



JOSH &  
TYLER



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\* New Item   V Vegetarian   N Contains Nuts   GF Does Not Contain Gluten Ingredients

An ordinary ranch received a glamorous makeover to create this chic, outdoor farm-to-table wedding. As late afternoon faded into evening, guests dined at long, wooden tables under a canopy of trees from which shimmering strands of light were suspended. The menu incorporated fresh, local ingredients with a playful nod to comfort foods, but with a modern, gourmet twist that perfectly encapsulated the rustic, romantic vibe.

## PASSED HORS D'OEUVRE

### BLACKBERRY & GOAT CHEESE CROSTINI **V**

With goat cheese and fresh blackberries on a roasted garlic crostini, drizzled with red wine blackberry sauce and garnished with chives.

### WILD MUSHROOM RAGOUT IN A CRISPY POLENTA CUP **GF**

With Comté cheese.

### HONEY DUSTED & CARAMELIZED FIGS WITH HABANERO FIG JAM **V**

With arugula and blue cheese set on a water cracker and drizzled with balsamic reduction.

### SEARED SEA SCALLOPS ATOP A YELLOW LIME TORTILLA CHIP **GF**

With avocado corn relish.

### CUMIN SPICED BABY LAMB CHOPS **GF**

Accompanied by chimichurri sauce.

### MINIATURE SPICY TUNA MAKI PUSH-POPS

With layers of Ahi tuna, cucumber, and spicy Japanese aioli garnished with red tobiko.

### MEDITERRANEAN SUMMER ROLLS **V**

With grilled eggplant, zucchini, red and yellow bell pepper, fresh basil, goat cheese and sun-dried tomato spread wrapped in rice paper.

### FRIED BUTTERMILK CHICKEN N' WAFFLES

Topped with summer salsa of green tomatoes, cucumber, scallions and jalapeño drizzled with garden herb ranch dressing.

### SALATA CAPRESE SKEWERS **V | GF**

With cherry tomato, fresh basil and fresh mozzarella ovoline, napped with fresh herbs and balsamic reduction served room temperature.

### MINIATURE BURGERS WITH BRIE CHEESE & TOMATO ONION JAM

Served on a freshly baked miniature brioche bun.

## PLATED FIRST COURSE

### SUMMER PEACH SALAD **V | N**

Boston lettuce with red oak and belgian endive, grilled fresh peaches, apple carpaccio, toasted pecans and sun-dried cherries, tossed in blended peach nectar champagne vinaigrette, garnished with a tall toasted pecan wafer and French warm brie heart-shaped profiterole.

## PLATED ENTRÉE

### COMBINATION PLATE OF

#### New York Strip Steak Sprinkled with Fried Leeks **N**

On a bed of roasted cauliflower, pomegranate seeds and toasted pine nuts, balsamic drizzle.

#### Oven Roasted Free Range Boneless Brick Chicken

Served on olive oil and Swiss chard mashed potatoes, garlic thyme jus, thyme garnish.

#### Homemade Truffle Ricotta Ravioli

With heirloom tomato ragout.

#### Cast Iron Mini Skillet

With grilled asparagus, caramelized fennel, baby carrots and patty pan squash.

## PLATED DESSERT

### WEDDING CAKE

Provided by host.

## BUTLERED DESSERT

### VANILLA CRÈME BRULEE **V | GF**

On a miso spoon.

### MINIATURE ROOT BEER FLOATS **V | GF**

Served in a clear glass mini mug with a ½ straw.

### WARM, FRESHLY BAKED CHOCOLATE CHIP COOKIES **V**

Drizzled with hot fudge and served in a miniature ceramic skillet.

### "INSIDE OUT" WHITE CHOCOLATE & DARK CHOCOLATE GANACHE FILLED STRAWBERRIES **V | GF**

With a chocolate coated bottom.

### WARM MINIATURE DEEP DISH APPLE PIE **V**

With cinnamon crumb topping and caramel drizzle served in a white sake cup with a demitasse spoon.

### S'MORES IN A MASON JAR

Layers of graham cracker, Hershey's® chocolate bar, and toasted marshmallow.

### MINIATURE LIMONCELLO CUPCAKE PUSH-POPS **V**

Layers of yellow cake crumbs and zesty orange frosting, garnished with candied lemon zest.

