



## WINTER WEDDING MENU

### Passed Hors d'oeuvres

Mini Sweet Potato Biscuits, Pulled Chicken, Sweet Potato-Apple Butter  
Lobster Bisque, Chive Oil, Lobster, Chive  
Crab and Potato Croquettes, Saffron Aioli  
Scallion Pancake, Hoisin Braised Duck, Cucumber, Chive  
Crispy Ryebein Eggrolls, 1000 Island Dipping Sauce  
Spinach, Onion and Shiitake Mushroom Pizza with Rosemary  
Foie Gras Mousse, Fig Jam, Celtic Sea Salt Shortbread

### First Course

Baby Arugula and Radicchio Salad | Roasted Butternut Squash | Grilled Apples | Bacon Lardons |  
Cider Vinaigrette  
Corn Muffins | Cream Biscuits | Rolls | Lavash | Honey Butter

### Entrée

French-Cut Chicken Breast filled with Caramelized Onions, Baby Spinach and Chevre | Herb Roasted  
Fingerling Potatoes | Haricot Verts | Roasted Tri-Color Heirloom Baby Carrots | Natural au Jus  
Braised Beef Short Rib | Pearl Onion | Marble Potato Pave | Tri-Color Carrots | Sautéed Baby Spinach |  
Natural au Jus  
Slow Roasted Scottish Salmon | Curry Carrot-Coconut purée | Vegetable Terrine | Herb Salad

### Dessert

Carrot Cake | Cream Cheese Mousse | Orange Gelée | Caramelized Carrot | Cream Carrot Sauce