

PLATED DINNER WEDDING - FALL

MENU

COCKTAIL HOUR:

Choice of 2 Plated Stations

Housemade Ricotta Crostini
Savory | Sweet

Roasted Vegetable Pizzette

Signature House-Cured Charcuterie
Pickles | Mostardas | Honey

Local Jersey Cheeses
Fresh Fruit | Housemade Preserves | Artisanal Country Bread

Crudites Platter
Farm fresh vegetable crudites | herb ranch dressing | hummus

Choice of 4 Passed Hors D'oeuvre's

Free-Range, Farm Fresh Deviled Eggs

Roasted Beet + Marscapone Cone

Caesar Salad in Parmesan Cups

Sweet + Spicy Pork Meatball Skewers

Charred Shishito Peppers

Market Vegetable Skewers

Bruschetta with heirloom cherry tomatoes + housemade mozzarella

Crispy Artichokes, Malt Vinegar Aioli

Mini Pulled Pork Bites

DINNER:

Choice of Soup or Salad (1 Each)

Baby Green Salad
Red "Black Dirt" Onions | Fresh vegetables

Vegetables Salad
pickled, roasted, cooked and raw vegetables

Baby Kale Casear
Cured Lemon | Local Cheese | Spicy Crumbs

Butternut Squash Soup
Toasted Pine Nuts | Housemade Pesto

Heirloom Tomato Basil Soup
Grilled Cheese Toast Points

Beet and Arugula
Fresh Farmers Cheese | Balsamic Drizzle

Choice of 2 Entrees

Tagliatelle with Roasted Winter Squash
Herb demi glaze |

Free - Range Chicken
Butternut squash puree | fennel & radish slaw

Pork Osso Bucco
chive mashed potatoes | pork jus

BAR SERVICES:
Two Signature Cocktails

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 3 Domestic Beers - TBD
Selection of 3 Local Wine and/or Ciders - TBD

DESSERT AND DANCING:
Choice of 1 Dessert

Cinnamon Roll Skewers

Pumpkin Cheesecake Squares

From the Orchard: Apple Turnovers

Deconstructed Berry Shortcakes