



Phil & Lesley's Wedding!

Greeting | Pre-Ceremony Beverages

Local Peach & Basil Iced Tea | Lemon Cucumber Water

Celebrate!!

Tray-served Champagne

The Mulberry

Wines | Cocktails | Craft Beers

Hors D'oeuvres - Tray-Passed

Nodine's of Litchfield Kielbasa & Mustards | Cold Wild-caught Shrimp – Zesty Cocktail
Crab Cake w Fresh Cucumber – Dill Tartar | Vegetable & Avocado Summer Roll | “Fried Dough”
Pissaladiere

Oyster Bar

Wellfleets | Conway Cups | Beausoleils
(all small shells)

Raspberry | Black Pepper | Ginger-Lime-Red Chili Mignonettes (3 recipes)

DINNER

Appetizer

Gazpacho | Jumbo Lump Crab | Mint | Cucumber | Lime

Entrée

Marinated and Spit-roasted Suckling Pig (60 – 70 lb) | Grilled Onions & Fruits

Community Sides

Roasted Creamer Potatoes | Rosemary | EVO | Gray Salt
Local Cut Corn | Black Beans | Avocado | Queso Fresco | Herbs
White Bean | Roasted Red & Yellow Peppers

Veg & Gluten-free Entrée:

Green Bouillabaisse: Market Green Vegetables | Fennel | Gigante Beans | Saffron-Tomato Broth | Saffron Rouille | Yukon Gold Potato Puree Toasted Ciabatta or Gluten-free Bread (on side)

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Platters of Grilled Local Market Vegetables | Halloumi Cheese | Olive Oil

Salad

Mache & Bibb | Radishes | Goat Cheese | Golden Balsamic

Desserts

Wedding Cake

Financier | Basil Peaches | Blueberries | Fresh Whipped Cream

Jamaican Blue Mountain Blended Coffees | Teas | Iced Caramel Coffee