

Autumn Family Style Wedding Dinner

Full Service/ 4 hour event / 130 Guests

- Hors D'oeuvres -

Charcuterie- cheese, pickles, spreads

Pork belly XO rillons with scallop

Beef tenderloin toast

Mushrooms en phyllo with creme fraiche

- Salad -

Roasted beet & shaved fennel over tender North Carolina greens, orange slices, sherry vinaigrette, toasted hazelnuts

- Main Course -

Dijon seared pork loin with maple mustard jus

Breast of Rohan duck , blistered heirloom grapes, butter roasted chestnuts, cognac duck sauce

Vegan entree - acorn squash stuffed with lentils and mushrooms, maple Dijon sauce

Roasted delicata squash with cranberry maple agrodolce and spiced pepitas

NC potatoes studded with roasted root vegetables, dressed in rosemary lavender butter

- Dessert -

Donut wall

Wedding cake

\$10,050 included: Chef services (1 Head chef, 1 Sous chef, and 3 assistants); groceries (not including wine and other beverages), %18 gratuity on services only. Client provided donuts and Wedding cake.