



## RUSTIC GOURMET EXPERIENCES

Pricing is determined by lots of factors. Headcount, venue location, dessert, bartending, rentals, etc. Pricing for this menu usually runs in the \$40 pp range for 150 guests.

## SAMPLE RUSTIC FARM TO FORK WEDDING MENU

### ANTIPASTI/CHARCUTERIE GRAZING STATION

ITALIAN CURED MEATS, OLIVE MIX GIARDINIERA, CAPRESE, ASSORTED ARTISAN CHEESES, FRESH AND DRIED FRUITS, NUTS, BREADS AND CRACKERS, JAMS, PESTO AND BALSAMIC DIPS

### DINNER

#### MIXED SEASONAL BABY GREENS SALAD

BABY GREENS, CRANBERRIES, CANDIED WALNUTS AND GORGONZOLA WITH RASPBERRY VINAIGRETTE

#### GRILLED ROSEMARY LEMON CHICKEN BREAST

JUICY TENDER BONLESS CHICKEN BREAST MARINATED IN LEMON, GARLIC, ROSEMARY AND BALSAMIC

#### GRILLED ANGUS TRI TIP

SWEET AND SPICY MARINATED CHOICE TRI-TIP SERVED TO YOUR GUESTS RIGHT FROM THE GRILL WITH CHIMICHURRI AND HORSERADISH CREAM

#### CREAMY GARLIC SMASHED POTATOES

ROASTED GARLIC AND HERBS WITH CORSICAN SEA SALT

#### GRILLED MARKET VEGETABLES

WITH A BALSAMIC HERBED VINAIGRETTE

### DESSERT BAR