



Spring Seated Dinner

SAMPLE MENU



Photo: Ellie McKinney

COCKTAIL HOUR

From the Bar

- Mint to Be Mojito (rum, lime, mint, soda)
- Marry Me Spritzer (Pinot Grigio, soda, strawberry basil syrup, lime)
- Beer: local, imported, light
- Wine: Chardonnay, Cabernet, Pinot Grigio, Prosecco
- Spirits: whiskey, vodka, tequila, gin
- Non-Alcoholic: sodas, Earl Grey Tonic, Strawberry Sunrise

Passed Hors d'Oeuvres

- **VEG** Mushroom & Gruyere Phyllo
- **GF** Lemon Chicken Snow Pea Pick
- **GF** Beef Tamale Bites
- **GF** **VEG** Havarti & Guava Bites
- **GF** Ahi Tuna Lollipops
- Pork Puppy with BBQ Injector

Start your event with cocktails and passed hors d'oeuvres and be seated at a beautiful dinner setting including Bloom Works florals, curated linens, and a delicious dinner served on fine china.

DINNER SERVICE

VEG *First Course*

- **GF** Citrus Beet Salad with Chèvre, Candied Walnuts, and Orange Vinaigrette
- La Farm Bread Basket with Whipped Butter

Pre-Selected Entrées

- **GF** Frenched Chicken Stuffed with Prosciutto and Sundried Tomato with Sherry Balsamic Jus
- Beef Filet au Poivre Served with Crispy Fried Leeks and Cognac Brandy Cream Sauce
- **VEG** Vegetable Napoleon - Portobello with Layered Squash, Peppers, Spinach, Cheese, and Balsamic Glaze. (vegan option available with the removal of cheese)
- **GF** **VEG** Sides: Boursin Stuffed Potato and Grilled Broccolini

VEG *Coffee, Tea & Dessert Station*

- **GF** Espresso Mousse Cups
- Earl Grey Petite Eclairs
- Chamomile Lemon Curd Tarts
- Raleigh Coffee, Republic of Tea, Creamer, Sugar, Lemon, and Honey

GF Gluten Free **DF** Dairy Free **VEG** Vegetarian **VEGAN** Vegan



Wedding Seated Dinner

SAMPLE MENU



COCKTAIL HOUR

From the Bar

- The Blushing Bride or Groom (vodka, ginger ale, pineapple, and cranberry)
- The Grinning Groom or Bride (rum, pineapple, Blue Curacao, and Crème de Coconut)
- Beer: Amstel Light, New Belgium Fat Tire, Wicked Weed Pernicious IPA
- Wine: Matchbook Chardonnay, Daisy Pinot Grigio, One Stone Cabernet, Zonin Prosecco

Passed Hors d'Oeuvres

-  Mushroom & Gruyere Phyllo
-  Lemon Chicken Snow Pea Pick
-  Beef Tamale Bites
-   Havarti & Guava Bites
-  Ahi Tuna Lollipops
- Pork Puppy with BBQ Injector

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DINNER SERVICE

First Course

-   Mixed Greens with Cranberries, Pears, Feta, Candied Walnuts, and Raspberry Vinaigrette
-  La Farm Bread Basket

Pre-Selected Entrées

-   Beef Short Rib Braised with Red Wine Sauce
-  Frenched Chicken with Chimichurri Sauce
-  Boursin Mashed Potatoes
-   Maple Spiced Carrots
-   Vegetarian Option: Grilled Portobello "Steak" with Balsamic Horseradish Glaze, Topped with Oven Roasted Tomatoes, Sautéed Confetti Peppers, with Jasmine Saffron Rice

Dessert

- Churros with Ice Cream and Chocolate Sauce
-  Dulce de Lèche Crispies

 Gluten Free  Dairy Free  Vegetarian  Vegan