



# Plated Wedding Dinner

## Fall Menu

### Passed hors d'oeuvres

Spinach cakes with cumin tahini sauce

Sea scallops with tartar sauce

Kefta kabobs with yogurt sauce

Roasted eggplant, red chile, lemon & lemon grass tostada

Smoked trout on green apple with bronze fennel

Potato pancake with applesauce

### Stationary hors d'oeuvres

Duck rillettes & sliced smoked turkey

*Dijon & grain mustard, pickled red onion, apple chutney*

Crudit  & assorted flatbread

*Garlic-lemon aioli, eggplant dip, white bean & sage dip*

### Appetizer

Composed seasonal salad

*Corn off the cob with bay, white wine & garlic, assorted cherry tomatoes with purple basil*

*Green beans with creamy shallot dressing*

Sour dough rolls, corn bread, maple butter

### Dinner entrees

Braised boneless beef short rib medallion

*Red wine-leek reduction*

Toasted Wild Hive polenta cake with butter & Parmesan

Rainbow chard with garlic

**Silent vegetarian option**

Maitake mushroom-lentil-walnut cake

*Heirloom tomato-marjoram puree*

Toasted Wild Hive polenta cake with butter & Parmesan

Rainbow chard with garlic

**Dessert**

*Client supplied cake*

**Cheese board**

A selection of NY & VT cheeses

Sprout Creek, Edgwick, Old Chatham, Jasper Hill, Chaseholm

*Sliced bread, crackers, dried cherries, grapes, toasted almonds*

Coffee & tea

vegetarian friendly, 4 course meal