



*All you need is love...
and food*

MENU

9.8.2023

TO START

Vichyssoise

Salade Verte

with poached pears and goat cheese

MAIN COURSE

Choice Of

Coq au Vin

Braised free-range chicken with potatoes,
mushrooms and onions

Duck à L'Orange

Seared duck breast served à l'orange with
Japanese black rice and bok choy

Salmon Filet & Lemon Dill Beurre Blanc

with Israeli couscous pilaf

Ratatouille Tart

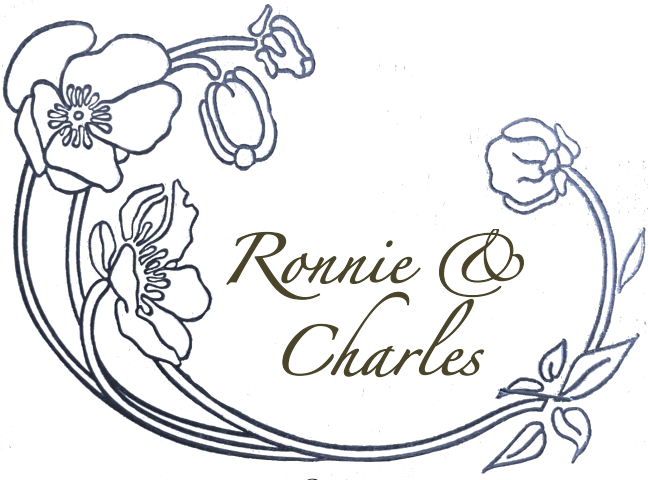
with goat cheese

DESSERT

Frosted Fox Wedding Cake

Layers of White Cake with Lemon Curd and
Lemon Cake with Bavarian Cream, with a
Honey Vanilla Buttercream

Coffee or Tea



12.3.2022

MENU

TO START

Potato Leek Soup
Vegan, Garnished with
Crème Fraiche by Request

Salade Verte
with House Vinaigrette

MAIN COURSE

Choice Of

Cauliflower Steak
in a Saffron Glaze, served
with Beluga Lentil Pilaf

White Wine Coq au Vin
with Potatoes, Onions, and Mushrooms

Salmon Filet with Bordelaise
with Beluga Lentil Pilaf

DESSERT

Tiered Wedding Cake & Fresh Berries

Almond with Chocolate Mousse
Chocolate Chip with Hazelnut
Lemon with Lemon Curd

Coffee or Tea



KIM & PETER

4.1.2023

MENU

TO START

Asparagus Soup
with Crème Fraîche

then

Salade Verte
with Poached Pears and Goat Cheese

MAIN COURSE

Choice Of

Pot au Feu
Boneless Beef Short Ribs with
Potatoes, Carrots and Red Wine

White Wine Coq au Vin
Local free-range chicken roasted with wine,
pearled onions, mushroom and potatoes

Salmon Filet with Dill Beurre Blanc
Served over an Israeli couscous pilaf

DESSERT

Tiered Vanilla & Lemon Wedding Cake
Served with fresh berries

Coffee or Tea



The Wedding Of
Josh & Stacey
8.27.2023

MENU

TO START

Gazpacho

Salade Verte

with poached pears and goat cheese

MAIN COURSE

Choice Of

Steak Frites

Classic bistro steak with French fries

Chicken Tajine

North African spiced chicken with dried fruit,
cilantro, and couscous

(also available with the soy chicken substitute)

Baked Cod with Lemon Beurre Blanc

with roasted potatoes and haricot verts

DESSERT

Wedding Cake

Tiers: Lemon Cake with Lemon Curd,
Vanilla with Raspberry,
and Vanilla with Chocolate Mousse

Coffee or Tea



Celebrating the Marriage of
Atreyi & Harrison

10.15.2022

MENU

TO START

Choice Of

Roasted Butternut Squash Soup
with Crème Fraîche

or

Salade Verte

MAIN COURSE

Choice Of

Asparagus & Gruyere Quiche
with Roasted Potatoes

or

Trout Almondine
with Lentil Pilaf

or

White Wine Coq au Vin
with Potatoes, Mushrooms
and Pearled Onions

DESSERT

Vanilla Ice Cream
with Macarons

Mousse au Chocolat

Daffodil Cake

Coffee or Tea