

Summer Wedding Menu

Passed

Buttermilk Blue Cheese Crostini, Heirloom Tomato Confit, Micro Basil
Rock Shrimp Ceviche, Fresh Citrus, Mango, Avocado, Cilantro
Crispy Fried Chicken and Waffle Cone, Hot Pepper- Maple Syrup

Starter

Local Organic Greens, Edible Flower Rolled Goat Cheese Coins,
Fresh Berries, Candied Pecans, Champagne Vinaigrette

Entree Selections

Grilled Filet Mignon, Rosemary Potato Pave, Blistered Baby
Vine Tomatoes, Barolo Wine Reduction

Pan Seared Black Cod with Meyer Lemon Risotto,
Gremolata, Haricot Verts

Zucchini Pesto Rigatoni, Garden Basil, Red Peppers
Shaved Parmesan, Toasted Pine Nuts

Dessert

Vanilla - Rose Panna Cotta, Local Berries, Edible
Flowers

Late Night Snack

Chicago Hot Dog Vendor Station

Bistro Fries, Truffled Aioli

FIELD *to* table
CATERING AND EVENTS

