



James and Alice's Wedding!

MENU

Pre-ceremony Refreshments

Flutes of Champagne and Sparkling Water

Marriage Celebrate!

***Drinks**

Wines & Champagne | Mixed Drinks | Cocktails

Blackberry Limeade and Classic Iced Tea

*client-furnished wine and alcohol

Bar Bites

Rosemary Hazelnuts | Pepper & Pecorino Gougeres | White Truffle Popcorn

Table-served ~ Hors D'oeuvres

Iced Raw Bar: Blue Point Oysters, "Count" Clams w Gourmet Sauces: Red Horseradish, Spicy Yuzu Vinaigrette, Maui Onion Relish

Tray-served ~ Hors D'oeuvres

Tomato Soup & Grilled Cheese | Pulled Pork on Corn Cakes | Green Tea Noodle Shrimp Tempura

Tuscan Table

Italian Hard Cheeses (sheep and cow milk) & Seasoned Olives

Romesco, Eggplant, and Basil-Scallion Hummus w Crudites

DINNER

Appetizer

Romaine, Grilled Avocado, & Smoky Corn Salad w Chipotle-Caesar Dressing

House-made Focaccia & Artisan Sage Pugliese, Semolina

Entrée Duet

Spice-crusteD Diver Scallops & Herb-crusteD & Roasted Rack of Lamb

Israeli Couscous w Lemon and Zucchini | Sauteed Kale ~ Chard ~ Spinach

Table-served Relishes: Mango & Sweet Pepper w Toasted Pepitas | Honeydew Melon & Avocado | Pineapple, Cucumber, & Mint

Desserts in Flames !

Classic Cherries Jubilee w Vanilla Ice Cream

Sweet Harmonies

... variety of small sweets

Stone Fruit in Season

...glass pedestel bowls of local plums, NY apricots & cherries, peaches

Coffee ~ Iced Coffee ~ Tea