



sit down wedding dinners \$45

soups (1 soup)

coconut carrot soup
butternut squash and pear soup
tomato, lime, tequila & cilantro soup
parsnip and caraway soup
beet, dill and sour cream soup
potato, leek and roasted garlic soup

salads (1 salad)

spinach salad with goats cheese, pecans and strawberries in a balsamic vinaigrette
mixed green salad of roasted pear, asiago, maple walnuts in a champagne vinaigrette
caesar salad with capers, asiago and a caesar vinaigrette
spinach salad of olives, cherry tomatoes, goats cheese with a roasted garlic vinaigrette

mains (2 mains)

roast chicken breast with smoked gouda & morita chili cream
beef strip loin with a red wine & shitake jus
pan fried wild salmon in a cilantro, coconut & chili sauce
leg of lamb in a balsamic reduction
maple glazed pork tenderloin with an apple & thyme jus
grilled mushroom, cherve & spinach strudel

Sides (2 Sides)

roasted garlic mash
roasted baby potatoes
cracked pepper jasmine rice
green beans, red & green peppers in a ginger, rice wine vinegar
roasted root vegetables with a maple glaze