



## SPRING SOIRÉE

*a simple seated served dinner menu to make your friends and family feel at home.  
classic and formal but not stuffy • fastest method of service • great for limited space*

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## COCKTAIL HOUR

### SPRING TIDE

sparkling wine, elderflower liqueur, strawberry purée, basil

### RUSTIC CHEESE + VEGETARIAN ANTIPASTO DISPLAY

assorted cheeses, seasonal pickled + fresh crudités,  
housemade focaccia, crostini + gluten-free crackers, seasonal hummus,  
roasted red pepper dip, green goddess dip

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## DINNER

### BUTTERY PULL-APART ROLLS GARLIC + ROSEMARY FOCACCIA

### ARUGULA SALAD

shaved heirloom carrot, english cucumber,  
baby tomatoes, parmesan cheese, herbed vinaigrette

### ROASTED CHICKEN lemon thyme sauce

OR

**ROASTED CAULIFLOWER STEAK**  
oyster mushrooms, fall squash, green garlic sage "butter", currants

### GRILLED ASPARAGUS garlic, chili flakes

### SMASHED PAN FRIED POTATOES herb pistou

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## WEDDING CAKE FOR ALL

### STRAWBERRY SHORTCAKE

vanilla bean buttermilk cake with strawberry jam,  
fresh strawberries, and vanilla bean chantilly

## STANDARD BAR PACKAGE

great variety, budget friendly