

WEDDING DINNER BUFFET

Passed as Guests Arrive

Pancetta Crisps with Figs & Goat Cheese

Roasted mushroom crostini with seasoned farmers cheese

Herb & mozzarella arancini served with a roasted red pepper & tomato sauce

Seated Dinner Buffet

Swiss chard and feta tart

Mixed lettuce salad with field peas, radishes, parmesan, buttermilk vinaigrette

Grilled sirloin steak, house-made steak salt, sun choke puree, bordelaise H&F rolls

Pan seared Springer Mountain chicken breasts with a savory onion jus

Sweet potato ravioli with a sage brown butter sauce

Roasted carrot & parsnips with a lemon butter glaze

