

# menu

— FALL / WINTER WEDDING MENU SAMPLE —

## *duet first course*

### **GRILLED BOSCH PEAR SALAD ON ARUGULA**

Manchego, Candied Walnuts and Brown Sugar Vinaigrette

*and*

### **CREAMY PARSNIP AND APPLE BISQUE**

Herbed Pesto

## *choice of entrée*

### **POMEGRANATE ROASTED SALMON**

Charred Brussels Sprout Hash

Honey-Maple Roasted Baby Carrots

*or*

### **FRENCH ROASTED CHICKEN BREAST**

Apple Cider Reduction

Rosemary Polenta and Braised Broccoli Rabe

## *dessert*

### **INDIVIDUAL PUMPKIN WHOOPIE PIES**

Cinnamon Crème Fraiche

**JEWELL**  
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# menu

— SPRING / SUMMER WEDDING MENU SAMPLE —

## *first course*

### **ARTICHOKE AND FENNEL BISQUE**

Olive Oil Swirl, Herbed Crouton

## *choice of entrée*

### **TUSCAN BONE-IN CHICKEN BREAST**

Roasted Heirloom Tomato, Cucumber, Arugula Panzanella,  
Fresh Mozzarella, Red Wine and Oregano Vinaigrette,  
Basil Pesto

or

### **BRANZINO PROVENCAL**

Lemon-Fennel Leek Confit, Citrus Gastrique  
Creamy Risotto with Asparagus, Spring Peas and  
Parmesan Grilled Asparagus Spears

## *dessert*

### **INDIVIDUAL RHUBARB CRISP**

Vanilla Bean Ice Cream and Fresh Mint

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