



## Moroccan Style Bohemian Wedding Celebration Menu Proposal

### *~ Passed to Guests before the Ceremony ~*

Smoked Local Trout Mousse served on Cucumber slices with Caper Dill Creme Fraiche and Local Trout Caviar

Mini Falafel with Whipped Feta and Heirloom Tomato Pesto

Fig, Walnut and Lavender Honey Phyllo “Bites”

His and Hers Cocktails, Champagne and Minted Lemonade

### *~ Following the Ceremony ~*

#### *Mezza Platters:*

Creamy Roasted Garlic Hummus, Muhammara, Smoky Baba Ghanoush,  
Marinated Green and Black Olives, Fresh Figs and Quince  
Toasted Pita and Grilled Breads

#### *Happening at the Grill Table:*

Grilled Kebabs ~ some remain at the table, some passed to guests  
Carolina Shrimp, Spiced Chicken, Hickory Nut Gap Beef Kufta  
Harissa Aioli, Minted Yogurt, Roasted Tomato Chutney

Grilled Red Snapper served over a Shaved Fennel and Grapefruit Slaw

Grilled Local Vegetables of all Kinds  
Charred Broccoli, Garden Bell Peppers, Sweet Vidalia Onions, Late Summer Squash,  
Cherry Tomatoes, Cauliflower and Artichokes  
served with Garlic Tahini Sauce and Charmoula

***Passed to Guests Throughout the Main Event***

Citrus Apricot Israeli Cous Cous served in Belgian Endive Spears

Grilled Flatbread Pizzas

Fresh Mozzarella, Local Late Summer Tomatoes and Chopped Basil Pesto

Local Chevre, Toasted Pine Nuts and Spiced Lamb

Crispy Kale, Caramelized Onion

Arugula and Charred Radicchio Salad with Shaved Beets, Pomegranate, Toasted Almonds  
and Pecorino

Preserved Lemon Vinaigrette

***The Sweet Finish***

Small Open Top Pies

Blueberry with Candied Lemon Rind, Key Lime with Fresh Whipped Cream and Lime Zest,

Summer Berry Pie with Dark Chocolate Drizzle

Small Hand Pies

Local Apple Cinnamon, Plum Rhubarb with Star Anise, and Bourbon Peach

***At the Bar***

Cinnamon Orange Fresh Brewed Iced Tea with Simple Syrup to Sweeten

All Beer, Wine and Alcohol provided by hosts

Fresh Squeezed Lemonade with Mint

Iced Water with Cucumber and Lime