



An Autumnal Wedding at The Mill

Passing Hors D'oeuvres

Heart Shaped Mini PB&J Sandwiches
Mini Grilled Cheese Sandwiches
Caramelized Onion Filo Cups
Spanikopita
Copananta on Crostini

Beautiful Stationary Cheese Table

5 Year Aged Gouda with Moroccan Spiced Almonds
Mild Chevre with Sun Dried Tomatoes in a Virgin Oil Bath
Tellegio with Fig & Olive Tapenade

Plated Salad Course

Set @ Table awaiting the Champagne Toast

Choose 1 First Course

Baby Arugula with Slivers of Ricotta Salata & Grape Tomato
In Our House Lux Dressing
Or

Acorn & Butternut Squash Soup
With Sautéed Apples & A Crème Fraiche Swirl

Plated Dinner

Trinity Herb Pan Seared Filet with Balsamic Reduced Shallot Demi
Or
Chicken Breast with Brioche Cranberry Stuffing Under a Citrus Glaze

Vegetarian Selection 17 Portions (To be determined)

Served with Exotic Mushroom Wild Rice
& Roasted Autumn Vegetables
of
Acorn Squash, Onion, Apple & Gold Potato
Or Roasted Root Vegetable if Your Choose the Soup Course

Buffet Dessert & Coffee

Full Coffee & Tea Service
Wedding Cake to Be Determined
Mile High Apple Pie & Pumpkin Pie

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