



Wedding Menu

Passed Hors d'Oeuvres

Asparagus Spears Wrapped in Proscuitto with Hollandaise
Chevre Stuffed Strawberries with Pistachio
Stuffed Mushroom Caps with Spinach, Feta, Parmesan and Ricotta Cheeses
Scallops Wrapped in Bacon

Pre-Plated Salad

Haystack Goat Cheese Salad
Mixed Field Greens, with Haystack Mountain Goat Cheese, Candied Pecans and
Dried Cranberries served with Raspberry Vinaigrette

On the Buffet

Steamed Haricot Vert with Roasted Red Pepper
Ricotta and Walnut Stuffed Artichokes
Seared Halibut
4 oz. Basil Seared Halibut
Rack of Lamb
12 oz. Herb Crusted Colorado Rack of Lamb Served with a Port Wine Reduction
A Fresh Assortment of Dinner Rolls

Dessert

Wedding Cake accompanied by Champagne