

the GRAND

WEDDING MENUS
THE GRAND \$105 PER PERSON

Four Hours of Well Level Open Bar
Sparkling Wine Toast
Wine Pour During Dinner—Red & White Selection
Three Hand-Passed Hors D'Oeuvres

HORS D'OEUVRES

Choose Three

VEGETARIAN OPTIONS

Fresh Mozzarella and Tomato Skewers
Goat Cheese Crostini with Onion Jam
Mushroom Florentine
Basil Mozzarella Crostini on Mini Naan Bread

MEAT AND SEAFOOD OPTIONS

Chicken Satay with Peanut Sauce
Prosciutto Wrapped Asparagus Bouquets
Potato Canes with Local Cheddar and Bacon
Grilled Sausage and Gouda Mushrooms
Meatballs with Chimichurri or Marinara Sauce
Coconut Fried Shrimp with Mango Chutney

HORS D'OEUVRES DISPLAY

ARTISANAL CHARCUTERIE

An abundant and artfully arranged station featuring fresh garden vegetables with chef-crafted dips, seasonal fruits, and crisp crostini. The display also includes a curated charcuterie selection of Italian cured meats, hand-selected cheeses, and marinated vegetables, alongside Mediterranean classics—silky hummus and tangy tzatziki. Complemented with dried fruits, nuts, and a variety of gourmet condiments.

the GRAND

WEDDING MENUS
THE GRAND \$105 PER PERSON

DINNER SERVICE

Served with Bread and Butter

SALADS

Choose One

Mixed Green Salad

House-made Croutons, Carrots, Red Onion, Mixed Greens, House Vinaigrette

Caesar Salad

House-made Croutons, Shaved Parmesan Cheese, Romaine Lettuce, Caesar Dressing

Berry Park

Spinach, Arugula, Fresh Berries, Cucumber, Feta Cheese, Candied Walnuts, and Strawberry Champagne Vinaigrette

Panzanella

Garden tomatoes, fresh mozzarella, baby greens, red onion, cucumber, and toasted focaccia, tossed with basil balsamic vinaigrette

ENTRÉE

All Entrées Accompanied with Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections

Choose Three

Pasta Provençal

Garlic, Shallot, White Wine, and Brown Butter Sauce with Melted Tomatoes, Broccoli and Spinach

Pan Roasted Sweet Potato

Whipped Tahini Mousse, Garlic Sesame and Cayenne Sauce on Hummus

Pan Seared Salmon

Dill Butter | Piccata | Florentine | Honey Almond

G.O.A.T Napoleon

Crispy Fried Eggplant, Tomatoes, Herbed Goat Cheese, Romesco Sauce and Pesto Drizzled

French Cut Chicken Breast

Pan-seared, Bone-In Breast Offered with your Choice of Sauce

Piccata | Herb Roasted | Florentine | Bruschetta | Marsala

Peppercorn Crusted Pork Roast

Cuban Garlic Mojo | Maple Apple Glace

Beef Tenderloin

Peppercorn Demi | Bordelaise | Roasted Garlic Demi



the ELEGANT

WEDDING MENUS
THE ELEGANT \$140 PER PERSON

Four Hours of Call Level Open Bar
Sparkling Wine Toast
Wine Pour During Dinner—Red & White Selection
Four Hand-Passed Hors D'Oeuvres

HORS D'OEUVRES

Choose Four

VEGETARIAN OPTIONS

Garden Vegetable Crostini
Mushroom Florentine
Basil Mozzarella Crostini
Fennel and Oragne Supreme Tartine on Mini Naan Bread

MEAT AND SEAFOOD OPTIONS

Buffalo Chicken Wontons
Prosciutto Wrapped Asparagus Bouquets
Maple Glazed Bacon Wrapped Scallops
Caramelized Onions and Steak Crostini
Bourbon Glazed Pork Belly
Smoked Salmon and Herened Goat Cheese on Mini Naan
Coconut Fried Shrimp with Mango Chutney

