

Master Wedding Menu

Date: ?

Location: ?

Time: ?

Number of guests: approx. ?

Style of service: undecided

- *Buffet*
- *Food truck*

Appetizer suggestions:

- *Caprese salad on skewers*
- *Pumpkin roasted chicken skewers*
- *Yogurt & herb marinated lamb skewers*
- *Guinness marinated beef and watermelon skewers*
 - *Roasted beets & pepper skewers*
 - *Roasted seasonal squash variety & prosciutto*
- *Stuffed grape leaves with olive tapenade, oven dried tomatoes & fresh herbs*
- *Roasted garlic with apple chutney, goat cheese, crostini*
- *Bruschetta: tomato, basil, balsamic vin on crostini*
 - *Mushroom & goat cheese crostini*
 - *Smoked Salmon roulade with olives*
 - *Scotch eggs with aioli*

Salads

- *Classic Caesar*
- *Mixed greens, fresh strawberries, blue cheese crumbles, balsamic dressing*
- *Bacon & Bibb lettuce, red onion, roasted tomato & bacon dressing, parmesan cheese*
- *Apple, parmesan & toasted walnut salad with fresh lemon*
- *Sesame & arugula salad with fresh tomatoes, soy mustard dressing*

Main course:

- *Whole Chickens- brined*
- *Pulled pork with a variety of sauces (buns/ bread on side)*
- *Lamb: Roasted lamb leg, lamb chops, and lamb burgers, with sauces*
 - *Smoked Beef Brisket with sauces*
- *Roasted Chicken and vegetables served with Minnesota wild rice & jus*
- *Seasonal Vegan curry served with basmati rice*

- *Saffron Cous cous salad with grilled vegetables & honey lime coriander vinaigrette*

Pasties

(small/large)

The Traditional \$6/9

Minced beef, carrots, potatoes, onion and gravy.

Chicken Pasty \$6/9

A chicken potpie you can eat with your hands.

Thai Veg \$6/9

Potato, carrot, spinach, ginger, in a red Thai coconut cream sauce.

The Pig \$6/9

Braised pulled pork, apples, onions and coriander.

Sausage Roll \$6

Sausage rolled up in pasty dough.

Special Pasties

The Reuben

Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing

Smoked pork pasties

House smoked pulled pork, kimchee, and parsnip potato mash l

Roast beef pasty

House roast beef, caramelized onions, potato & cheese

Lamb pasty

Roasted lamb leg, roasted veg, parsnip puree, mint sauce

Sides

Garlic & herb mash

Roasted potato

Scalloped potato

Baked potato

Potato Salad

Baked Beans

Coleslaw

Roasted/grilled vegetables

Roasted seasonal squash

Polenta cake

Plantain cakes
Cous cous
Minnesota wild rice
Basmati rice

Accompaniments:

Pickled onions
Pickled jalapenos
Pickled carrots
Giardiniera
Sweet chili aioli
Saffron aioli
Roasted garlic & herb aioli
Romesco Sauce (almond, roasted pepper)
BBQ Sauce
Cilantro cumin sauce
Au Jus
Horseradish
Apple mustard
Honey mustard
Dijon Mustard

Plates and Tableware:

We provide rented plate ware as well as a variety of disposable wares. Ask for details

- Prices on all menu items are subject to the current market.
- Once a menu has been chosen an approximate quote will be provided
- All events are subject to travel, staff, equipment, and gratuity fees.