

SAMPLE WEDDING RECEPTION PLATED MENU

FIRST

potato gnocchi

chanterelles, dandelion greens, melted sun gold tomatoes

SECOND

roasted baby beets

organic arugula, avalanche chèvre, spanish olive oil, aged balsamic

THIRD

grilled beef tenderloin

steamed asparagus, yukon gold potato & watercress gratin,
balsamic reduction

DESSERT

wedding cake

SAMPLE WEDDING RECEPTION PLATED MENU

FIRST

summer greens

goat cheese, white balsamic vinaigrette

SECOND

seared chilean sea bass

summer ragout of foraged mushrooms, peas, fingerling potatoes

herb crusted rack of lamb

caponata, creamy polenta, olive jus

THIRD

caramel ganache tart