HORS D'OEUVRES DISPLAY

THE GRAZING GARDEN

A locally sourced array of grilled and fresh vegetables drizzled with balsamic reduction and herbed oils, paired with domestic cheeses, chef-curated local goat cheese, dried fruit, honey, house-made dips, assorted crackers, and artisan crostini. Complemented by a vibrant display of farm-fresh fruit kebabs, local berries, and seasonal sliced fruit with cottage cheese, chocolate dip, and Greek yogurt. Finished with our chef's exclusive hummus collection, perfectly seasoned house pita chips, briny olives, and marinated feta, accompanied by dried fruit and nuts.

the ELEGANT

WEDDING MENUS
THE ELEGANT \$140 PER PERSON

DINNER SERVICE

Served with Bread and Butter

SALADS

Choose One

Farmers Pickled Green Tomatoes

Fresh Spring Mix, Pickled Onions, Roasted Corn, Roasted Red Peppers, House Herb Vinaigrette.

Berry Park

Spinach, Arugula, Fresh Berries, Cucumber, Feta Cheese, Candied Walnuts, and Strawberry Champagne Vinaigrette

Panzanella

Garden tomatoes, fresh mozzarella, baby greens, red onion, cucumber, and toasted focaccia, tossed with basil balsamic vinaigrette

Bibb and Blue

Baby Bibb Lettuce, Tomatoes, Blue Cheese Crumbles, Bacon, Cucumbers, and Red Onion Steak House Blue Cheese Dressing.

ENTRÉE

All Entrées Accompanied with Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections

Choose Three

Pan Roasted Sweet Potato

Whipped Tahini Mousse, Garlic Sesame and Cayenne Sauce on Hummus

G.O.A.T Napoleon

Crispy Fried Eggplant, Tomatoes, Herbed Goat Cheese, Romesco Sauce and Pesto Drizzled

French Cut Chicken Breast

Pan-seared, Bone-In Breast Offered with Coq Au Vin

Grilled Seared Flat Iron Steak

Forest Mushroom and Madeira Sauce or Red Wine Demi Glaze.

Petite Beef Tenderloin

Remoulade | Bordelaise | Au Poivre | Roasted Garlic Demi

Mahi Mahi

Mango Chutney | Herb Beurre Blanc

the ELITE

WEDDING MENUS THE ELITE \$160 PER PERSON

Four Hours of Call Level Open Bar
Sparkling Wine Toast
Wine Pour During Dinner—Red & White Selection

Four Hand-Passed Hors D'Oeuvres
Shrimp Cocktail Display
Elevated Displayed Hors D'Oeuvres

HORS D'OEUVRES

Choose Four

VEGETARIAN OPTIONS

Goat Cheese and Caramelized Onion Jam Basil
Mushroom Florentine

Basil Mozzarella Crostini
Vegetable Spring Rolls

MEAT AND SEAFOOD OPTIONS

Mini Crab Cakes with Rémoulade
Maple Glazed Bacon Wrapped Scallops
Carrot Hummus and Steak Crostini
Smoked Salmon and Herbed Goat Cheese on Mini Naan
Potato Canoes with Local Cheddar and Bacon Jam
Coconut Shrimp with Mango Chutney

Buffalo Chicken Wonton Cups
Smoked Pork and Gouda Stuffed Mushroom Pan
Seared Lamb Lollipop with Taziki Mousse
Prosciutto Wrapped Asparagus Bouquets
Pork Belly with Apple Chutney
Brûléed Onion and Bacon Cheese Tartlet

HORS D'OEUVRES DISPLAY

THE EPICUREAN GRAZING

A refined culinary display featuring wood-grilled and fresh market vegetables with aged balsamic and infused oils, paired with a curated selection of imported and domestic artisan cheeses, chef-selected local goat cheese, truffle honey, raw honeycomb, dried fruits, and gourmet accompaniments. The presentation continues with an abundant array of seasonal berries, exotic fruit carvings, and fruit skewers offered with chocolate fondue, whipped cottage cheese, and Greek yogurt. Elevated with a charcuterie selection of prosciutto, soppressata, and specialty cured meats, and finished with a chef's signature hummus, house-seasoned pita chips, marinated feta, olives, and spiced nuts.

the ELITE

WEDDING MENUS THE ELITE \$160 PER PERSON

DINNER SERVICE

Served with Bread and Butter

SALADS

Choose One

Celebrations

Maple Glazed Baby Carrots, Toasted Walnuts, Dried Cranberries, Purple Cauliflower, Spinach, Arugula, Heirloom Tomatoes, Pumpkin Seeds, Edible Garden Flowers, and Herb Apple Vinaigrette.

