



## Sample Wedding Menu

### **Passed Hors d'oeuvres**

Mini Chicken Wellington Bites with Herb Aioli  
Black and White Sesame Seared Ahi Tuna with Asian Slaw  
on a Crispy Wonton  
Wild Mushroom and Boursin Cheese Phyllo Tarts

### **Artisan Cheese Display**

Alpine Style Grand Cru Reserve, Buttermilk Blue Affinee aged  
6 months, Mezza Luna Fontina-an Italian Alpine favorite, Red  
Spruce 4yr cheddar, Full Cream Vintage Van Gogh, Soft Goat,  
and Brie with Fig Jam, Housemade Flatbread and Crostini

### **Elegant Buffet**

Rolls & butter  
Mixed green salad with smoky poblano ranch  
Golden Seared Herb-Crusted Chicken Breast with Rosemary  
Lemon Cream Sauce  
Carved Top Sirloin with Au Jus  
Roasted Acorn Squash with Mint Chutney  
Whipped Potatoes with Boursin Cheese  
Sautéed Haricot Verts

### **Cake Cutting Service**

### **Late Night Bite**

Liquid Nitrogen Dessert Station:  
Wicked Ice Cream: Housemade Rich Chocolate Brownie,  
Liquid Nitrogen Vanilla Rum Ice Cream, Cherry Caviar and  
Caramel Brittle

### **Beverage Service**

**Price Ranges from \$45-75++ per person based on menu selected**

