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SAMPLE MENU PROPOSAL FOR A SUMMER WEDDING

Hors d'oeuvres

Late Summer Harvest Table to include

Cheeses Country Meat Pates Carrot Pate Zucchini Pate
Crackers Thinly Sliced French Bread
Fresh Fruits Vegetables Fresh Herb Dip

Two Passed Hors d'oeuvres (from Hors d'oeuvres Listing)

Salad Station

Locally Grown Fresh Tomatoes Fresh Mozzarella Basil
With Olive Oil

Salade Nicoise Fresh Beet and Onion Salad
Lentil and Green Pepper Salad

Fresh Garden Greens and Balsamic Vinaigrette

Crispy Bread Wedges Sweet Butter Herbed Dipping Oil

Grill Station Manned

London Broil with Rub Grilled and Sliced

Rosemary Roasted Cornish Hen Halves

Marinated and Grilled Summer Vegetables(sweet potatoes, peppers, onions,
zucchini, summer squash, portabella mushrooms)

Coffee and Dessert Station (these are suggestions only and can be changed)
Homemade Pies and Tarts Crumb Topped Blueberry, Apple Pie,
Raspberry Tarts Lemon Meringue Pie Chocolate and Pecan Tart
Coffees from Keuka Lake Coffee Roasters

Cost per Person \$42.50 ++ Children 6- 12 \$20.00 Under 5 Free
Cost for food includes all station décor minus floral work. We include all serving
pieces needed for proper serving.

Staffing Approx. 8 hr
Jane @ \$35/hr
Bartender @ \$16/hr
2 Grill Men @ \$16/hr
3 Waitstaff @ \$12/hr

Rental Items:

I use Tailored Events from Canandaigua for their items— tent, tables, chairs,
dishes, flatware misc. equipment.

We can provide the linens @\$4/cloth and .30/napkin

Suggested Bar for 75 people:

Family Recipe for Iced Tea

Local Wines - suggested 4 cases at the most

Beer - Bottled 4 cases 2 Varieties or 25 Growlers from Microbrewery

Ice - 20-10# Bags (est. only @\$2.50/bag)

Bottled Water - 2 Cases est. only

Soda - 1 Case

++ 18% Gratuity and 8% NYS Sales Tax extra