



JOSH &
TYLER



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* New Item V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

An ordinary ranch received a glamorous makeover to create this chic, outdoor farm-to-table wedding. As late afternoon faded into evening, guests dined at long, wooden tables under a canopy of trees from which glimmering strands of light were suspended. The menu incorporated fresh, local ingredients with a playful nod to comfort foods, but with a modern, gourmet twist that perfectly encapsulated the rustic, romantic vibe.

PASSED HORS D'OEUVRE

BLACKBERRY & GOAT CHEESE CROSTINI **V**

With goat cheese and fresh blackberries on a roasted garlic crostini, drizzled with red wine blackberry sauce and garnished with chives.

WILD MUSHROOM RAGOUT IN A CRISPY POLENTA CUP **GF**

With Comté cheese.

HONEY DUSTED & CARAMELIZED FIGS WITH HABANERO FIG JAM **V**

With arugula and blue cheese set on a water cracker and drizzled with balsamic reduction.

SEARED SEA SCALLOPS ATOP A YELLOW LIME TORTILLA CHIP **GF**

With avocado corn relish.

CUMIN SPICED BABY LAMB CHOPS **GF**

Accompanied by chimichurri sauce.

MINIATURE SPICY TUNA MAKI PUSH-POPS

With layers of Ahi tuna, cucumber, and spicy Japanese aioli garnished with red tobiko.

MEDITERRANEAN SUMMER ROLLS **V**

With grilled eggplant, zucchini, red and yellow bell pepper, fresh basil, goat cheese and sun-dried tomato spread wrapped in rice paper.

FRIED BUTTERMILK CHICKEN N' WAFFLES

Topped with summer salsa of green tomatoes, cucumber, scallions and jalapeño drizzled with garden herb ranch dressing.

SALATA CAPRESE SKEWERS **V | GF**

With cherry tomato, fresh basil and fresh mozzarella ovoline, napped with fresh herbs and balsamic reduction served room temperature.

MINIATURE BURGERS WITH BRIE CHEESE & TOMATO ONION JAM

Served on a freshly baked miniature brioche bun.

PLATED FIRST COURSE

SUMMER PEACH SALAD **V | N**

Boston lettuce with red oak and belgian endive, grilled fresh peaches, apple carpaccio, toasted pecans and sun-dried cherries, tossed in blended peach nectar champagne vinaigrette, garnished with a tall toasted pecan wafer and French warm brie heart-shaped profiterole.

PLATED ENTRÉE

COMBINATION PLATE OF

New York Strip Steak Sprinkled with Fried Leeks **N**

On a bed of roasted cauliflower, pomegranate seeds and toasted pine nuts, balsamic drizzle.

Oven Roasted Free Range Boneless Brick Chicken

Served on olive oil and Swiss chard mashed potatoes, garlic thyme jus, thyme garnish.

Homemade Truffle Ricotta Ravioli

With heirloom tomato ragout.

Cast Iron Mini Skillet

With grilled asparagus, caramelized fennel, baby carrots and patty pan squash.

PLATED DESSERT

WEDDING CAKE

Provided by host.

BUTLERED DESSERT

VANILLA CRÈME BRULEE **V | GF**

On a miso spoon.

MINIATURE ROOT BEER FLOATS **V | GF**

Served in a clear glass mini mug with a ½ straw.

WARM, FRESHLY BAKED

CHOCOLATE CHIP COOKIES **V**

Drizzled with hot fudge and served in a miniature ceramic skillet.

"INSIDE OUT" WHITE CHOCOLATE & DARK CHOCOLATE GANACHE FILLED STRAWBERRIES **V | GF**

With a chocolate coated bottom.

WARM MINIATURE DEEP DISH APPLE PIE **V**

With cinnamon crumb topping and caramel drizzle served in a white sake cup with a demitasse spoon.

S'MORES IN A MASON JAR

Layers of graham cracker, Hershey's® chocolate bar, and toasted marshmallow.

MINIATURE LIMONCELLO CUPCAKE PUSH-POPS **V**

Layers of yellow cake crumbs and zesty orange frosting, garnished with candied lemon zest.

