



Farm To Table Wedding Menu

Appetizers

Organic Zucchini-Sweet Onion Cakes With Crème Fraiche

Santa Maria Strawberries Wrapped With Prosciutto di Parma And Balsamic Crema

House-Made Sicilian Caponata Baked In Phyllo

Dinner Menu

Wild Arugula-Shaved Sweet Fennel And Burrata Cheese Salad
Spanish Sherry Wine Vinaigrette

Roasted Chicken-Artichoke Heart And Sun Dried Tomato Rollino
Whole deboned chicken stuffed with artichoke hearts, sundried tomatoes and fresh
herbs

Or

Grilled Salmon in Tomato-Saffron Broth with Braised Rapini

Roasted Spring Vegetables with Spanish Romesco Sauce

Garlic Roasted Fingerling Potatoes

Artisanal Breads with Extra Virgin Olive Oil

\$45 per person plus tax