

**-JG-**  
**DOMESTIC**  
*WEDDING MENUS*



★ *Butlered Hors D'oeuvres* ★

**WOOD OVEN FLATBREAD**

Seasonal Wild Mushrooms, Aged Cheddar, Farm Egg Yolk

**DUCK RILLETTE**

Foie Gras Mousse, Orange

**BIGEYE TUNA TARTAR**

Shaved Artichoke, Citrus Confit

**GARLIC SAUSAGE BROCHETTE**

Pickled Cabbage, House Mustard

**PEEKYTOE CRAB CROQUETTES**

Avocado, Pumpkin Seed

★ *First Course* ★

**GALIA MELON GAZPACHO**

Goat Cheese, Basil Oil

Or

**ESCAROLE SOUP**

Veal Meatballs, Acini de Pepe

**CHILLED BABY BEETS**

Whipped Crème Fraîche, Molasses Vinaigrette

★ *Second Course* ★

**LOCAL BABY MIXED LETTUCES**

Seasonal Baby Vegetables, Citrus Vinaigrette

★ *Third Course* ★

**HERB ROASTED ORGANIC CHICKEN**

Natural Jus

**CHILLED HARICOT VERT**

Black Olive, Roasted Tomato, Crispy Shallot

**WHIPPED POTATOES**

Roasted Garlic & Turnip

**PICKLED CARROTS & PEARL ONIONS**

★ *Dessert* ★

**CLASSIC WEDDING CAKE**

Fondant & Swiss Dot Design, Created by our Pastry Chef

*Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea*

**-JG-**  
**DOMESTIC**  
*WEDDING MENUS*

*seated*  
★ *menu one* ★

★ *Butlered Hors D'oeuvres* ★

**YUKON GOLD POTATO BLINI**  
Lemon Crème Fraîche, Baby Artichoke

**CHILLED BABY BEETS**  
Molasses Vinaigrette

**GALIA MELON GAZPACHO SHOT**  
Goat Cheese, Basil Oil

**LOCAL ASPARAGUS FLATBREAD**  
Fresh Ricotta, Cipollini Onion, Pancetta, Farm Egg

**GOUGÈRES**  
House Made Cheese Puffs, Chive

★ *First Course* ★

**LOCAL BABY SPINACH SALAD**  
Spiced Almonds, Point Reyes Blue, Huckleberry Vinaigrette

★ *Second Course* ★

**ORGANIC GRIGGSTOWN POUSSIN**  
Fingerling Potato, Jersey Corn, Herb Chicken Jus

Or

**GRILLED SOCKEYE SALMON**  
Haricot Verts, Fava Beans, Sunchoke Purée

★ *Dessert* ★

**CLASSIC WEDDING CAKE**  
Fondant & Swiss Dot Design, Created by our Pastry Chef  
Flavors to Include: Vanilla, Chocolate or Lemon

*Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea*

**-JG-**  
**DOMESTIC**  
*WEDDING MENUS*

★ *seated* ★  
★ *menu two* ★

★ *Butlered Hors D'oeuvres* ★

**BIGEYE TUNA TARTAR**

Shaved Artichoke, Citrus Confit

**POTATO CROQUETTES**

Point Reyes Blue, Tomato Compote

**RED WINE BRAISED MISSION FIGS**

La Quercia Prosciutto, Coach Farms Chèvre

**DUCK RILLETTE**

Foie Gras Mousse, Orange

**COLUMBIA RIVER SMOKED STEELHEAD**

Baby Fennel, Yukon Gold Blini

★ *Market Crudité & Antipasti Bar* ★

**ROASTED FIDDLEHEAD FERNS**

Chilled Fava Beans, Meyer Lemon

**LOCAL BABY RADISHES**

Green Goddess Dressing

**FRESH GARBANZO HUMMUS**

Garlic Toast Points

**MIXED HEIRLOOM CHERRY TOMATOES**

California Olive Oil, Maldon

**DOMESTIC ARTISANAL OLIVES**

★ *First Course* ★

**DOMESTIC ROMAINE SALAD**

Brioche Crouton, Sartori Stravecchio

★ *Second Course* ★

**WOLFE'S NECK FARM HANGER STEAK**

Ranch Gordo Refried Cranberry Beans, Vidalia Onion Rings

Or

**WILD ALASKAN HALIBUT**

Meyer Lemon, Watercress, Roasted Chanterelle Mushrooms

★ *Dessert* ★

**CLASSIC WEDDING CAKE**

Fondant of Your Color Choice, Accented With A Ribbon Design, Created by our Pastry Chef

