



FALL + WINTER WEDDING MENU

Passed Appetizers

Mini Sherman Squash Biscuits with Prosciutto + Pepper Jelly
Dungeness Crab Cakes + Jalapeño Tartar

Stationary Appetizer

Artisan Cheese + Charcuterie Display

Dinner

Northwest Salad

Dried cranberries, hazelnuts, feta, fig balsamic vinaigrette

Cabernet Braised Short Ribs

Herb Braised Chicken with Dried Fruit + Olives

Buttermilk Mashed Potatoes

Salt Roasted Root Vegetables

Oystercatcher Artisan Bread Basket

Dessert

Cutting Cake: Classic Carrot with Maple Buttercream

Apple Cranberry Crumble + Whidbey Island Cardamom Ice Cream

Fresh Brewed JennyBean Coffee + Tea Service

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