

The classic tale of “boy meets girl” culminated in this heartfelt, picturesque day celebrating the union of two high school sweethearts. Vows were exchanged in an enchanting and intimate garden-inspired ceremony. Blushing roses surrounded the scene, followed by a savory plated dinner just as timeless.

PASSED HORS D'OEUVRE

ARTICHOKE PARMESAN PUFFS

PETITE CHEDDAR BURGERS

With a dollop of ketchup on a petite homemade brioche bun.

GREEK SALAD CUP V | GF

With chopped feta, tomato, red onion and kalamata olive served in a cucumber cup.

BRIE CHEESE & RASPBERRY PRESERVES BEGGAR'S PURSE V

PLATED FIRST COURSE

HOUSE SALAD V | GF

Romaine, boston bibb, radicchio and red leaf lettuce, carrot, julienned yellow squash, zucchini and roasted beet, cherry tomatoes and radish slices, tossed with our champagne dijon vinaigrette and topped with a carrot ribbon.



PLATED ENTRÉE

CHICKEN PICCATA

Boneless, skinless breast of chicken prepared with lemon and capers in a vermouth sauce, garnished with a fresh lemon wheel.

ROASTED GARLIC MASHED POTATOES

SAUTÉ OF ZUCCHINI, YELLOW SQUASH & CARROT BATONNETTES

FRESH HERB GARNISH

PLATED DESSERT

WEDDING CAKE

Served with raspberry coulis, rosette of fresh whipped cream and a sprig of mint.