



2023 PLATED WEDDING MENU

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

(Please Select Eight)

GF = gluten free | DF = dairy free | VG = vegetarian | ♻ = vegan

POULTRY

Chicken & Herbed Waffles *Sriracha Maple Butter*

Chicken Tikka Masala Minis *Naan Chip | Chai Masala*

Pollo Asado Street Tacos (GF)

Achiote | Citrus | Queso Fresco

Duck Confit Crostini *Caramelized Onion | Quince jam*

BEEF, PORK & LAMB

Mini Reuben *House Kraut | Comte | Hundred Island Dressing*

Korean Gochujang Sticky Beef Short Rib (DF)

Sticky Rice | Sesame Seeds | Kimchi

Lamb Kofta Meatballs (GF) *Tzatziki Labneh Dipping Sauce*

Bourbon Glazed Pork Belly (GF) (DF) *Apple Mostarda |*

Chicharones

SEAFOOD

Tuna Poke on Edible Spoon (Available GF) (DF)

Avocado | Black Sesame Seed | Scallion | Spicy Yuzu Aioli

Mini Lump Crab Cake (GF)

Louie Sauce | Chesapeake Bay

“Cool as a Cucumber” Lobster Cups (GF) (DF)

Kempie Mayo | Fresh Dill

Gin & Juniper Shrimp Cocktail (GF) (DF)

VEGETARIAN & VEGAN

Fried Tofu (GF) ♻ *Crispy Rice | Tamari*

Kimchi Bruschetta (VG) *Ricotta | Tomato | Scallion*

Classic Avocado “Toast” ♻

Olive Oil | Red Pepper | Flaky Salt

Seasonal Fruit with Burrata Crostini (VG)

Sage | Local Honey

COCKTAIL HOUR CONTINUED

STATIONARY APPETIZER STATION

(Please Select One)

Mediterranean Mezze Station

Mediterranean Stuffed Grape Leaves, Whipped Feta, Baba Ganoush, Hummus, Labneh, Pickled Vegetables, Assorted Vegetable Crudités, Dips, Spreads, Tapenades, Warm Pita Chips, Assorted Crackers & Crostini

Build your own Crostini Bar

Whipped Herbed Ricotta, Tomato Bruschetta, Roasted Peppers, Spinach and Artichoke Dip, Hummus, House Tapenade(s)

Mac & Cheese Bar

Add Your Own: Smoked Bacon, Pulled Pork, Buffalo Chicken, Pepperjack Cheese, Pico de Gallo, Broccoli, Scallions, Fried Shallots, Sriracha & Tajin

Flatbreads Appetizer Station

Bianca- Whipped ricotta, Olive Oil, Roasted Garlic, Fresh Mozzarella (VG)
The Red- Roasted Tomatoes, Garlic, Grated Parmesan Cheese (VG)
Prosciutto, Fig & Arugula- Thin Sliced Prosciutto, Baby Arugula, Fig Jam, Balsamic Glaze

The Riverhouse Farm Stand

Chef's Selection Of Artisan Cheeses, Fresh & Dried Fruits, Assortment of Vegetable Crudités, Pickled Vegetables, Dips & Spreads, With A Selection Of Crackers & Crostini.

**Upgrades available:

- Charcuterie Cured Meats (+ \$8 pp)
- Cato Corner (Or Other) Local Cheeses (+ \$6pp)

Upgrade to: Chef's Full Grazing Table

Inquire For More Details & Pricing

Enjoy A Pinterest Worthy Spread Of Colors And Flavors Uniquely Styled And Designed By Our Chef Just For You. Our "Chef's Full Grazing Table" Includes Cured Meats & Handcrafted Salumi, a Gourmet Cheese Selection, Antipasti Such As Seasonal Fresh & Dried Fruits & Vegetables (Locally Sourced When Available), Pickled Vegetables, Olives, Nuts, Seeds, Honey, Local Jam, Chocolates, A Selection Of Breads, Crackers, Crostini, Whipped Herbed Ricotta, Tomato Bruschetta, Roasted Peppers, Spinach and Artichoke Dip, Hummus, & House Tapenade(s)

