



MENU

J & A | 07.13.19

Jonathan Edwards Winery

TO BEGIN

Guests are greeted with Chilled Flutes of Prosecco Red and Chilled White Wine

COCKTAIL HOUR

SIGNATURE COCKTAILS

*Eastern Standard Cocktail
or Spicy Jalapeno Skinny Margarita*

MEDITERRANEAN VEGETABLE AND SPREADS STATION

GUACAMOLE BAR

PASSED HORS D'OEUVRES

*Mini Hot Lobster Rolls
Mini Fish Tacos
Rustic Grilled Flatbread
Chicken Satay Skewer
Classic Mini Beef Sliders*

MAIN COURSE

Bistro Filet, Cabernet Reduction with Whipped Yukon Gold Potatoes and Sauteed Seasonal Vegetables

Line Caught Cod, Citrus Zest with Herbed Jasmine Rice and Sauteed Green Beans

Vegan Polenta Napoleon, Roasted Red and Yellow Peppers, Roasted Tomato, Wilted Spinach, Mushroom Duxell with White Bean Mash and Rosemary Garlic Olive Oil

DESSERT

Wedding Cake by Zest

Cookies, Brownies, and Bars

Coffee and Tea