



Chris & Christine's Wedding Traditional American Cuisine

Stationary Hors d'oeuvres

Vegetable Crudités Platter with blue cheese, ranch & caramelized onion dipping sauces;
Pirozhki filled with caramelized onions & potatoes;
Tea Sandwiches with prosciutto & port-fig butter, tarragon chicken salad, lemon crab salad

Kid's Hors d'oeuvres

Grilled Cheese Sandwiches

Adult Dinner Buffet

Artisan Breads with sweet butter;
Sonoma Greens with Candied Pecans, Blue Cheese & Sliced Pears;
Tri-Tip Roast with Garlic, Sea Salt, Cracked Pepper & Rosemary;
Seasonal Raviolis: butternut squash, sweet onion red chard & porchini mushroom with extra virgin olive oil and parmesan reggiano cheese
Roasted Varietal Potatoes with fresh herbs and garlic;
Sautéed Blue Lake Green Beans with walnuts and chevre

Kid's Plated Menu

Macaroni & Cheese; Chicken Tender Strips; Peas & Carrots

Late Night Snack

Assorted Cookies & Sweets

Photography by Sierra Fish, Go Fish Photo

