

**LONG HONEYMOON**  
Classic Wedding Dinner Buffet

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local lettuces, blanched snap peas, fried chickpeas, mint leaves + cumin yogurt vinaigrette  
ginger-chili marinated painted hills sirloin + grilled naan  
herb grilled springer mountain chef's cut chicken breasts with pickled peach relish  
cast-iron griddled green beans with lemon aioli  
roasted baby carrots on whipped tahini, carrot top pistou, feta  
orzo salad with corn and zucchini, goat cheese, sherry vinaigrette  
chef's selection of locally baked artisan breads + whipped butter

