Herbal, Infusions
Freshly Brewed Dark Roasted Coffee
and Decaffeinated Coffee*