



Organic Wedding

Guests begin with Specialty Cocktails and Passed Hors d' Oeuvres

As guests make their way to the dining room they pick up a table card hand-lettered on recycled card stock

Square and Round tables that seat 8 or 10 guests each are dressed with White Hemstitched Linen Tablecloth with a Natural Burlap Overlay and White Linen Hemstitched Napkins

Natural Bamboo Chairs with white cushions

Centerpieces for Square tables are Round shallow glass dishes filled with River Rocks and Tiny Succulents, surrounded by Round Votive Candles

Round tables offer Square shallow dishes with River Rocks and Tiny Succulents surrounded by Square Votive Candles

Marking each place setting is a hand-lettered menu on beautiful recycled paper

At departure point guests receive an Heirloom Vegetable Seed Packet and note from the Bride and Groom

PASSED HORS D' OEUVRÉS

Irish Organic Salmon on Nicole's Margarita Crackers

Portobello Mushroom Risotto Cakes with Caramelized Shallot

Carolyn Collins Wasabi Caviar, Crème Fraîche and Chive Blini served on tiny wooden spoons

Ginger Chicken Salad (free range) on Wonton Crisp

Organic Sweet Pea Soup Shooter with Candy- Striped Radish Garnish

FIRST COURSE

Homegrown Wisconsin's Special Lettuce Mix, "Sun Gold" Tomatoes, Market Radishes, and Zucchini Blossoms filled with Warm Capriole Goat Cheese and an Herb-Garlic Vinaigrette

Red Hen Bakery Organic Sour Dough and Epi Loaves with Basil Butter

ENTREE

Prairie Grove Farms Roasted Pork Tenderloin in Pan Juices with Toasted Hazelnuts, "Magness" Pears and Roast Carrot Confit with Grilled Corn

(continued)



Organic Wedding - continued

DESSERT BUFFET

Four- tiered Organic Carrot Cake Wedding Cake with Cream Cheese Frosting

Dagoba Chocolate Truffle Turtle Tarts

Roasted Pear Napoleon with Mascarpone Cream and Caramel Drizzle

Dagoba Chocolate Mint Cookies

Organic Lime Shortbread

Mini Raspberry Crème Bruléé

Intelligentsia Coffees and Mighty Leaf Herbal Teas