



"Taste of Northern California"

**Summer Wedding Dinner
Mallory House**

An edible tablescape of cheeses, antipasti, and fresh seasonal fruit,

Curried butternut squash soup shots with toasted pepita drizzle

Spicy ahi tuna 'tini

Mini bison meatballs with cilantro yoghurt crème

Beef, pork and spinach empanadas

(butler passed)

*Mixed spring greens with dried cranberries, gorgonzola and a berry balsamic vinaigrette
(served plated and preset at the table)*

Local rustic ciabatta with butter and local extra-virgin olive oil

Honey miso glazed Noyo black cod

(or)

Chicken piccata with artichokes and lemon

Tuscan white beans with melted onions and kale (vegetarian 2)

Buttermilk smashed Yukon gold potatoes

Sautéed green beans with fennel seed and lemon olive oil

Farm carrots roasted with Moroccan spice

Wedding cake or desserts (client to provide)

Coffee, decaf and tea service

Mini chicken and waffle bites with maple butter (late night)