

sample wedding menu ONE



appetizers

- **Creamy Butternut Almond Bisque Soup Shooter** with cashew crème
- **Hand-cut Sweet Potato Fries** and famous smoked hickory ketchup
- **Vegan Bruschetta** Heirloom tomatoes, house -made cheese and fresh baked organic artisan bread and fresh basil
- **Organic Artisan Bread** and Carrot miso spread
- **Artisan Cheese Platter** with a selection of our house made fermented cheeses, dates, pears & apple and house baguette. (The cheese plate is always charged a la carte per platter)

salads

- **Classic Caesar** with house-made croutons & house-made cashew parmesan over organic romaine.
- **Roasted Root Veggie Melody** over arugula and house vinaigrette (all harvested from our own organic farm)
- **Chilled Wild Jungle Peanut Soba Noodle** with fresh cilantro peanut dressings over Shadle Farm organic greens and dusted with house-made parmesan

entree's

- **Vegetable Torte Lasagna** Chef Mark's 30 year recipe. Organic house-made fresh pasta with fresh farm herbs, tofu ricotta fillings and Heirloom sun-dried marinara dusted with cashew parmesan
- **New Orleans Creole Tempeh** Seasoned tempeh with caramelized onions, fire- roasted pepper Creole sauce, sautéed garlic greens
- **Marinated Tofu Cutlets** portobello mushroom steak with a shallot and sage white wine gravy with the following: mashed potatoes, grilled asparagus, garlic & broccoli rabe

sample wedding menu TWO



appetizers

- **Fresh Spring Rolls** with rice wraps
- **Vegan Bruschetta** Fresh tomato, garlic, basil, olive oil & topped with Daiya cheese toasted on our fresh baked organic bread and topped with relish
- **Spanakopita Triangles** Filo rolls stuffed with spinach and cashew ricotta
- **Hand-cut Sweet Potato Fries** and house-made smoked hickory ketchup
- **Roasted Red Pepper & Thai Coconut Soup**

salad

- **Classic Caesar** Crisp organic romaine with shaved red cabbage, house-made creamy Caesar dressing, house-made croutons and cashew parmesan

entrees

- **Vegetable Lasagna** Organic pasta with fresh farm herbs, sundereed marinara dusted with cashew parmesan
- **New Orleans Creole Tempeh** Seasoned tempeh with caramelized onions, fire-roasted pepper creole sauce, sautéed garlic greens
- **Mashed Potatoes, Steamed Asparagus and Roasted Root Vegetables**
- **Sunflower Bread** and carrot miso spread

