



PATINA
W E D D I N G

SIGNATURE WEDDING MENUS

- FORTY FIVE MINUTES TRAY PASSED HORSE D' OEUUVRES
- FOUR HOURS STANDARD BAR AND CHAMPAGNE TOAST
- COMPLEMENTARY CAKE CUTTING AND SERVING
- TABLES, CHAIRS, GIFT & GUEST BOOK TABLE, WHITE LINENS & NAPKINS
- FLATWARE, CHINAWARE, GLASSWARE, VOTIVES
- ASSORTED ROLLS AND SWEET BUTTER
- FRESHLEY BREWED COFFEE, DECAFINATED, AND SELECTION OF TEAS



ART + DESIGN

Sample Seated Dinner Menu

HORS D'OEUVRES

Passed hors d'oeuvres:

Gold potato blinis, applewood smoked salmon, lemon cream
Bamboo spiked short-rib with Chinese bbq sauce, chive
Mini brie "en croute", honey comb, dried apricot

FIRST COURSE *Please select one:*

Baby arugula, Manchego, Fuji apple, toasted almonds, dates, apricot, balsamic, pistachio oil
Endive salad, watercress, grapes, Fuji apple, Roquefort, caramelized walnuts, white balsamic vinaigrette

ENTREE *Please select one:*

Flat-Iron steak, gold potato purée, caramelized shallots, baby carrots, cabernet sauce
Slow braised short-rib, crushed gold potato, baby carrots, mushroom sauce
Pan-roasted free range chicken, gold potato puree, broccolini, baby carrots, mushroom sauce
Skuna bay salmon, farmers market baby vegetables and fingerling potato, heirloom tomato sauce

STANDARD BAR

Four hours of unlimited wines, sparkling wine, beer, soft drinks, and mineral water

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RUSTIC ROMANCE

Sample Dinner Buffet

HORS D'OEUVRES

Passed hors d'oeuvres:

Pink beet blini, horseradish cream, smoked trout
Bamboo spiked short-rib, horseradish cream, chive
Mini brie "en croute", honey comb, dried apricot

STARTER

Please select one:

Caprese salad, fresh mozzarella, tomatoes, kalamata olives, basil, mesclun greens, balsamic dressing

Baby mixed greens and yellow frisee, crumbled goat cheese, toasted almonds, dried sour cherries, white balsamic vinaigrette

ENTREE

Please select two:

Flat-Iron steak, caramelized shallots, Pinot sauce
Roasted free range chicken, confit of lemon and garlic
Fresh Atlantic salmon in a mustard and apple wood smoked bacon crust
Red wine braised short rib, caramelized shallots

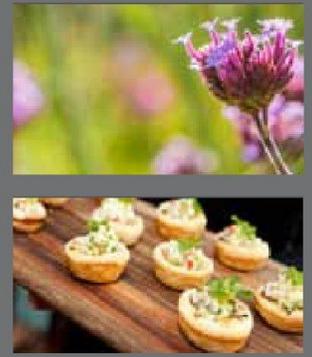
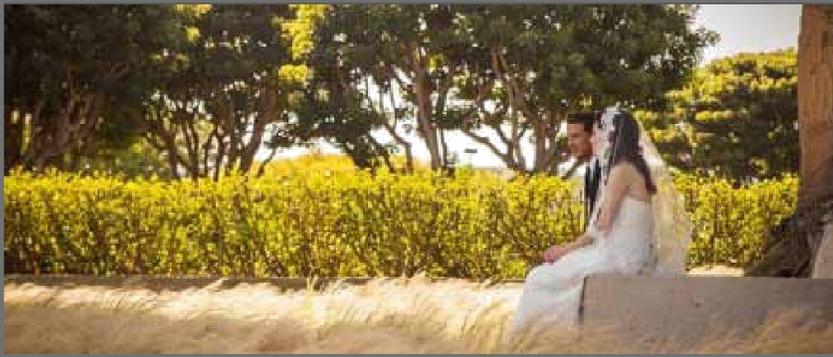
ACCOMPANIMENTS

Golden mashed potatoes
Ragout of fresh vegetables from the farmers market

STANDARD BAR

Four hours of unlimited wines, beer, soft drinks, and mineral water

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ECO CHIC

Sample Seated Dinner Menu

HORS D'OEUVRES

Passed hors d'oeuvres:

Maryland crab cake, smoked paprika aioli
Grilled beef canapé, horseradish gremolata
Artichoke lollipops, semi-dried tomato, basil pesto

FIRST COURSE

Please select one:

Little gem lettuce, burrata mozzarella, marinated heirloom tomatoes, little beets and virgin oil dressing
Butter lettuce salad, endive, frisée, Maytag blue dressing, caramelized pistachios

ENTRÉE

Please select one:

Filet Mignon, gold potato mille-feuille, thyme-roasted hen of the woods mushroom, caramelized sweet shallots, cabernet sauce
Local halibut, cannellini beans mousse, grilled romanesco cauliflower, kalamata olive and tomato relish, unfiltered olive oil, blue basil
Roasted striped bass, sunchoke purée, heirloom tomatoes poached in virgin oil, minted English peas, nasturtium
Grilled Filet Mignon and braised short-rib, spring onions, asparagus, fresh horseradish mashed potatoes, sauce Béarnaise

STANDARD BAR

Four hours of unlimited wines, beer, soft drinks, and mineral water

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