

FIRST COURSE SALAD OPTIONS

Caprese Salad (V, GF)

SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA, CHIFFONADE BASIL,
ARUGULA, BALSAMIC REDUCTION, OLIVE OIL DRIZZLE

Grilled Peach Salad (V, GF)

SUMMER GRILLED PEACH, WATERCRESS, ARUGULA, MINT,
FETA CRUMBLES, PISTACHIOS, WHITE BALSAMIC VINAIGRETTE

Orange and Mango Salad (V, GF)

SPINACH, AVOCADO, GOAT CHEESE, TOASTED ALMONDS,
CITRUS VINAIGRETTE

Watermelon, Tomato and Mint Salad (V, GF)

CUBES OF YELLOW AND RED TOMATOES, WATERMELON,
MINI MOZZARELLA BALLS, MINT, ARUGULA, BALSAMIC VINAIGRETTE

Summer Asparagus and Greens Salad (VG, GF)

GRILLED ZUCCHINI, SUMMER SQUASH, AND ASPARAGUS, MIXED GREENS,
HERBED DIJON DRESSING

Peppered Bosc Pear with Gorgonzola Cheese (V, GF)

ROASTED BOSCH PEAR, FRESH CRACKED PEPPER, SEA SALT,
GOURMET GREENS, CRUMBLLED GORGONZOLA, PORT WINE VINAIGRETTE

Pear and Walnut Salad (V, GF)

BOSC PEAR, CANDIED WALNUTS, GOAT CHEESE, FRIZZLED BEETS,
GOURMET GREENS, PORT WINE VINAIGRETTE

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Weddings*

CLASSIC ENTRÉE OPTIONS

Herb-Roasted Beef Tenderloin

CABERNET DEMI GLACE, DOLLOP OF HORSERADISH CREME
POTATOES SAVOYARD, TOUCHED WITH NUTMEG
ASPARAGUS AND CARAMELIZED BABY CARROT BUNDLE

Porcini-Crusted Beef Tenderloin

MUSHROOM DEMI GLACE
WHIPPED RED SKIN POTATOES , CREAM CHEESE, CHIVES
SPICED, CARAMELIZED BABY CARROTS

Roasted Greek Style Beef Short Ribs

LEMON, THYME, AND OREGANO
ROASTED FINGERLING POTATOES, OLIVE OIL AND ROSEMARY
HONEY ROASTED BRUSSELS SPROUTS

Cabernet Braised Short Ribs

ROASTED TOMATO RAGOUT
POTATOES ANNA WITH OLIVE OIL
GRILLED VEGETABLES WITH CHOPPED HERBS

Oil Poached Sea Bass (GF)

LEMON CAPER BEURRE BLANC
SEASONED FORBIDDEN BLACK RICE
HARICOT VERTS WITH CARROT RIBBON

Grilled Lemon Branzino

LEMON WHITE WINE SAUCE, CAPERS
BABY SMASHED POTATOES WITH GARLIC, PARMESAN CHEESE
GRILLED ASPARAGUS SPEARS, TARRAGON VINAIGRETTE

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CLASSIC ENTRÉE OPTIONS

Chicken Capon with Roasted Red Pepper

VIDALIA WINE REDUCTION, FRIZZLED LEEKS
POTATOES SAVOYARD WITH A HINT OF NUTMEG
HARICOT VERT BUNDLE TIED WITH CARROT THREADS

Spinach and Mascarpone Stuffed Breast of Capon

LEMON HERB VINAIGRETTE
HERB ROASTED SWEET POTATOES
HONEY-ROASTED, HALVED BRUSSELS SPROUTS

Halved Red Pepper

FILLED WITH SEASONED COUSCOUS AND BUTTERNUT SQUASH
SUMMER PEA PUREE SMEAR
FRIED BASIL LEAF, BALSAMIC GLAZE DRIZZLE

Vegan Crab Cake

MUSHROOMS AND HEARTS OF PALM, CHIMICHURRI SAUCE
MEDITERRANEAN PIPERADE OF RED AND YELLOW BELL PEPPERS,
PIQUILLO PEPPERS, MASHED POTATOES WITH FRESH BASIL OIL

Roasted Tomato, Pepper and Eggplant Tower

LAYERED WITH HOUSE MADE HUMMUS, RED SKIN POTATOES,
BLISTERED CHERRY TOMATOES
BALSAMIC REDUCTION

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CLASSIC DESSERT OPTIONS

Petite Sweets

SEASONAL PETITE CHEESECAKE BITES
CHOCOLATE TRUFFLES
FRESH FRUIT TARTLET WITH LEMON CURD
KEY LIME TARTS WITH LIME ZEST
SALTED CARAMEL BROWNIES
PETITE RED VELVET CUPCAKES
WITH CREAM CHEESE ICING
ASSORTED FRESH BAKED COOKIES

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

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