THE MAIN EVENT

Plated Dinner Service

APPETIZER COURSE

Chef's Selection Of Pasta With Your Selection Of Sauce:

- **Pomodoro ☺ (DF)**
- **Basil Pesto Sauce (VG)**
- **Seasonal Pasta Primavera (VG)**

***Allergen Free Pastas, Sauces, And Alternatives Available Upon Request*

Appetizer Course Served With Complimentary Fresh Baked Rolls And Sweet Cream Butter.

***Upgrade To Seasonal Sweet Or Savory Compound Butter, Such As Garlic & Herb Or Whipped Honey Butter (\$1 pp)*

*(As A Suggested Option You May Substitute Your Appetizer With A Pasta Station During Cocktail Hour
Served With Chef's Selection Of Bread, Parmesan Cheese And Red Pepper Flakes)*

SALAD COURSE

(Please Select One)

Field Greens Salad

Mixed Field Greens, Shaved Shallot, Heirloom Cherry Tomatoes, Cucumbers,
Seasonal Vinaigrette, Ciabatta Croutons (DF) ☺

The Chef's Garden Beet & Chevre Salad

Colorful Beets, Crumbled Goat Cheese, Arugula, Maple Balsamic Vinaigrette (GF) (VG)

Wedge Salad

Baby Gem Lettuce, Heirloom Cherry Tomatoes, Crumbled Bacon, Buttermilk Chive Dressing (GF)

Classic Caesar Salad

Romaine lettuce, Grated Parmesan, Caesar Dressing, Ciabatta Croutons

ENTREES

(Please Select One Beef, One Chicken, One Fish & One Complimentary Vegetarian Meal)

GF = gluten free | DF = dairy free | VG = vegetarian | V = vegan

Korean Braised Beef Short Rib

Garlic Mashed Potatoes, Honey Garlic Braised Carrots (GF)

Filet of Beef with Chimichurri

Herbed Fingerling Potatoes, Roasted Asparagus (DF) (GF)

Roasted Statler Chicken Breast

Leek & Herb Jus

Garlic & Rosemary Confit Potatoes, Roasted Root Vegetables (DF) (GF)

Spinach and Artichoke Stuffed Chicken Breast

Heirloom Tomato Confit, Truffle Potato Puree, Broccolini (GF)

Pan Seared Atlantic Salmon

Lemon Dill Crema, Wild Rice, Haricots Verts (GF)

Mahi Mahi with Mango Salsa

Coconut Rice, Roasted Seasonal Vegetables (DF) (GF)

Farmer's Market "Grain Bowl"

Marinated Tempeh, Quinoa, Brown Rice, Freekeh, Mesclun, Dried Apricot, Chickpeas, Spring Peas, Lemon Herb Tabina*

**(may be served without Freekeh for a GF Option) ⊕ (DF)*

Summer Squash Saute of Pappardelle "Pasta"

Radicchio, Garlic Infused Olive Oil, Pecorino, Fresh Herbs, Fleur de Sel (VG) (GF)

Mediterranean Cauliflower "Steak"

Citrus Tabina, Middle Eastern Pesto, Pomegranate ⊕ (DF) (GF)

Upgrade Your Beef Option to:

Blackened Beef Tenderloin with Shrimp & Smoked Gouda Grits **(market price)*

Wilted Greens, Warm Carrot Puree (GF)

Upgrade Your Fish Option to:

Citrus & Herb Encrusted Chilean Seabass **(market price)*

Saffron Couscous, Red Pepper Coulis (DF)

DESSERT

Wedding Cake Flavor(s) and Design by Creative Cakes by Donna OR Kim's Cottage Confections

COFFEE & TEA

Regular & Decaffeinated Coffee | Assorted Herbal Teas

(Choose Either Coffee Service or a Coffee Station)