Wedding Dinner Menu

Appetizers

Caprese Skewers with Basil and Balsamic Glaze
Mini Crab Cakes with Lemon Aioli
Seasonal Bruschetta with Heirloom Tomatoes

Salad

Mixed Greens with Pears, Candied Walnuts,
and a Champagne Vinaigrette

Entrées

Herb-Crusted Chicken Breast with Lemon Butter Sauce and Wild Rice
Grilled Salmon with Dill Cream Sauce and Roasted Asparagus
Vegetarian Option: Stuffed Bell Peppers with Quinoa, Spinach, and Feta

Dessert

Wedding Cake (Vanilla and Chocolate Layers)
Mini Tarts with Fresh Berries and Cream

Drinks

Coffee, Tea, and Soft Drinks
Signature Cocktails and Wine Pairings