Flavors To Include: Red Velvet, Chocolate Cake With Raspberry Jam & Buttercream or Marble Cake With Coffee Buttercream

*Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea*

**-JG-**  
**DOMESTIC**  
*WEDDING MENUS*

★ *seated* ★  
*menu three*

★ *Butlered Hors D'oeuvres* ★

**HACKLEBACK CAVIAR**

Chive Crème Fraîche, Yukon Gold Blini

**WAGYU STEAK TARTAR**

Pickled Onion, Caper, Quail Egg, Brioche Crouton

**MAINE LOBSTER CAPPUCCINO SHOOTER**

Vanilla Emulsion

**FOIE GRAS BROCHETTES**

Roasted Almond, Cabernet Franc Reduction

**SARTORI STRAVECCHIO CRISPS**

Goat Cheese Mousse

★ *Cheese & Charcuterie Display* ★

**ORANGE CORIANDER SALAMI**

House Cured, Fragrant Spice

**LA QUERCIA GREEN LABEL**

**PROSCIUTTO**

Iowa Heritage Berkshire

**HUMBOLDT FOG**

Caramelized Fennel Jam

**TOMA LA PRIMAVERA**

Cara Cara Orange Marmalade

**ROGUE SMOKEY BLUE**

Roasted Hazelnut Caramel

**DUCK LIVER MOUSSE**

Grilled Sourdough

**MARINATED ARTISANAL**

**CALIFORNIA OLIVES**

Oregano, Chile, Lemon

★ *First Course* ★

**LOLA ROSA SALAD**

Baby Artichoke, Citrus Confit, Creamy Mustard Vinaigrette

★ *Second Course* ★

**SNAKE RIVER FARMS WAGYU SIRLOIN STEAK**

Roasted Porcini, Oregon Truffle Beef Jus

Or

**MILES RIVER JUMBO LUMP CRABCAKE**

Sauteed Baby Spinach, Roasted Garlic Whipped Potatoes, Brandy Mustard Cream

★ *Dessert* ★

**CLASSIC WEDDING CAKE**

Choice Of Fondant & Color, Created by our Pastry Chef

**ASSORTED MINIATURE SWEETS**

*Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea*

**-JG-**  
**DOMESTIC**  
*WEDDING MENUS*

★ *bbq station* ★  
*menu one*

★ *Soup & Salad* ★

**LOUISIANA STYLE GUMBO**

Okra, Pulled Chicken, Andouille

**LOCAL BABY GREENS**

Seasonal Baby Vegetables, Citrus Vinaigrette

**JERSEY TOMATO SALAD**

Garlic Crouton, Basil, Fresh Ricotta

★ *Carving Station* ★

**WHOLE ROASTED**

**GREEN VILLAGE SUCKLING PIG**

Sauces: Carolina Grain Mustard, Georgia Brown Sugar, Texas Hickory Smoke

**BBQ GULF SHRIMP BROCHETTES**

★ *Fixins* ★

**WHIPPED POTATOES**

Vermont Cheddar & Roasted Garlic

**NEW JERSEY CORN ON THE COB**

**BBQ BAKED CRANBERRY BEANS**

**GREEN APPLE COLE SLAW**

**CHILLED CUCUMBER**

Roasted Peppers, Feta

**HOUSE BAKED**

**SESAME ROLLS**

★ *Dessert* ★

**CLASSIC WEDDING CAKE**

Fondant & Swiss Dot Design, Created by our Pastry Chef

*Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea*

**-JG-**  
**DOMESTIC**  
WEDDING MENUS

★ *station* ★  
*menu two*

★ *Raw Bar Display* ★

Served Chilled With Mignonette, House Cocktail Sauce,  
Fresh Horseradish, Mustard & Lemon

