

**SOPHISTICATED SOIREE**  
**Plated and Served Wedding Dinner**

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**Salad + Chef's Cut Chicken**

local lettuces, sliced tomatoes, fresh herbs + almond vinaigrette

locally baked rolls with whipped butter

springer mountain chef's cut chicken breast, pan seared + summer tomato fennel salad,  
zucchini cake, grilled asparagus spears with bourbon shallots

**Salad + Beef Tenderloin**

watermelon and tomato salad with avocado, chevre, basil + sweet onion vinaigrette

locally baked brioche rolls with sea salt butter

pepper crusted painted hills tenderloin of beef + red onion jam, micros  
scallion mashed yukon gold potatoes, sautéed haricot verts

**Soup + Salmon**

creamy corn soup with tomato gastrique

olive oil grilled baguette crostini

creamy tarragon and caper salmon filet, micros, french green lentils  
with melted leeks and lemon butter, sugar snap peas

**Vegetarian Soup + Tofu**

ginger and coconut milk soup with summer greens

rustic ciabatta with herb oil

spiced and glazed 'the soy shop' tofu, edamame puree with miso, cucumber with toasted nori

