

## SUMMER WEDDING MENU

### Passed Appetizers

Seared Ahi Tuna, Ginger-Soy Aioli, Toasted Sesame Crisp, Micro Cilantro (gf)

Mini Lobster Rolls, Brown Butter Toasted Potato Rolls, Red Vein Sorrel

Compressed Watermelon, Mint, Feta, Balsamic, Red Pepper (gf)

Grilled Rosemary-Garlic Lamb Chop Lollipops, Chimichurri (gf)

Salad Caprese, Mozzarella, Basil, Tomato, Balsamic Reduction, Sea Salt (gf)

## Custom Family Style Dinner

### Florida Citrus Salad

Arugula, Microgreens, Goat Cheese Mousse, Bourbon Candied Pecans, Florida Citrus Wedges, Champagne-Honey Vinaigrette, Aged Balsamic Glaze, Honeycomb Cracker, Edible Flowers

Assorted Warm Dinner Rolls and Whipped Herb Butter

Southern Shrimp and Grits, Creamy White Cheddar Grits, Blistered Tomatoes, Scallions,

Oven Roasted Chicken Breast with Creamy Lemon Basil Pesto Orzo Pasta

Charred Balsamic Glazed Broccolini with Crispy Shallots

### Wedding Cake

Mini Lemon Merengue Pies

Chocolate Mousse Cups with Coco Nibs and Fresh Raspberry

Assorted Macarons

