



***Summer Times Dinner ~ Served**

*spring and autumn variations of this menu are available

Welcome

Bridal Suite

Complimentary Snacks & Drinks

Guests Welcome ~ Pre-ceremony Refreshments

Strawberry Lemonade | Cucumber Water

Celebrate!

***Drinks**

Beer & Wine Open Bar | Prosecco Toast

Peach - Basil Iced Tea | Raspberry Limeade

Waters & Soft Drinks

*full bar service is available at a reasonable cost

Bar Bites

Key Lime-zested Plantain Chips | Ginger Fire Nuts

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Appetizers ~ Tray-served

Summer Gazpacho w Grilled Shrimp

Crispy Polenta w Pesto & Parmesan

Sage Lemon & Lamb Meatballs
...cucumber tzatziki

White Bean, Edamame, and Tarragon Crostini
...tarragon oil

Smoked Pulled Chicken Quesadilla
....spicy nectarine - corn salsa

Dinner Menu

Salad

Baby Zucchini & Heirloom Squash Salad
...squash flowers, tomatoes, artisan ricotta, crunchy salt, thyme oil

or

Arugula & Watermelon Salad
...ricotta salata, red onions, walnuts, citrus vinaigrette

Grissini | Parmesan Crackers | Focaccia | Herb Olive Dipping Oil

Entrée

Rosemary & Peppercorn Grilled Petit Filet Mignon | Blackberry-Veal Sauce | Sauteed Greens
*5 oz. USDA Choice Individually Grilled Steaks

Roasted Garlic Yukon Gold Mashed Potatoes

Dessert

White Chocolate – Raspberry Mousse – Vanilla Butter Cream Wedding Cake
*or Cupcakes

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Melon, Berries, & Stone Fruit in Minted Syrup

Iced Caramel Coffee

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Tray-served: House-made Limoncello Granita | Amaretti Cookies

Menu Price

\$ 89 per guest – plus tax and service = \$112.45/ 90 guest minimum

Includes: Staff | Table Settings | Linens | Four and one-half hour Open Bar