



Wedding Menus

CHOOSE VEGETABLES, SALADS & STARCHES

SALADS – SPRING & SUMMER

Pea, Quinoa, Asparagus, Mint & Radish Salad
w' Zesty Lemon Dressing

Vermont Spring Greens, w' Grilled Asparagus, Strawberries,
Buttered Almonds & Shaved Parmesan w' Citrus Dressing

Mediterranean Style Salad of Vermont Greens, Cherry Tomatoes,
Cucumber, Shaved Fennel, Herbs, Kalamata Olives & Vermont
Iviero Cheese w' Honey Lemon Herb Dressing

Lemon Scented Caesar Salad w' Parmesan Crisps
& Roast Garlic Croutons

Arugula, Blueberry, Fennel w' Almond Crusted Goats
Cheese Lemon Dill Vinaigrette

Golden Beet, Cucumber, Watermelon & Mint Salad

Local Summer Lettuce & Herb Salad w' Basil Olive Oil Drizzle

Golden Beet Carpaccio w' Capers, Red Onion
& Arugula Tuscan Virgin Olive Oil,

Rainbow Salad of Edamame, Scallions, Corn,
Rainbow Chard & Quinoa

SALADS – FALL

Spiced Pumpkin/Squash, Vermont Goats Cheese
& Puy Lentil Salad, Arugula & Mint

Fall Vermont Greens Salad, Spiced Nuts & Goats Cheese
& Fresh Figs w' Maple Balsamic

Roasted Butternut Squash, Arugula, Pears, Spiced Pecans,
Pomegranate w' Orange Honey Dressing

Massaged Kale Salad w' Pomegranate Seeds, Winter Squash,
Pistachios w' Toasted Cumin Dressing

Salad Skewer of Golden Beet, Tomato, Avocado
& Fennel Maple Balsamic Drizzle

Baby Spinach Salad w' Bailey Hazen Blue, Toasted
Hazelnuts & Cranberries

Hearty Greens & Roots Salad
w' Walnuts & Citrus Vinaigrette

VEGETABLES

Seasonal Local Vegetables w' Olive Oil, Herbs & Sea Salt

Grilled Asparagus w' Shaved Parmesan
& Basil Balsamic Drizzle

Green Beans w' Tarragon Butter

Honey Orange Braised Carrots w' Dill

Peas w' Roasted Onions and Mint Butter

Grilled Summer Vegetable Ratatouille
w' Rosemary & Basil

Broccoli w' Hot Bacon Dressing

Lemon Olive Oil Braised Rainbow Chard

Crispy Battered Cauliflower Menuire

Brussels Sprout Fritters w' Ginger Vinaigrette

Maple Horseradish Glazed Beets

STARCHES

Vegan Paella

Lemon Coriander Basmati Pilaf

Tagliatelle w' Ramp & Arugula Walnut Pesto Sauce

Orecchiette w' Rapini, Wild Mushrooms & Vermont Goats Cheese

Spring Risotto w' Wild Mushrooms, Peas & Mint

Zucchini, Celeriac & Peanut Noodles

Wasabi Scallion Mash

Thyme & Rosemary Roasted Red Potatoes

Minted New Potatoes

Parmesan Baked Parsnips

Wild Rice, Cheese & Herb Pancakes

Quinoa Tabouli

Bourbon Walnut Sweet Potato Mash