**CAPE MAY SALT OYSTERS**

**NARRAGANSETT BAY TOP NECK CLAMS**

**FLORIDA STONE CRAB CLAWS**

**CHILLED GULF PRAWNS**

★ *Soup & Salad* ★

**ESCAROLE SOUP**

Veal Meatballs, Acini de Pepe

**LOLA ROSA SALAD**

Baby Artichoke, Citrus Confit, Creamy Mustard Vinaigrette

**HAND STRETCHED BURRATA**

Jersey Tomato, Basil, La Quercia Prosciutto

★ *Carving Station* ★

**CREEKSTONE PRIME RIB**

Oregon Truffle Veal Jus  
&

**MAINE LOBSTER**

Drawn Butter

★ *Sides* ★

**ROSEMARY ROASTED FINGERLING POTATOES**

**GRILLED PATTY PAN SQUASH & BABY ZUCCHINI**

**CHILLED NEW JERSEY BEAN SALAD**

★ *Dessert* ★

**CLASSIC WEDDING CAKE**

Choice Of Fondant & Color, Created by our Pastry Chef

**ASSORTED MINIATURE SWEETS**

*Garces Trading Company Regular & Decaffeinated Coffee, Hot Tea*

**-JG-**  
**DOMESTIC**  
WEDDING MENUS

★ *supplements* ★

★ *Hors D'oeuvres* ★

**WOOD OVEN FLATBREAD**

Wild Mushrooms, Shaved Cheddar, Farm Egg Yolk  
Or  
Local Asparagus, Ricotta, Pancetta

