

SPRING WEDDING MENU



A FORMAL PLATED DINNER WITH INTERNATIONAL INFLUENCES

PASSED HORS D'OEUVRES

Kimchi Pancake | scallions | gochujang
Shaved Asparagus Spring Roll | tamarind
Grilled Garlic Shrimp | sriracha aioli
Croque Monsieur | ham | béchamel
Mini Ramen Bowl | pork belly | quail egg



Roving Oyster Bar

PLATED DINNER

First Course

Chopped Kale Salad | aged Vermont cheddar | shaved almonds | anchovy dressing

Mains (Choice of)

Grilled Flank Steak | spring herb chimichurri
blackened asparagus | potato purée
Spit-Roasted Quail | fig reduction
mushroom-Swiss chard spätzle



DESSERT

Hand-Iced Three-Tiered Wedding Cake
chocolate ganache
Doughnut Plant Selection

Fair-Trade Coffee and Harvey & Sons Teas