

STATION
STYLE
DINNER

Perfect Possibilities

STATION STYLE DINNER

FIVE O'CLOCK

Guests Begin to Arrive
Local Market Apple Cider
{Served Hot or Cold, Depending on Mother Nature}

FIVE THIRTY

Ceremony in the Vines

FIVE FORTY FIVE OR SO

Cocktails and Hors d'Oeuvres
Limited Bar Available

PASSED HORS D'OEUVRES

Grilled Baby Lamb Chops
Sweet Potato French Fries with Lime Salt and Citrus Aioli
Spinach, Bacon, and Tomato Stuffed Mushrooms
Chicken and Lemongrass Potstickers with Soy Hoisin Dipping Sauce
Three Peppercorn Duck Breast on Toast Points with Lingonberry Jam
Chevre Stuffed Figs wrapped with Prosciutto and Drizzled with Honey
Brioche with Melted English Cheddar and Fresh Apple Salsa
Miniature All Beef Sliders with Ketchup, Mustard, and a Pickle on a Brioche Bun

Market

{On the Winery's Wooden Table}
Artisan Cheeses with Seasonal Fresh Fruit
Individual Crudites with Sun Dried Tomato and Buttermilk Basil Dips
Brie en Croute with Dried Cranberries, Toasted Pecans, and Brown Sugar
Carr's Table Crackers and Crusty Breads

Raw Bar*

Freshly Shucked East Coast Oysters and Clams
Icy Cold Gulf Shrimp

Classic Mignonette, Tabasco, Lemon Wedges, Fresh Horseradish, and Limey Cocktail Sauce

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SIX THIRTY

Guests are brought into the Tent
Bride and Groom are Introduced

Stations are Opened, Passing Continues

DINNER STATIONS

{Choose Three}

Hearth

Pink Peppercorn Rubbed Pork Tenderloin with Pomegranate Jus and House Made Apple Sauce
Coffee Rubbed Flat Iron Steak with Sour Cherry Demi Glace
Braised Red Cabbage
Roasted Brussels Sprouts with Pancetta and Parmesan

Steak Frites

Perfectly Grilled New York Strip
Hand Cut French Fries with Truffle and Kosher Salt, Ketchup on the Side
Maitre D Butter, and Balsamic Reduction

Pasta

Butternut Squash Ravioli with Crispy Sage and Brown Butter
Tri Color Tortellini with Pancetta, Sun Dried Tomatoes, and Pesto Cream Sauce

Grilled Pizzettas

Fig with Goat Cheese and Caramelized Onion
Artichoke, Black Olive, and Roasted Red Pepper
Heirloom Tomato, Fresh Mozzarella, and Garden Basil

Noodle Bar

Buckwheat Soba, Rice, and Oolong Noodles
Chicken and Vegetarian Broths
Mushrooms, Baby Corn, Scallions, Tofu, Snow Peas, Broccoli Florettes,
Water Chestnuts, Bamboo Shoots, Soy Sauce, and Toasted Sesame Seeds

Served in Chinese Take Out Containers

French Fry Bar

Hand Cut Sweet Potato, Purple Potato, and Yukon Gold Fries
Served in Paper Cones

Cayenne Salt and Pepper, Lime Salt, Curry Salt, Roasted Garlic Mayo, Chipotle Mayo, Sweet Chili Sauce, Pineapple
Mango Mayo, Honey Mustard, Wasabi Ginger Mayo, Citrus Aioli, House Made Ketchup and Malt Vinegar

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SALAD, SOUP AND SANDWICHES STATION

{Perhaps Some Combination of the Below}

*Spinach Salad with Slivered Red Onion, Hard Over Egg, Mushrooms
Warm Bacon Cider Vinaigrette*

*Farmers Greens with Dried Cranberries, Toasted Pecans, Crumbled Gorgonzola
Honey Balsamic Vinaigrette*

*Classic Pastrami Reuben on Rye with Sauerkraut and Dressing
Smoked Gouda and English Cheddar Grilled Cheese on Sourdough
Croque Monsieur*

*Creamy Fire Roasted Tomato Bisque
Butternut Squash and Roasted Apple Bisque
Classic New England Clam Chowder
Lobster Bisque with Sherry and a Hint of Tarragon
Italian Wedding Soup
French Onion Soup*

DESSERT

*Wedding Cake
{Style and Flavor To Be Determined...}*

Colombian Coffees and Tazo Teas

LATE NIGHT

*Cider Donuts and Hot Chocolate
For Guests to Enjoy or Take Home*