



Elopement Menu

STARTERS (CHOICE OF ONE)

salad

Arugula

Roast Pear, Grana Padano, Toasted Walnuts,
Champagne Vinaigrette

Caprese

Heirloom Tomatoes, Fior di Latte Cheese,
Micro Basil, Fleur de Sel, Balsamic Vinegar,
Olive Oil

Kale

Golden Beets, Pumpkin Seeds, Sun Dried
Cranberry, Orange Segments, Goat Cheese,
Lemon Poppy seed Dressing

Antipasto

Grilled Zucchini, Eggplant, Red pepper,
Asparagus, Portobello, Artichoke, Lemon,
Olive Oil, Feta, Pine Nut

or

Soup

Curried Butternut Squash
Leek and Apple
Fire Roasted Tomato
Chilled Asparagus



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MAINS (CHOICE OF ONE)

Quiche (choose 1)

Smoked ham and Gruyere

Broccoli and Cheddar

Roasted Red pepper and Feta

Asparagus and Goat Cheese

Chorizo, Pepper, Pepper Jack Cheese

Spinach, Artichoke, Asiago

Smoked Salmon, Dill, Goat Cheese

or

(Vegan) Ratatouille & Toasted Barley Risotto

Smoked Eggplant and White Bean Puree, Chimichurri

or

Seared Trout

or

Roasted Chicken Supreme

Add Dessert \$12

or

Included with the choice of Quiche

We are also happy to serve your
wedding cake



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DESSERT (CHOICE OF ONE)
INCLUSIVE WITH QUICHE
ADD \$12 WITH OTHER CHOICES

(Vegan) Chocolate Decadent Cake

or

Earl Grey Creme Brulee

or

Sticky Toffee Pudding

or

Warm Ginger Caramel Spice Cake

or

Salted Caramel Cheese Cake

Please email all of your choices as well as any guests dietary restrictions to Marlise Ponzio three weeks prior to your celebration.

Enjoy!

