

~Welcome Station~

Set up before ceremony for guests before the walk through memories of Kir and Clem

Signature Drink (TBD) / Lemon Water

*Garlic crostini with grilled artichoke, Parmesan cheese, and cilantro
Brazilian Cheese Bread/ pickled onion dip/ rosemary honey cream cheese
Grilled flatbread with fresh guacamole*

~Stationary Table~

*Pickled vegetables, radishes, and olives
Assorted local breads, grissini and crackers
Local Cheese Table- Sprout creek, Coach Farm goat cheese, Humboldt Fog blue,
Hawthorne Valley Cheddar, and St. Andre triple cream brie
Babaganosh / hummus / spiced pita chips*

~Passed Hors d'oeuvres~

*Mushroom, lentil, and curried cauliflower stuffed mushrooms- (v)
Pequillo peppers stuffed with spring faro salad (v)
Quinoa chickpea burgers with pineapple relish (v)
Hazelnut crusted New Zealand lamb chops
Corn fritters topped with goat cheese cream and chive (v)
Avocado toast*

~Buffet Dinner~

*Local baby greens with cherry tomatoes, cucumbers, red onion, fig and avocado
Black eye pea salad with fresh tomato salsa and sherry vinaigrette
Spring Vegetable couscous
Grilled Vegetable Display
Bacalhau A Gomes De Sa (Salted cod, onion, and potatoes)
Tri Tip Picanha with charred cherry tomatoes and onions
Assorted organic breads / honey rosemary butter
Supplied by client*