



SUMMER MEETS AUTUMN FARM MENU

PRE-CEREMONY BEVERAGES

MINT ICED TEA, RASPBERRY LEMONADE, AND SPA WATER

STATIONARY HORS D'OEUVRE

A CLASSIC CHEESE BOARD - INCLUDING RIPE BRIE, VERMONT CHEDDAR, DILLED HAVARTI AND GREAT HILL BLUE CHEESE. SERVED WITH CRISPS AND FLATBREADS.

A SELECTION OF NEW YORK BREADS SURROUNDED BY SEASONAL, HANDCRAFTED CHUTNEYS AND JAMS

PASSED HORS D'OEUVRE

ITALIAN BEEF SANDWICHES - SLOW COOKED ITALIAN BEEF, SWEET PEPPERS, CHOPPED MARINATED VEGETABLE RELISH, MINI BAGUETTE, SAVORY JUS, TOPPED WITH CHIPOLTE AIOLI

HAND CUT FRENCH FRIES

MINI CONES OF CRISPY CHIPS WITH GARLIC AIOLI

BRUSCHETTA WITH FRESH WHIPPED CHEVRE, SAUTÉED PEAR AND HONEY

AUTUMN VEGETABLE SAMOSAS WITH CURRY COCONUT SAUCE

FIRST COURSE

A COMPOSED FALL SALAD WITH ARUGULA, ROASTED BUTTERNUT SQUASH, BLISTERED CHERRY TOMATOES, CRUMBLER GOAT CHEESE, TOASTED PUMPKIN SEEDS, HOUSE MADE CHAMPAGNE VINAIGRETTE

ENTRÉE CHOICES

BRAISED BONELESS SHORT RIBS ROASTED SLOWLY WITH A HOMEMADE BBQ SAUCE REDUCTION

BUTTER POACHED HALIBUT WITH A ROASTED END OF SUMMER TOMATO COMPOTE

INDIVIDUAL VEGETABLE POT PIES WITH SEASONAL VEGETABLES IN A RICH VEGETABLE STOCK AND A FLAKY CRUST

FAMILY STYLE SIDES

BAKED MACARONI AND CHEESE WITH ROASTED TOMATOES AND CARAMELIZED LEEKS

COLORFUL MARKET FRESH VEGETABLES, INCLUDING ROMAINE, TREVISO, GRILLED PORTABELLAS, VIDALIA ONIONS, PEPPERS, AND ZUCCHINI WITH A SUNDRIED TOMATO VINAIGRETTE

FRESH BAKED CORN BREAD SERVED WITH WHIPPED BARBERRY HILL HONEY BUTTER

DESSERT

CLASSIC WEDDING CAKE WITH FRESH FALL FLOWERS

FALL PEACH & BARBERRY HILL BLUEBERRY PIES

CHOCOLATE CHIP COOKIE PIE

FRESHLY BREWED BOLIVIAN COFFEES AND ENGLISH AND HERBAL TEAS

LATE NIGHT FIX

A PASSED TRIO OF MINIATURE GRILLED CHEESE TRIANGLES FEATURING: BOSC PEAR, FIG AND BLUE CHEESE, SMOKED MOZZARELLA WITH TOMATO AND BASIL PESTO, PEPPERJACK WITH BACON AND CHIPOTLE MAYO