



SPRING + SUMMER WEDDING MENU

Passed Appetizers

Bacon-Wrapped California Dates
Spicy Pickled Shrimp

Stationary Appetizer

West Coast Cheese + Fruit Display

Dinner

Field Greens Salad

Fresh blueberries, hazelnuts, sweet lemon vinaigrette

Grilled Wild Pacific Sockeye Salmon

Herb Roasted Chicken + Seasonal Fruit Chutney

Confetti Quinoa or Beecher's Macaroni + Cheese

Moroccan Roasted Organic Carrots

Oystercatcher Artisan Bread Basket

Dessert

Cutting Cake: Vanilla with Fresh Berries + Mascarpone Buttercream

Marionberry Cobbler + Whidbey Island Vanilla Ice Cream

Fresh Brewed JennyBean Coffee + Tea Service

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