



Winter Wedding Menu Example

Set up for Guests to Help Themselves during Cocktail Hour

Farmhouse Charcuterie Platter

Meadow Creek Dairy's Grayson, Boxcar Dairy's Robiola and Lissome, Martha's House-made Pimento Cheese, House-Pickled Appalachian Vegetables, Local Rabbit Rillette
Served with Flatbread Crackers, Sliced Baguette and Baby Biscuits

Bite Sized Savory Gallettes

Smoked Ham, Butternut Squash Puree and Toasted Pumpkin Seeds

Family Style Salad

Local Butter Lettuce Salad with Poached Pears, Walnuts, Crumbled Gorgonzola and a Honeyed Sherry Vinaigrette

Family Style Dinner

Coq Au Vin with Whipped Herb Mashed Potatoes
(chicken braised in wine with local mushrooms and onions)

Blanched Haricot Vert tossed in a Dill-Mustard Vinaigrette

Appalachian Ratatouille

A Casserole of Layered Local Tomatoes, Peppers, Eggplant, Summer Squash, Onion and Garlic topped with Yellowbranch Farms Cheese Curds

Annie's Crusty Hearth Bread with Whipped Honey Butter

The Sweet Finish

Apple Pear Crisp with Homemade Whipped Cream