

*Upon Guest Arrival*

## PASSED COCKTAILS ON THE PATIO

**Kentucky Cousin**

Bourbon/Mint/Cherry Liqueur/Black Tea

**Spring Rose**

Rose of Pinot Noir/Hendrick's/Grapefruit

**Lavender Orangeade**

## BAR SNACKS

**Fried Olives**

**Spiced Nuts**

**Cheese Straws**

## TRAY PASSED HORS D'OEUVRES

**Seared Ahi Tuna**

Wasabi Aioli/Sesame Won Ton

**Foie Gras Tourchon**

Watermelon Jam/Watercress

**Baby Blt's**

Fried Tomatoes/Bacon/Chipotle Mayo/Brioche

**Crispy Artichoke Hearts**

Lemon Basil Aioli

**Petit Crabcake**

Chesapeake Remoulade

**Pork Belly**

Pickled Kimchee/Lettuce Cup

**Citrus Ricotta Filled Fresh Figs**

Prosciutto

**Mint Pea Soup**

Crème Fraiche

**Polenta Cake**

Braised Short Rib/Soffrito

## DISPLAYED HORS D'OEUVRES

### Oyster & Shrimp Bar

Spicy Cocktail Sauce/Lemon Wedge/Horseradish

## SALAD COURSE

### Yellow, Orange and Green Heirloom Tomatoes with Fresh Burratta

Basil Vinaigrette, Herbed Olive Oil, And Sea Salt Crostini Horseshoe  
with Tomato Jam, Green Basil Oil

## PLATED ENTREES

Tableside Choice Of...

### Coriander—Orange Honey Glazed Duck Breast

Blackberry Wine Reduction/Sautéed Mushrooms/  
Parsnip Potato Cake/Rainbow Heirloom Carrots

~or~

### Pan Seared Striped Bass Petit Herb Salad Citrus Buerre Blanc

Parsnip Potato Cake Rainbow Heirloom Carrots

### Warm Artisanal Rolls and Brioche Buns

with Truffle and Sweet Butter

## DESSERTS

### Meyer Lemon Sandwich Parfait

Fresh Blackberries/Shot Glass/Demi Spoon

### Peanut Butter Chocolate Cone

### Strawberry Rhubarb Pies

Crumb Topping/Fresh Cream

### Wedding Cake

## AFTER PARTY

### Soft Pretzels

Beer Cheese Sauce/Spicy Bavarian Mustard

### Flavored Popcorn

Spicy Buffalo/Caramel/Bacon Dusted

## TAKE HOME STATION

Chilled & Warm Apple Cider

Individual Apple Crumb Tart