



Intimate Wedding Dinner Options

Appetizers

Potato, Onion and Leek Soup with Blue Cheese Gougere

Feta Zucchini Carpaccio with Black Olives, Pine Nuts & Basil

Rare Seared Tuna Carpaccio, Avocado Puree, Pickled Ginger, Fennel, Apple Salad

New England Crab Cake with Avocado Crème & Mango Salsa

Wild Mushroom Tart with Mascarpone, Chives, Parmesan Cheese

Asparagus Soup with Parmesan Cream

Watermelon & Heirloom Tomato Salad with Feta Cheese, Basil & Mint

Heirloom Tomato, Burrata, Basil, Aged Balsamic & Virgin Olive Oil

Local Heirloom Tomato Gazpacho

Local Sweet Corn Soup with Corn Fritters & Crème Fraiche

Butternut Squash Ravioli with Pecans & Sage Brown Butter

Fall Pumpkin Soup with Pumpkin Seeds • fall/winter

Salads

Sky Farm Greens, Goat Cheese, Apples, Walnuts, Sherry Vinaigrette

Baby Spinach with Roasted Pumpkin, Pumpkin Seeds, and Pecorino

Sky Farm Greens, Golden Beets, Feta, Almonds, Champagne Vinaigrette

Sky Farm Greens, Strawberries, Almonds, Goat Cheese Blush Wine Vinaigrette

Arugula, Watermelon, Parmesan, Mint, Basil, White Balsamic Vinaigrette

Pear, Parmesan, and Arugula Salad with Lemon Vinaigrette

Kale Salad, Apples, Pepitas, Croutons, Lemon Parmesan Vinaigrette

Arugula, Prosciutto, Figs, Goat Cheese, Aged Balsamic

Entrees

Herb Crusted Cod with Black Truffle Butter

Roasted Salmon with Brown Sugar & Garlic Glaze

Herb Crusted Salmon with Roasted Cherry Tomatoes and Shallot Sauce

Mahi Mahi with Mango-Ginger Chutney

Red Snapper with Cherry Tomato, Shallots, and Basil

Herb Roasted Chicken with Thyme Veloute

Prosciutto & Mozzarella Stuffed Chicken Breast with Roasted Cherry Tomato Sauce

Chicken Breast “Coq au Vin”

Roast Loin of Pork with Ginger Apple Chutney

Red Wine Braised Shortribs of Beef

Grilled Sirlon of Beef with Wild Mushrooms and Demi Glace

Grilled Flat Iron Steak with Chimichurri

Portobello Mushroom Stuffed with Red Peppers, Pine Nuts, Spinach, and Mozzarella

Burrata Ravioli with Summer Vegetables and Pesto

Butternut Squash Ravioli with Pecans and Sage Brown Butter

Roasted Eggplant Lasagna with Ricotta, Lemon, Tomato Chutney and Basil Puree

Vegetables Options

Haricot Verts with Lemon Zest and Truffle Oil
Summer Vegetable & Farro Succotash
Baby Carrots with Tarragon Butter
Slow Cooked Summer Squash with Basil and Parmesan
Grilled Asparagus with Lemon Butter
Broccoli Rabe, with Chili Flakes, Garlic Confit, Extra Virgin Olive Oil
Baby Broccoli with Lemon Oil
Caramelized Root Vegetables with Aged Balsamic
Roasted Cauliflower with Truffle Vinaigrette
Roasted Brussel Sprouts

Accompaniment Options

Creamy Potato Gratin with Gruyere
Roasted Garlic Potato Puree
Roasted Baby Gold Potatoes with Fresh Herbs
Quinoa and Apricots, Cucumber, Mint & Maccona Almonds
Wild Rice and Vegetable Pilaf
Root Vegetable Risotto
Sweet Corn- Basil Risotto
Sweet Potato Puree
Herbed Polenta Cake