

spring and summer wedding menu

BY INDULGE GOURMET



salads

Served with artisan bread

CAESAR SALAD WITH FRESH PARMESAN, GARLIC CROUTONS, AND HOUSE MADE DRESSING 6

ARUGULA SALAD WITH STRAWBERRIES, CUCUMBERS, PECANS, FETA CHEESE AND SMOKY HONEY VINAIGRETTE 7

MIXED GREENS AND PEACH SALAD WITH SHAVED ALMONDS, GOAT CHEESE, CUCUMBERS AND BALSAMIC BACON VINAIGRETTE 7

CAPRESE SALAD PLATTER WITH HEIRLOOM TOMATOES, FRESH MOZZARELLA, AND BASIL OIL 8

entrees

Served with two side dishes of your choice

GRILLED LEMON CHICKEN WITH GRAPE TOMATOES, GARLIC, CAPERS, AND BASIL OIL 23

CARIBBEAN STYLE GRILLED CHICKEN WITH TROPICAL FRUIT CHUTNEY 24

GRILLED PORK TENDERLOIN WITH ANCHO CHILI BOURBON SAUCE 25

GRILLED SALMON WITH ROMESCO SAUCE 26

PECAN CRUSTED SALMON WITH HONEY DIJON GLAZE 27

GRILLED HANGAR STEAK OR TRI-TIP WITH CHIMICHURRI SAUCE 28

8 OUNCE FILET MIGNON WITH BLUE CHEESE CREAM SAUCE OR RED WINE BALSAMIC REDUCTION 30

side dishes

WARM HEIRLOOM POTATO SALAD WITH GARLIC AND OLIVE OIL VINAIGRETTE

SOUTHWEST STYLE POTATO SALAD WITH CREAMY CHIPOTLE DRESSING

HOMEMADE MACARONI AND CHEESE WITH GRUYERE, CHEDDAR AND ASIAGO

ORZO SALAD WITH GRAPE TOMATOES, CORN, CRISPY PANCETTA, MOZZARELLA, AND LEMON BASIL VINAIGRETTE

PENNE PASTA WITH PESTO OR LEMON CREAM SAUCE

GRILLED SUMMER VEGETABLES WITH TOMATO AIOLI AND ROASTED CORN SALSA

GRILLED ASPARAGUS WITH PINE NUTS AND GORGONZOLA SAUCE

FRENCH GREEN BEANS WITH GARLIC AND WHITE WINE BUTTER SAUCE

BRUSSELS SPROUTS WITH BACON, CARAMELIZED SHALLOTS AND BALSAMIC SYRUP

SMOKY SOUTHWEST COLESLAW

18% gratuity included for parties of 6 or more. \$2 charge for split plates.

