



Sample Family-Style Autumn Wedding Menu

PASSED APPETIZERS

- Roasted Japanese Eggplant with Oven-Dried Tomato,
Fried Sage and Garlicky Sheep's Milk Yogurt
- Roasted Pumpkin Soup with a Hazelnut and
Macoun Apple Crema served in an Espresso Cup
- Slow-Roasted then Pulled Duck topped with
Fig Jam and Cracklings served on a Savory Tart
- Red Wine-Braised then Grilled Octopus with Chick Pea
and Roast Red Pepper Relish served in an Asian Spoon

FAMILY-STYLE SALAD COURSE

- Roasted Beet, Dandelion and Vermont Goat Cheese with Sherry Vinaigrette
- Assorted Iggy's Rolls with Vermont Butter

FAMILY-STYLE DINNER

- North East Family Farms Berkshire Pork Trio**
Braised Belly with Sweet and Sour Sauce
Housemade Sausage with Grilled Onions
Mustard Maple-Glazed Loin
- Double J Farm Grass Fed Beef Duet**
Pepper-Crusted Sirloin with Pear Chutney
Slow-Braised Boneless Short Ribs with Horseradish Gremolata
"The Usual Suspects" of Roasted Fall Vegetables
Roasted Fresh Dug Potatoes with Caramelized Onions,
Confit Garlic, Green Olives and Fresh Herbs de Provence

DESSERT STATION

- Wedding Cake (provided by Sweet Tooth)
- Red Eye Roasters Coffee Bar

*Our wedding packages start at \$110 per person and include all labor, all rentals (except tent) and all food costs.
Our clients provide alcohol (usually through a vendor) and we provide insured bartenders to set up and serve.*