

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*