The Forager

Seasonal Garden Greens, Purslane, Wild Berries, Nuts, Dandelion Flowers, and Honey Citrus Dressing.

Spring Spinach and Smoke

Smoked Salmon, Spinach, Cucumbers, Watermelon Radish, Red Onion, and Lemon Dill Vinaigrette.

Roasted Fennel and Beets

Spring Greens, Shaved Roasted Fennel, Roasted Golden and Red Beet, Bleu Cheese Crumbles, and Candied Walnuts.

Bibb and Blue

Baby Bibb Lettuce, Tomatoes, Blue Cheese Crumbles, Bacon, Cucumbers, and Red Onion Steak House Blue Cheese Dressing.

ENTRÉE

All Entrées Accompanied with Local Farm Curated Seasonal Vegetables and Chef's Artisanal Starch Selections

Choose Three

Pan Roasted Sweet Potato

Whipped Tahini Mousse, Garlic Sesame and Cayenne Sauce on Hummus

G.O.A.T Napoleon

Crispy Fried Eggplant, Tomatoes, Herbed Goat Cheese, Romesco Sauce and Pesto Drizzled

Pasta Provençal

Garlic, Shallot, White Wine, and Brown Butter Sauce with Melted Tomatoes, Broccolini and Spinach

Seared Salmon Filet

Dill Butter | Piccata | Florentine | Honey Almond

French Cut Chicken Breast

Pan-seared, Bone-In Breast Offered with Coq Au Vin

Boneless Grilled Pork Chops

Bourbon Apple | Maple Chutney

Grilled Seared Flat Iron Steak

Forest Mushroom and Madeira Sauce or Red Wine Demi Glaze.

Grilled Beef Tenderloin

Remoulade | Bordelaise | Au Poivre | Roasted Garlic Demi | Oscar

Petite Filet and Crab Cake

Merlot and Whole Grain Mustard Sauce or Natural Jus



menu

ENHANCEMENTS

AVAILABLE FOR ALL PACKAGES WITH UPCHARGE

Botanical Fountain Bar

\$40 For 3 Gallons

Seasonal Herbal and Floral Infused Spa Water Station.

South of the Border Bar

\$18/ per person

Create custom tacos with a selection of fillings such as grilled meats, seafood, and vegetarian choices by request, complemented by an array of toppings including salsa, guacamole, cheese, and pickled vegetables

Purchase an Individual Margarita

\$8/ per person

Shrimp Cocktail Bar

\$26/ per person

Displayed On Ice with Cocktail Sauce, Lemons, Avocado Sauce, Remoulade.

Midnight Munchies Dinner

\$16/ per person

Enjoy Timeless Dinner Classics Like Burger or Pulled Pork Sliders, Chili Cheese Fries, Loaded Nachos, Grilled Cheese and Onion Rings.

Decadent Dessert Bar

\$15/ per person

A Sweet Ending to the Evening With an Extravagant Display of Indulgent Mini Desserts Such as Strawberry Shortcake, Fruit Tarts, Chocolate Tulip Cups, Brownies and Lemon Tart.

Purchase Elevated Coffee and Tea Bar

\$7/ per person

Purchase a Show-stopping Chocolate Fondue Fountain with a Dessert Charcuterie Board

\$8/ person person

Purchase a Boozy Adult Milkshake

\$11/ per person

Menu

ACCOMPANIMENTS

WEDDING ACCOMPANIMENTS

STARCHES

Choose One

Herbed & Two Cheese Risotto

Rosemary & Ginger Infused Jasmine Rice Pilaf

Roasted Garlic Rainbow Potatoes

Creamy Parmesan Pearl Couscous

Upstate Mac & Cheese

Penne Alfredo

Country Thyme and Rosemary Rice Pilaf

Vegetable Risotto

Garlic Mashed Potatoes

Herb Aioli Pearl Couscous

VEGETABLES

Choose One

Steamed Broccolini

Grilled Asparagus

Green Bean Almandine

Pan Fried Brussels Sprouts

Maple Glazed Carrots

Chef's Choice of Seasonal Medley