



**Small Potatoes**  
**Catering & Events**

**Wedding Dinner, Seated**

**Passed Hors d'oeuvres**

**Sevruga Gift Boxes**

Russian Caviar & Crème Fraîche  
Tiny Toasted Brioche Cube

**Prosciutto-Wrapped Prawns**

Cherry Balsamic Reduction

**Chicken Mole Cinnamon Toast**

Panorama Brioche

**Wild Mushroom Tart**

Criminis, Porcinis, Chanterelles  
Arugula, Shallots & Herbs  
Puff Pastry

**Brûlé Black Mission Figs**

Whipped Cambozola-Mascarpone  
Toasted Almonds

**Raw Bar**

**Pacific Northwest Oysters**

Absolute Citron Granita  
Cucumber Mignonette  
Lemon & Tabasco

**Served Dinner**

**Amuse**

**White Wedding Gazpacho**

Honeydew, Almonds, Grapes

**First**

**Grilled White Peach & Organic Butter Lettuce**

Midnight Moon Chèvre, Candied Pecan  
Champagne Vinaigrette

## **Main**

### ***Carnivore's Option***

**Marin Sun Farms Rack of Lamb**

Lavender Sea Salt

### ***Pescatore's Option***

**Seared Wild Local Salmon**

Lemony Acme Panzanella

Black Kale-Apple Slaw

### ***Vegetarian Option***

**Butternut Squash Ravioli**

Sage Brown Butter Sauce

## **Accompaniments**

**Roasted Mushroom Potato Gratin**

Hen-of-the-Woods

**Golden Beets Petite**

Citrus Cumin Glaze

**Grilled Asparagus**

Mustard Chive Reduction

**Wild Baby Arugula**

Preserved Lemon

**Artisan Bread**

Sweet Butter

## **Dessert Buffet**

**Presentation Cake**

*Style & Flavors TBD*

**Mason Jar Pies**

**White Peach-Blueberry**

**Meyer Lemon Meringue**

**Frozen Cheesecake Lollipops**

**Spiced Chai**

White Chocolate, Candied Ginger

**Meyer Lemon**

Dark Chocolate, Zest

**Housemade Artisan Candies**

**Fleur de Sel Caramels**

**Irish Toffee**

**Pistachio Brittle**

**Midnight Snack, Passed**  
**Mini Milkshakes & Warm Cookies**  
Vanilla Bourbon Malted  
&  
White Chocolate Chip Cookies

Chocolate Grand Marnier  
&  
Dark Chocolate Chip Cookies  
*Served in Frosty Little Mugs*

Fair Trade Coffee Service  
A Selection of Green, Herbal & Black Teas