



Food provided - Family style appetizers, dinner, and dessert for 13 adults (1 vegetarian & 2 vegan) and 4 children

MENU

Appetizers

- ★ A seasonal assortment of fruit, nuts, cheeses, raw veggies, crackers/chips, and vegan dip

Field & Fire Baguettes

- ★ Plain and Herbed Butter
- ★ Vegan Herb & Oil Dip

Kale Cesar

- ★ Garden fresh kale, from scratch Cesar Dressing (2 servings will be vegan), handmade croutons, optional fresh parmesan

Watermelon Salad

- ★ Garden fresh lettuce, watermelon cubes, basil, feta, balsamic reduction, and toasted pumpkin seeds (two servings without feta)

Mains

- ★ Linguine pasta tossed in a creamy lemon parmesan sauce served with roasted local salmon and seasonal vegetables
- ★ Vegan Lasagna

Mac-and-Cheese

- ★ (1) 12" x 20" pan - plenty of from scratch cheesy goodness, one of these pans typically serves 20+ people

Dessert

- ★ One dozen carrot cupcakes with nuts, and cream cheese frosting
- ★ One dozen vegan cheesecake bites with seasonal fruit

Pricing for wedding parties is dependent on menu and number of guests

This meal was \$30/per person for 17 people