



SPRING & SUMMER WEDDING

tray passed

APRICOT COMPOTE & PROSCIUTTO CANAPÉ
with mascarpone cheese on a walnut crostini

SEARED POLENTA MOZZARELLA BITES *gf/veg*
skewered with fresh rosemary sprig

stationed

CHILLED GAZPACHO SOUP SHOOTERS *vegan*

dinner

BABY ARUGULA & FENNEL SALAD *gf/veg*
baby arugula, shaved fennel, pink grapefruit,
goat cheese & blood orange vinaigrette

PASTA DI SICILIA *veg*
roasted tomato, garlic, Italian parsley, grated
parmesan, red pepper flakes & lemon butter

ROASTED LOCAL ASPARAGUS *gf/vegan*
topped with calendula petals

LATIN-STYLE BEEF FLANK STEAK (2.5 oz.)
chimichurri sauce



PAN-ROASTED WILD SALMON *gf* (2.5 oz.)
herb mustard sauce

MACRINA ARTISANAL BREADS *veg*
& chive butter

late night bites

RAVISHING SLIDERS
certified angus ground beef, bacon, caramelized
onions & blue cheese mayo, Macrina potato bun

