

Summer Breeze Wedding Menu

FAMILY STYLED DINNER

SIGNATURE COCKTAIL

White Peach Lavender Bellini ☞ Champagne & peach puree with fresh lavender

PASSED HORS D'OEUVRE

Open-faced Beef Slider ☞ sharp cheddar, smoked tomato aioli, topped with tomatillo relish

Watermelon Caprese Skewers ☞ tequila scented compressed watermelon with fresh mozzarella, basil leaf & fleur de sel

Ahi Tuna Crisps ☞ Lightly seared fresh tuna, sesame & ginger atop wonton crisp with wasabi cream

DISPLAYED HORS D'OEUVRE

Roasted Tomato, Basil & Chevre Flatbread

Fresh Avocado & Corn Salsa with blue corn chips

Signature Savory Biscuits ☞ sweet potato biscuits, shaved Virginia country ham & honey orange butter

DINNER

Grilled Flat Iron Steak

gorgonzola butter, pan-seared heirloom tomatoes & fresh green beans

BBQ Chicken with Citrus Rum Sauce

citrus cilantro marinated chicken marinated with glazed with honey habanero rum sauce, grilled mango & pineapple with coconut rice

American Corn Pudding

fresh corn and creamed corn with ricotta, sharp cheddar & basil

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Sample Menu by



Summer Breeze Wedding Menu

FAMILY STYLED DINNER

DINNER, CONTINUED

Grilled Vegetables

locally grown zucchini, yellow squash, eggplant, tri-colored peppers portobello mushrooms, asparagus, sweet onion & tomato brushed with herb olive oil & aged balsamic vinegar

Local Farm Peach Salad

grilled peach over fresh greens with feta & praline pecans yogurt herb dressing

Fresh Bread Basket

ancient grain, gluten-free cheese rolls, zucchini corn bread * honey butter

SWEET PERFECTIONS

The Wedding Cake



Dessert Display

Lemon Lime Posset yuzu lemon lime custard with blackberry

Tiramisu Cups

espresso soaked sponge cake, mascarpone cream, zabaglione & cocoa

Tangy Lemon Bars

Blueberry Hand Pies

Tuscan Olive Oil Cupcakes

Tea Cookies

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