



Fall Wedding Menu

Pre-Ceremony Beverages

Warm Apple Cider
Cucumber Mint Infused Water

Passed Hors d'Oeuvres

Complimentary

Artisanal Cheese & Fruit Display

Tenderloin Bruschetta

Shaved Roast Beef | Horseradish Aioli

Crispy Potato Cakes

Smoked Salmon | Lemon Chutney

Waffles & Chicken Bites

Grilled Thai Shrimp | Coconut Ginger Aioli



First Course

Celebration Salad

Mixed Greens | Sugared Pecans,
Blue Cheese | Golden Raisins

Pepper Jelly Vinaigrette | Cornbread Muffin Bites

Whipped Honey Butter | Bacon Jam

Second Course

Farm To Table Roasted Breast Of Chicken

Boneless Chicken | House Seasoning Blend

Oven Baked | Chicken Jus

Bourbon Mashed Sweet Potatoes

Braised Lacinato Kale

Red Pepper Confetti

Vegetarian Option

Roasted Vegetable Pasta

Whole Wheat Pasta | Chickpeas | Roasted Tomatoes

Assorted Vegetables | Chermoula Sauce



Dessert

Wedding Cake

Coffee | Tea

Served Tableside

Late Night Snacks

Soft Bavarian Pretzels | Beer Cheese Sauce

Popcorn Dusted with Cajun Seasoning