

# FARM BUFFET WEDDING - SPRING

## MENU

### COCKTAIL HOUR:

#### **Choice of 2 or 3 Plated Stations**

House-made Crostini  
(spring vegetable ragout + warm brie | roasted asparagus and herbed ricotta)

Sweet + Spicy Pork Meatball Skewers

Spring Breakfast Radishes with farm churned butter

Soup Shooters (Cream of asparagus with lemon creme fraiche, fresh pea)

Signature Charcuterie + Local Artisanal Cheese Board

Bacon Skewers

Fresh Herb Pizzette with micro greens

Parmesan cups with chive goat cheese mousse

### DINNER:

#### **Choice of 2 Mains**

Herb Roasted Pasture-Raised Chicken

Fresh Roasted Ham with rosemary + maple mustard glaze

BBQ Chicken with fresno cornbread

Heritage Porchetta with fresh herbs

Housemade Gnocchi with peas fresh cream sauce

## **Choice of 3 sides**

Baby Green Salad with raw honey balsamic vinaigrette

Caesar Salad with chopped romaine, parmesan, croutons + Caesar dressing

Prosciutto, goat cheese, baby greens + lemon champagne vinaigrette

Farfalle with asparagus, leeks + green garlic with lemon, cream + goat cheese

Penne pasta tossed with pesto, sun-dried tomatoes, Kalamata olives + spinach, topped with feta cheese

Rosemary Fingerling Potatoes

Creamy Risotto Cakes

Spring: topped with asparagus and leeks

## **BAR SERVICES:**

### **One (or two or three) Signature Cocktails**

Whiskey Smash

mint leaves | lemon | honey

Blackberry Paloma

tequila | blackberries | grapefruit juice | lemon juice

Rosemary Grey Hound

vodka | rosemary simple syrup | grapefruit juice

Rhubarb Fizz

prosecco | lemon juice | rhubarb syrup | gin

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**

Mini Ice Cream Cones | trio of ice cream flavors

Cinnamon Roll Skewers

Fresh Mini Donuts

Berry Cheesecake Squares

Assorted Maine Whoopie Pies

Deconstructed Berry Shortcakes