



Sample Plated Dinner Spring Wedding Menu

STATIONARY APPETIZER

Local Goat's, Cow's, Sheep's, Oh My!

A selection of six different aged and fresh cheeses served with assorted fruit and Iggy's Crisps

PASSED APPETIZERS

Smoked Mini Bluefish Cakes with Sauce Gribiche

Roasted Beets, Maple Brook Farm Ricotta and Arugula Pesto on Iggy's Crostini

Toasted Pita topped with Chick Pea Purée,
Fresh Fava Beans, Pea Tips and Extra Virgin Olive Oil

Braised Vermont Buffalo Cigar with Red Onion Jam

PLATED SALAD COURSE

Boston Bibb with Fried Shallots, Toasted Pecans and Buttermilk Dressing

Assorted Iggy's Rolls with Vermont Butter

PLATED DINNER

— *choice of one* —

Best Fish Available with Pat's Clams, Caramelized Spring Onions,
Exotic Mushrooms and Vermouth

North East Family Farms Spring Lamb Trio

Grill Roasted Fig Glazed Lamb Sirloin

Smokey Red Wine-Braised Braised Shoulder

Housemade Lamb Sausage with Mint Pesto

Porcini Crêpe stuffed with Exotic Mushrooms
and Grilled Onions topped with Seared Pea Tips

— *served with* —

Grilled Asparagus with Lemon Vinaigrette

Fiddlehead Tomme and Rosemary Kenyon's Grist Mill Polenta

DESSERT

Assorted Pies (provided by Petsi) and 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.