

# Moveable Feast



the art of the party

## FARMER'S MARKET WEDDING

### STARTERS:

Edible Bloody Marys with herbed sea salt  
Avocado artichoke spread with flatbread crackers  
Roasted mushroom crostini with horseradish cream  
Assorted tartlettes stuffed with herbed goat cheese and fig ginger jam

### BUFFET DINNER:

Smoked pork loin served with onion chutney and cilantro cream

Caprese salad of heirloom tomatoes, fresh mozzarella & basil drizzled in aged balsamic and olive oil topped with toasted pine nuts

Composed salad of roasted eggplant, zucchini, yellow squash, peppers, sweet potatoes, asparagus, fingerlings, portabellas & fennel splashed in an herbed vinaigrette

Chopped green salad tossed with lemon Parmesan dressing served with garlic croutons

Bread basket of country Italian rolls, Ciabatta with sea salt, olive rolls & potato rosemary bread served with an herbed butter

### SWEETS:

Carrot cupcakes with maple frosting  
Fresh berry crostatas  
Deeply fudgey brownies  
Boylan soda floats with Graham's vanilla bean ice cream