

SUMMER
FAMILY STYLE
WEDDING
CELEBRATION

Perfect Possibilities

SUMMER FAMILY STYLE WEDDING CELEBRATION

FOUR THIRTY

Guests Arrive to the Vineyard
They are Greeted with...
Tupelo Honey Iced Tea and Freshly Squeezed Lemonade

FIVE O'CLOCK

The Wedding Ceremony
Amongst the Vines

FIVE THIRTY COCKTAILS AND HORS D'OEUVRES

Waiters Pass Chilled White Wine, Sparkling Water and Prosecco*
Full Bar* Available with Red Summer Sangria
Placed about the Cocktail Space and Bars...
Small Displays of Imported and Domestic Cheeses,
Summer Berries, Vegetable Crudités and Table Crackers

PASSED HORS D'OEUVRES

Miniature Pastrami Reuben Sandwiches
Sauerkraut, Swiss Cheese and Russian Dressing on Rye Bread
Seared Ahi Tuna on a Wonton Crisp, Pickled Ginger, Wasabi, and Soy
Buffalo Chicken Skewers with Archie Moore's Signature Sauce, Bleu Cheese for Dipping
Miniature Fish Tacos with Watermelon Salsa and Pacific Rim Sauce
Prosciutto de Parma Wrapped around Dressed Arugula and Provolone

GRILLED PIZZETTAS ON THE PATIO

Attended by a Uniform Chef
Margarita: Plum Tomatoes, Garden Basil, Fresh Mozzarella, and Olive Oil
White: Roasted Garlic Cloves, Kalamata Olives, Roasted Red Peppers, Parmesan, Rosemary
Vegetable: Sun Dried Tomatoes, Arugula, Broccoli Florettes, Bell Pepper,
Marinated Artichoke Hearts, Pesto

SIX THIRTY OR SO...

The Bride and Groom are Introduced
The First Dance
Toasts by the Maid of Honor and Best Man

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SEVEN O'CLOCK OR SO...

FIRST COURSE

*Butter and Boston Bibb Lettuces with Crumbled Chèvre
Lemon Juice, Cracked Black Pepper and First Press Olive Oil*

FAMILY STYLE ENTREE

*Grilled New York Strip Steaks
House Made Beer and Molasses Steak Sauce or Summer Romesco on the Table for Flavor*

*Seared Stonington Sea Scallops
On a bed of Spinach, Crispy Prosciutto, Thinly Sliced Red Onion
Dressed with Warm Ginger and Orange Confit*

*Steak Frites
Russet and Sweet Potatoes Roasted to Crispy Golden Brown
Sprinkled with Parsley and Grated Parmesan Reggiano Cheese
Grainy Dijon Mustard on the Table for Dipping*

*Summer Caprese Pasta
Spaghetti with Vine Ripened Tomatoes, Minced Garlic, Crushed Red Pepper
Fresh Summer Mint and Basil, Fontina, Asiago, and Mozzarella Cheeses*

*Platters of Sliced Eggplant, Zucchini and Whole Portobello Mushrooms
Grilled with Balsamic Vinegar, Crushed Garlic, and Olive Oil*

Grilled Corn off the Cob with Red Bell Peppers, Herbed Butter

NINE O'CLOCK OR SO...

DESSERT

Wedding Cupcakes

Platters of Fresh Cut Summer Fruit

Brewed Illy Coffee and A Selection of Dammann Teas from France

LATE NIGHT PASSED TREATS

*Warm Chocolate Chip Cookies with Shots of Ice Cold Milk
Miniature Ice Cream Cones {Flavor to be Determined}*