

Liza and Jess

Cliff Rd

May 19th

Virginia Ham and Gruyere palmiers ALSO wild mushrooms on polenta bites

bite-sized blinis w American caviar/ wasabi and srirachi devilled eggs

mini assorted tacos (key lime fish, chipotle chicken and jalepeno turkey)

art heart and lemon Frittata bites and Baby NZ Lamb chops w cherry demi

Beth's small rolls w Vermont buttah

composed salad of boston lettuce, xx,xxx, hearts of palm, orange-basil vinaigrette

w/ local heirloom tomatoes(none for B&G) and something something

Vegetarian options TBD

roasted fresh local halibut w a citrus gremolata, drizzled w a Nantucket

lobster sauce,w/roasted heirloom rainbow carrots and Yukon Gold potatoes

Coulis and fresh Berries etc to serve cake from Wicked Island Bakery

EXTRA FLOWERS FOR CAKE TABLE

Cisco beers and red and white wine, Champ and house cocktail (Mt Gay & Tonic)

bartender, 5 servers, 3 kitchen (completely done by 10:30)

rentals itemized under seperate cover TBD