



Jill & Sean Wedding

Raw Bar

Rappahannock River Oysters
Stingray Oysters Jumbo Shrimp

*Fresh Chesapeake Bay oysters served fresh
with side of Cucumber Mignonette Sauce, Fresh Lemons and
Creole Cocktail Sauce*

Red Snapper & Vegetarian Ceviche Shooters

Boar's head Selection of Meats
Genoa Salami, Sopressata Grande

Gouda Cheese
Marinated Mozzarella Bites
Served with a selection of Flatbreads and condiments

Vegetable Crudit 
Served with Dijonniase Dip and Humus Tahini

Entr e Station

Caribbean Style Slow Roasted Pork
*Slow cooked to perfection on a blend of herbs served with
sweet and spicy gravy*

Herb Roasted Chicken

*Rosemary, Parsley and Thyme infused Chicken Breast served
with herb infused gravy*

Italian Roasted Potatoes

*Red potatoes seasoned with Parsley, Thyme and Rosemary
Baked on a Parmesan and Sundried Tomato Mix*

Pasta al forno Bianca

*Baked Gluten Free Pasta
with Garlic, Red Onions, Zucchini, Fresh Parsley and
Parmigiano-Reggiano*

Salad Station

*Mixed greens, a selection of toppings
Homemade Ranch, Creamy Balsamic and Pomegranate
Dressings*

Appetizer Station

Roasted Artichokes and Porcini Mushrooms Bruschetta
on Sweet Bread and Basil Pesto

Flat Iron Steak Crostini

Flat Iron Steak Cibatta Bread with a white bean puree spread
topped with Lemon Aioli & Salsa Verde

Organic Tomato Bruschetta

with Fresh Mozzarella, Basil and a Balsamic Blaze

Prosciutto di Parma Canapé

on Pumpnickel Bread with Sweet Mustard Sauce

Seasonal Fruit Crudité