

Sample, Rustic Dinner Menu

The following sample menu represents just the beginning of what is available for your celebration.

Your personalized menu will be created and priced according to your chosen selections.

Embrace Weddings is expert at accommodating dietary needs - Vegan, Gluten Free, Halal, Kosher options are available.

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[Embrace Wedding Reviews](#)



Field to Flower Salad



Roasted Beef Striploin
with Fingerling Potatoes
Roasted Beets, Seasons Best
Vegetables, Brandied Jus

Sample, Refined Rustic, Spring Dinner Menu

First Course

Flower to Field Salad

Mixed Greens with Summer Berries & Goat's Cheese & Toasted
Pumpkin Seeds

Second Course

Penne Al la Vodka

Pre- Determined Entree Choices

Roasted Beef Striploin with Rosemary Fingerling Potatoes
Roasted Beets, Fine Green Beans & Brandied Jus

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Quinoa Zucchini Cakes with Chickpea Chaat. Avocado,
Caramelized Onions, Alfalfa & Spring Vegetables

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Maple Glazed Firecracker Salmon

Sided with Roasted Mini Redskin Potatoes, Asparagus,
Heirloom Carrots

Sweet Finale

Citrus Exploration

Key Lime Curd, Lemon Pannacotta, Lemon
Marshmallow, Dried Berry Dusting, Summer Fruits



Citrus Exploration

\$70.00 Per Person

Four Piece Hors D'oeuvre Included - Late Night Snack Additional