



Joe & Jenn's Wedding Celebration

FALL WEDDING

Jenn and Joe chose October to celebrate their union. The succulent garden hosted tall cocktail tables where guests could mingle or type a few words of love on the typewriter the bride and groom made available for mementos.

With friends and family flying in from New York and other locations, the family style banquet seating created a perfect opportunity for loved ones to connect with one another. We incorporated some of fall's most delicious produce with bold colors and flavors into the menu. The music kept people dancing for hours and the joy of the celebration was intoxicating.



Appetizers

- Fingerling Potato w' Hickory Smoked Salmon & Vodka Crème Fraiche
- Roasted Kabocha Pumpkin Soup w' Maple Cream & Prickly Pear Syrup
- Braised Char Siu Short Rib Skewers
- Wild Mushroom Crostini w' White Truffle Butter
- Mini Pulled Pork Sandwiches w' Micro Green Slaw
- Artisan Cheese Selection w' Seeded Crackers
- Rustic Breads w' Cannellini Bean Humus & Olive Tapenade
- Buttery Spiced Rosemary Bar nut mix



Family Style Sit Down Dinner

- Organic Baby Greens w' Fuyu Persimmon, Caramelized Walnuts & Pomegranate Vinaigrette
- Spice Crusted Grilled Beef Tri-Tip w' Rosemary Jus
- Garlic Mashed Potato w' Chives
- Pan Seared Chicken Supreme w' Wild Mushroom Sauce
- Black & White Thai Rice w' Dried Stone Fruits
- Oven Roasted Farmers Market Fall Vegetables
- Kids Special Request
- 4 Cheese Macaroni & Cheese w' Toasted Crumb Topping & Garden Veggies



Desserts

- Three Layer Square White Cake w' White Flowers
- Lemon Curd, Raspberries in Raspberry Crème, Fresh Strawberry White Chocolate Mousse
- Polly's Italian Roast Decaf & Regular Coffee service.

Late Night Snacks

- Grilled Autumn Veggies & Heirloom Tomatoes on Focaccia w' Chipotle Aioli
- Extra Virgin Olive Oil & Sea Salt Focaccia w' Sopressa Salami, Emmentaler Swiss & Roast Turkey
- Seven Layer Dip & Assorted Chips
- Handmade Oatmeal Chocolate Chip Cookies