

Farm Feast

SPRING WEDDING

HORS D'OEUVRES

Mini Crab Cakes with Lemon Aioli

Chicken Satay Skewers with Thai Peanut Dipping Sauce

Asparagus Spears Wrapped with Pancetta, Salmon and Plain
with Citrus Dipping Sauce

Strawberry Balsamic Bruschetta

Avocado Bruschetta

FIRST COURSE

Spring Salad: Arugula Salad with Green Beans, Asparagus, Radishes, and
Parmesan

Assorted Breads and Rolls with Butter

MAIN COURSE

Grilled Vegetable, Aged Balsamic and Mozzarella Vegetable Stacks,
with Warm Chickpea and Quinoa with Mint

Roasted Salmon with Grapefruit Salsa

Champagne and Pear Braised Beef Short Ribs with Spring Vegetables and Herb
Roasted Potatoes

DESSERT

Cheese Wheel Wedding 'Cake'

BEVERAGES

Strawberry Basil Lemonade

