

# FALL WEDDING

SEPTEMBER 28<sup>TH</sup> 2019

## MENU

### COCKTAIL HOUR:

#### **Choice of 4 Plated Stations**

Housemade Ricotta Crostini (Savory and Sweet)

*Gluten free plate for the Bride*

Soup Shooters (Butternut Squash or Tomato Basil)

Sweet + Spicy Pork Meatball Skewers

Caesar Salad in Parmesan Cups

Signature Charcuterie + Local Cheese Board

Roasted Beet + Marscapone Cone

Market Vegetable Skewers

Roasted Vegetable Pizzette

Bruschetta with heirloom cherry tomatoes + housemade mozzarella

### DINNER:

#### **Whole Roasted Pig and BBQ Chicken**

#### **Gluten-free Cornbread**

#### **Choice of 3 Sides**

Baby Green Salad with farm fresh Vegetables

Farm salad (pickled, cooked and raw vegetables)

Tagliatelle tossed with sweet Italian sausage + roasted peppers, topped with Parmesan

*Gluten free plate for the Bride*

Four Cheese "Mac-n-Cheese" with Crispy Breadcrumbs

*Gluten free plate for the Bride*

Rosemary Fingerling Potatoes

Roasted Beets with Honey Vinaigrette

**BAR SERVICES:**

**One Signature Cocktail**

Moscow Mule

Vodka+gingerbeer+lime juice

Cider and Stormy

Cider+darkrum+gingerbeer+lime

Ginger Sage Prosecco

Prosecco+Honey+Pears+Ginger+Fresh Sage

Craft Beers - Choice of 2 - TBD

Selection of 2 Domestic Beers - TBD

Selection of 3 Local Wine and/or Ciders - TBD

**DESSERT AND DANCING:**

**Choice of 2 Desserts**

Cinnamon Roll Skewers

Pumpkin Cheesecake Squares

From the Orchard: Apple Turnovers

Deconstructed Berry Shortcakes