



MARIA
& DAVID



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V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

The city skyline set the backdrop for this chic and intimate rooftop wedding. Guests dined al fresco under the city lights on a family style menu featuring the bride and groom's seasonal favorites of the summer.

PASSED HORS D'OEUVRE

HONEY DUSTED & CARAMELIZED FIGS V

With habanero fig jam, arugula and blue cheese set on a water cracker and drizzled with balsamic reduction.

BBQ BRAISED SHORT RIBS

Served over spicy corn relish and grilled portobello mushroom on a chrome tasting spoon.

SWEET & SPICY MAKI ROLL

Salmon, hamachi, jalapeño, scallion, spicy japanese mayonnaise, strawberries and edamame.

LOBSTER CORNDOG

Served with mango honey mustard sauce.

SET ON TABLES

FRESHLY BAKED & WARMED GRUYERE POPOVERS V

SET FAMILY STYLE

LEMON THYME FREE RANGE CHICKEN

PRETZEL CRUSTED ARCTIC CHAR

Served over zucchini "risotto" with warm cherry tomato vinaigrette.

TRIO OF ROASTED POTATOES V | GF

Yukon gold, baby reds and purple potatoes.

CHERRY TOMATO & FRESH MOZZARELLA SALAD V | GF

Fresh mozzarella bocconcini, red and yellow cherry tomatoes tossed with basil garlic oil and a splash of aged balsamico.

MEDITERRANEAN FARRO SALAD V

Zucchini, yellow squash, kalamata olives, red onion, red and yellow pepper, sun-dried tomatoes, garbanzo beans, and artichoke hearts, tossed with fresh herbs tossed in red wine vinaigrette.



BUTLERED DESSERTS

GRAPEFRUIT ROSEMARY ICE SQUEEZE POPS V | GF

ORANGE GINGER MINT ICE SQUEEZE POPS V | GF

MARGARITA TRUFFLES V

Sprinkled with Maldon sea salt.

POP ROCKS TRUFFLES V | GF

CRACKER JACK POT DE CREME N

Bourbon creme fraiche, almond crumble, praline air cake, house made Cracker Jack, mixed nut brittle, popcorn ice cream.

DESSERT BUFFET

WEDDING CAKE

Provided by host.

FRESH BERRY DISPLAY V | GF

Blackberries, strawberries, blueberries, and raspberries served with crème anglaise, brown sugar, and whipped cream.

