



**Planet Bluegrass Wedding**  
**July 11<sup>th</sup>, 2015**

**cocktail hour antipasti**  
*served on a buffet*

**artfully arranged platters of cured meats, cheeses,  
marinated vegetables & olives**

including: salame, bresaola, prosciutto de parma  
mozzarella, sharp provolone, fresh ricotta with honey  
mushrooms, red peppers, broccoli rabe, artichoke  
focaccia, crostini, crackers (including GF)

**a selection of quick-pickled garden vegetables  
including cucumber, beets, green beans, carrots and radish**

**site-grilled bruschetta**  
early girl tomato, basil, heirloom garlic,  
olive oil, balsamic vinegar powder





**passed appetizers during the cocktail hour**  
*choose 4 of the following*

- **fresh-fried mountain oysters**  
cornmeal crust, green chile aioli
- **empanadas (choose 2)**  
beef shortrib, manchego, potato  
chicken, spanish chorizo, olive, raisin  
green chile, shortrib, cheddar, potato  
black bean, corn, poblano, queso
- **mac-n-cheese parmesan cups**  
blue crab : bacon
- **gazpacho soup shooters**  
chilled tarragon lemon shrimp  
edible flower
- **turkish lamb meatballs**  
garlic mint cream
- **smoked salmon cheesecake**  
fried capers, crème fraiche
- **b.l.a.t.**  
bacon cup, cherry tomato, aioli  
some with toasted croutons
- **venezuelan arepa cups**  
shredded beef, avocado, aji sauce
- **chipotle shrimp tostadas**  
avocado, refritos, queso fresco
- **thai mint pork meatball**  
lettuce cup, thai chile sauce
- **kasseler rippchen**  
house cured and smoked pork loin  
on a crostini with beer cheese
- **chola tikki**  
indian potato & chickpea fritter  
peach mint chutney





## dinner time ...

### salad *choose 2*

- **kale, currant, apple, pine nut**  
parmesan, golden balsamic
- **spinach, beets, goat cheese**  
candied walnuts, citrus vinaigrette
- **romaine, apple, onion, pecan**  
apple cider vinaigrette
- **greens, strawberries, walnuts**  
lemon-basil vinaigrette
- **traditional caesar**  
shaved parm, homemade croutons
- **arugula, orange, pistachio**  
beets, orange balsamic
- **kale, carm jalapeno, pepitas**  
roasted sweet potato  
toasted cumin-lime vinaigrette
- **iceberg, bacon, blue cheese**  
cherry tomatoes, buttermilk ranch

### • mac and cheese station •

#### macaroni fresh-tossed with a 4-cheese mornay

applewood bacon, sauteed hot dog slices, blue cheese, parmigiano,  
toasted panko crumbs, steamed broccoli, peas, caramelized onions,  
halved cherry tomatoes, assorted hot sauces





## small bites station

*choose 4 of the following*

- **crabcake benedict bites**  
hollandaise, creamed spinach
- **smoked pulled pork sliders**  
kc bbq sauce, cole slaw
- **indonesian chicken & waffle**  
kaffir syrup, coconut chicken
- **adana kebabs in mini pitas**  
garlic yoghurt, sumac onions
- **italian sausage sliders**  
canino's sausage, marinara,  
soft asiago
- **salmon and potato latkes**  
sour cream & applesauce -on side
- **traditional chicken and waffles**  
buttermilk chicken, real maple
- **puff pastry tarts**  
- ham, gruyère, carm. onion  
- feta, dill, tomato, kalamata
- **southern-fried chicken slider**  
buttermilk biscuit, colorado honey
- **canastitas caprese**  
open-faced empanadas  
heirloom tomato, basil, mozz
- **skewer selection**  
chimichurri chicken  
cucumber, feta, tomato  
garlic-mustard steak
- **house-smoked salmon platter**  
capers, cream cheese, red onion  
crackers, gf crackers



FOODIE CALL  
CATERING



• make-your-own s'mores bar table •

homemade marshmallows, gourmet chocolates,  
crushed nuts, dulce de leche, grahams

• coffee and tea •

locally roasted french-pressed NOVO coffee  
assorted gourmet bagged teas

*all herbs and edible flowers are from our garden  
most vegetables too*

♥ all food housemade with love ♥