**DUCK RILLETTE**

Foie Gras Mousse, Orange

**GARLIC SAUSAGE BROCHETTE**

Pickled Cabbage, House Mustard

**BIGEYE TUNA TARTAR**

Shaved Artichoke, Citrus Confit

**PEEKYTOE CRAB CROQUETTES**

Avocado, Pumpkin Seed

**POTATO CROQUETTES**

Point Reyes Blue, Tomato Compote

**CHILLED BABY BEETS**

Molasses Vinaigrette

**GALIA MELON GAZPACHO SHOT**

Goat Cheese, Basil Oil

**MAINE LOBSTER CAPPUCCINO SHOOTER**

Vanilla Emulsion

**GOUGÈRES**

House Made Cheese Puffs, Chive

**YUKON GOLD BLINI**

Lemon Crème Fraîche, Baby Artichoke

**COLUMBIA RIVER SMOKED STEELHEAD**

Baby Fennel, Yukon Gold Blini

**HACKLEBACK CAVIAR**

Chive Crème Fraîche, Yukon Gold Blini

**RED WINE BRAISED MISSION FIGS**

La Quercia Prosciutto, Coach Farms Chèvre

**SARTORI STRAVECCHIO CRISPS**

Goat Cheese Mousse

**WAGYU STEAK TARTAR**

Pickled Onion, Caper, Quail Egg, Brioche Crouton

**FOIE GRAS BROCHETTES**

Roasted Almond, Cabernet Franc Reduction

**CRENSHAW MELON BRÛLÉE**

La Quercia Prosciutto, Aged Balsamic

**BARNEGAT LIGHT SCALLOP BROCHETTES**

Kumquat, Black Truffle

**WAGYU CARPACCIO CIGARS**

Sesame Tuile, Caper, Whipped Crème Fraîche

**-JG-**  
**DOMESTIC**  
WEDDING MENUS

★ *supplements* ★  
*continued*

★ *Market Crudité & Antipasti Bar* ★

**ROASTED FIDDLEHEAD FERNS**  
Chilled Fava Beans, Meyer Lemon

**LOCAL BABY RADISHES**  
Green Goddess Dressing

**FRESH GARBANZO HUMMUS**  
Garlic Toast Points

**MIXED HEIRLOOM CHERRY TOMATOES**  
California Olive Oil, Maldon

**DOMESTIC ARTISANAL OLIVES**  
Oregano, Chile, Lemon

★ *Cheese & Charcuterie Display* ★

**HUMBOLDT FOG**  
Caramelized Fennel Jam

**TOMA LA PRIMAVERA**  
Cara Cara Orange Marmalade

**ROGUE SMOKEY BLUE**  
Roasted Hazelnut Caramel

**LA QUERCIA GREEN LABEL PROSCIUTTO**  
Iowa Heritage Berkshire

**ORANGE CORIANDER SALAMI**  
House Cured, Fragrant Spice

**DUCK LIVER MOUSSE**  
Grilled Sourdough

★ *Raw Bar Display* ★

Served Chilled With Mignonette, House Cocktail Sauce,  
Fresh Horseradish, Mustard & Lemon

**OYSTERS:**

Cape May Salts

Fanny Bay

Kumamoto

Belon

**NARRAGANSETT BAY TOP NECK CLAMS**

**BARNEGAT LIGHT LITTLE NECK CLAMS**

**FLORIDA STONE CRAB CLAWS**

**CHILLED GULF PRAWNS**

**-JG-**  
**DOMESTIC**  
*WEDDING MENUS*

★ *desserts* ★

★ *Seated* ★  
*\*seasonal changes may occur*

**CHOCOLATE\***

Dark Chocolate Cake,  
Brooklyn Stout Ice Cream & Ganache,  
Valrhona Chocolate Mousse

**BLOOD ORANGE\***

Blood Orange Ice Cream & Jam,  
House-Made Crème Fraîche Parfait

**BOURBON**

Beignets, Bourbon Vanilla Mouseline,  
Maker's Mark Butterscotch

**APPLE\***

Green Apple Sorbet,  
Pink Lady "Potted Apple,"  
Caramel Pudding

★ *Stations* ★

**WAFFLE**

House Made Belgian Waffles Made to Order,  
Whipped Cream, Seasonal Berries, Chopped Walnuts,  
Warm Dark Chocolate, & Caramel Sauces

**ICE CREAM SUNDAE BAR**

Coffee, Chocolate, & Vanilla Ice Cream  
Toppings to Include: Warm Chocolate & Caramel Sauces, Chopped Nuts,  
Strawberries, Bananas, Chocolate & Rainbow Sprinkles, Assorted Candies,  
Shredded Coconut, Raisins, Trail Mix, & Chocolate Chips

**BANANAS FOSTER**

Vanilla Ice Cream, Sliced Bananas  
Flambéed to Order in Rum Sauce

**CREAM PIE**

Choose Three  
Chocolate, Coconut, Banana, or Strawberry

**HOUSE BAKED PIE**

Choose Three  
Pecan, Lemon Meringue, Key Lime, Apple Rhubarb,  
Blueberry, Pear-Cranberry, Peach, or Pumpkin

**DESIGN-A-CUPCAKE**

Choose Three Flavors, to Include:  
Confetti, Chocolate, Red Velvet, Vanilla, Lemon, or Carrot

Choose Three Icing Flavors, to Include:  
Vanilla, Chocolate, Caramel, or Pistachio Buttercream; Cream Cheese,  
Fudge, or Peanut Butter Icing

Toppings, to Include:  
Chopped Nuts, Chocolate & Rainbow Sprinkles, Raspberry Jam,  
Seasonal Berries, & Custom Decocative Pieces

**BEIGNETS**

Chef's Selection of Three Flavors of Beignets,  
House Made Vanilla Ice Cream  
Butterscotch, Caramel, Chocolate, & Raspberry Sauces

**LOLLIPOP**

Choose Four  
Mini Cakes, Cheesecakes, House Made Marshmallows,  
Truffles, Doughnuts, Push Pops, or Candies