

GETTING READY SNACKS

MINIMUM: CHOOSE 3 OPTIONS; THE 3 OPTIONS WILL BE SERVED IN BOTH THE BRIDAL SUITE AND THE GAMES ROOM

IN-HOUSE SMOKED SALMON BLINI (CAN BE GF)

SPRUCE TIP JUNIPER CURE, CREME FRAICHE, PICKLED ONIONS AND CAPER

TOMATO BRUSCHETTA (CAN BE GF)

TOASTED BREAD, TOMATO, BASIL, CONFIT SHALLOT AND PARMESAN

GARDEN VEGETABLE QUICHE

WINE BARREL HERBS AND FARMHOUSE CHEVRE

HERB RUBBED BAKED BRIE (CAN BE GF)

GARLIC RELISH AND TOASTED BAGUETTE

CRUDITE WITH DIP

CHEF'S SELECTION OF FRESH VEGGIES, HUMMUS AND BLUE CHEESE DIP

HAM AND CHEESE SANDWICH

HONEY HAM, PICKLES, ONIONS, SWISS CHEESE, MUSTARD AIOLI, SPICY GREENS ON BAGUETTE.

PORK BELLY BAO

SPICY SOY GLAZE, GARLIC AIOLI, ASIAN SLAW AND CILANTRO.

FRESH CUT FRUIT

SEASONALLY CHOSEN FRUITS WITH HONEY YOGURT DIP.

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.