

FIRST COURSE SALAD OPTIONS

Shaved Kale and Brussels Sprout Salad (V, GF)

DRIED CRANBERRIES, SHALLOTS, ROASTED ALMONDS,
SHAVED PARMESAN, LIGHT DIJON VINAIGRETTE

Butternut Squash Salad (VG, GF)

CINNAMON ROASTED SQUASH, CANDIED WALNUTS, GOURMET GREENS,
CRISPY SWEET POTATO THREADS, CRANBERRY VINAIGRETTE

Berry Sherry and Greens Salad (V, GF)

LAYERED BUTTER LETTUCE, STRAWBERRIES, BLUEBERRIES, CANDIED PECANS,
CRUMBLLED GOAT CHEESE, SHERRY VINAIGRETTE

Red and Gold Beet Checkerboard Salad (V, GF)

ARUGULA AND GOURMET GREENS, GOAT CHEESE, CARAMELIZED WALNUTS
WHITE BALSAMIC HERB VINAIGRETTE

Assorted Rolls and Lavosh

BUTTER BALLS WITH FRESHLY CHOPPED PARSLEY

*Jewell
Weddings*

CLASSIC ENTRÉE OPTIONS

Tuscan Tenderloin of Beef
MERLOT SAUCE

Tenderloin of Beef
CHIMICHURRI SAUCE

Zinfandel Braised Short Ribs
ZINFANDEL WINE SAUCE, VEGETABLES AND BROWN SUGAR

Sea Salt Salmon Filet
DILL VINAIGRETTE

*Lemon-Rosemary Roasted
French Chicken Breast*
FRESH HERB BEURRE BLANC, TOMATO BASIL RELISH

Tuscan Marinated Roasted Chicken Breast
RED WINE-OREGANO VINAIGRETTE

*Creamy Mushroom Risotto
Spilling from a Red Pepper Cup*
THICK SHAVED PARMESAN, WHITE WINE

Mascarpone and Herb Stuffed Ravioli
VODKA TOMATO AND BASIL SAUCE, SHAVED PARMESAN

Halved Red Pepper
FILLED WITH SEASONED COUSCOUS AND BUTTERNUT SQUASH

*Jewell
Weddings*

CLASSIC SIDE OPTIONS

Whipped Red Skin Potatoes
CREAM CHEESE, CHIVES

Potato Dauphinoise
FRENCH-STYLE GRATIN

Creamy White Wine Risotto
PARMESAN CHEESE

Fontina and Cheese Risotto Cake
HERB ROASTED SWEET POTATOES

Grilled Broccoli Rabe
LEMON-OLIVE OIL

Caramelized Spiced Baby Carrots

Grilled Asparagus Spears
TARRAGON VINAIGRETTE

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Weddings*

CLASSIC DESSERT OPTIONS

Petite Sweets

ASSORTED MACAROONS (GF)
ASSORTED CHOCOLATE TRUFFLES (GF)
FLOURLESS CHOCOLATE CAKE BITES (GF)
HOUSE MADE OATMEAL CREAM PIES
LEMON MERINGUE TARTLETS
SMORES TARTLETS
SEASONAL MINI CUPCAKES

Alfajor Sweets

SOUTH AMERICAN CONFECTIONS MADE
WITH BUTTERY COOKIES AND SOFT DULCHE DE LECHE CARAMEL

TRADITIONAL, DARK CHOCOLATE, WHITE CHOCOLATE, GUAVA/DULCE DE LECHE

Demitasse Sweets

SERVED IN INDIVIDUAL GLASSES WITH DEMI SPOONS
TIRAMISU WITH WHIPPED CRÈME
CHOCOLATE MOUSSE WITH OREO CRUMBLE
CRÈME BRULEE
PUMPKIN MOUSSE WITH CINNAMON WHIPPED CREAM
STRAWBERRY SHORTCAKE WITH WHIPPED CRÈME
LEMON, BLUEBERRY PARFAIT WITH YELLOW CAKE

Coffee Station

REGULAR AND DECAFFEINATED COFFEE
HALF & HALF, NON-DAIRY CREAMER,
SUGAR, SUBSTITUTE SWEETENERS

*Jewell
Weddings*