



Stations Menu

STATIONARY PLATES

CHEESE PLATE 3 Month Manchego, Crumbled Blue, White Cheddar Garnished with Raspberry Apple Butter and Wildflower Honey Assorted Crackers

CHARCUTERIE PLATE Smoked Country Ham, Lebanon Bologna garnished with Fennel Agrodulce, Stone Ground Mustard

PASSED HORS D'OEUVRES (Choose 4)

SWEET CORN FRITTERS

Green Tomato Marmalade

POTATO AND CABBAGE PANCAKES

Fermented Kimchee and Soy Reduction

BACON WRAPPED DATES

Blue Cheese Fonduta

HAM or SMOKED CHICKEN CROQUETTES

Romesco Sauce

TEMPURA BEECH MUSHROOMS

Gluten Free Corn Tempura, Black Garlic

BEET CRACKLINS

Crispy Vegetarian Cracklins, Tarragon Crème Fraiche

WILD MUSHROOM TOASTS

Black Vinegar Marinated Mushroom, Goat Cheese Mousse

FORAGERS FLATBREAD

Flatbread with Seasonal Vegetables, Black Garlic Ricotta and Micro Arugula

BROCHETTES

Parsley Marinated Chicken or Grilled Chorizo with Cherry Tomato

CHILLED CRAB SALAD

Cucumber Chips, Fresh Horseradish and Lemon

STATIONS (Choose 2)

GRIST MILL STATION

Heirloom Grits and Shrimp Sautéed Mushrooms, Bacon, Braised Greens, Green Onion, Cheese, Grilled Bologna, Root Vegetables

CARVING STATION

Roasted Suckling Pig (presented whole) or Beef Tenderloins with Pickled Scallion Chimichurri, Romesco Sauce, Rosemary White Beans, Fingerling Potatoes and Pearl Onions

PAELLA STATION

Roasted Mushroom and Seasonal Vegetables Saffron Rice, Toast Points with Smoked Paprika Aioli

PASTA STATION

Spinach Gnocchi, Wild Mushroom Ravioli, Chicken Portabella Ravioli, Cheese Agnolotti Sundried Tomato and Garlic Olive Oil, Smoked Fontina Fondue, Foraged Herb Pesto, Parmesan Carbonara

DESSERT

STATIONARY DESSERTS AND COFFEE

Pannacotta, Macarons, Fresh Fruit with Wildflower Honey and Champagne Gelee
Fresh Brewed Regular, Decaffeinated Coffee and Fine Imported Teas