

AUTUMN
SEATED
DINNER

Perfect Possibilities

AUTUMN SEATED DINNER

FIVE THIRTY

Ceremony in the Rose Garden

*Ice Cold Raspberry Lemonade with Fresh Lime Slices
and Sparkling Apple Cider
Served in Chilled Champagne Flutes garnished with a Green Apple Ring*

Crystal Carafe of Icy Water with Lemon Slices and Fresh Mint

SIX O'CLOCK

*Cocktails and Hors d'Oeuvres
On the Patio*

MARKET TABLE

*Baked Brie in a Crispy Puffed Pastry
with Brown Sugar and Toasted Walnuts
Carr's Wheat Crackers and Crusty Baguette*

*Steamed and Raw Vegetable Crudités
Savory Dips*

*Imported and Domestic Cheese Selection
Garnished with Seasonal Fruit
Carr's Water and Rosemary Crackers*

*A Copper Kettle of Butternut Squash and Apple Bisque
Served in Small Demitasse Cups*

*Fresh Figs and Late Summer Melon with Prosciutto de Parma
Passed Hors d'Oeuvres
Miniature Hot Lobster Rolls with Drawn Butter
Chicken Satay with Peanut Sauce
Grilled Shrimp Wrapped in Basil and Prosciutto
Marinated Beef Tenderloin with Gorgonzola in a Red Pepper Cup
Brioche with Melted Cheddar and Apple Salsa*

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SEVEN THIRTY FIRST COURSE

*Arugula with Pears and Dried Cranberries, Candied Walnuts, and Crumbled Gorgonzola
Honey Balsamic Vinaigrette*

Pumpkin, Corn, and Pumpnickel Breads with Whipped Sweet Butter

ENTRÉE

Pre Determined Choice

*Garlic and Rosemary Roasted Beef Tenderloin with Red Wine Bordelaise
Over Roasted Garlic and Arugula Smashed Potatoes
Grilled Summer Vegetables*

OR

*Soy Mirin Glazed Chilean Seabass
Over Sweet Pea and Mushroom Risotto
Grilled Summer Vegetables*

OR

*Mexican Rubbed Pork Tenderloin
Sweet Potato Tamale
Grilled Summer Vegetables*

DESSERT

Wedding Cake

Freshly Brewed Columbian Coffees and Tazo Tea

ELEVEN O'CLOCK LATE NIGHT SNACKS

*All Beef Sliders with Ketchup, Mustard, and a Dill Pickle
Sweet Potato and Traditional French Fries
Warm, Freshly Baked Chocolate Chip Cookies and Milk Shots*