



LATE SUMMER SERVED DINNER

Alicia and Larry

The Barns of Wolftrap

Vienna, Virginia

170 guests arrived at the Barns for cocktails in the English Barn. Dinner followed in the German Barn on tables topped with a beautiful coral damask linen topped with centerpieces that featured hurricane globes and candlelight. Guests danced to Blues music and enjoyed with wonderful acoustics and warm atmosphere of the Barns.

❖ PASSED HORS D'OEUVRES ❖

Tenderloin Croustades

Herb Encrusted Beef thinly sliced and served atop Garlic Toasts and Watercress with Tarragon Green Goddess Cream

Baked Polenta

Petit Heart Shaped Tomato Polenta, scented with Parmesan and Sun-dried Tomato topped with Grilled Portobello Mushrooms and Roasted Red Pepper

Asparagus

Tender Blanched Asparagus Spears, wrapped in Prosciutto di Parma drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

Curry

Vol-au-vents filled with Warm Javin Curried Chicken with Sun-dried Cherries and Toasted Cashews

Smoked Trout Mousse

In Belgian Endive Frond with a chevron of Smoked Trout and Apple Horseradish Relish garnishes with Capers

❖ STATIONARY HORS D'OEUVRES ❖

Beautiful Baskets of Crudite Vegetables

lightly blanched offered with Honey Curry Cream

Pissaladière

Traditional French Savory Tart topped with Roasted Tomatoes, Niçoise Black Olives, Sweet Onions, and Fresh Basil, sliced into petit triangles

❖ FIRST COURSE ❖

Mixed Greens

including Red Oak, Baby Spinach, Green Leaf, Romaine and Boston with Sun-dried Cranberries, Goat Cheese and Edible Nasturtium Flowers with Honey Balsamic Vinaigrette

❖ MAIN COURSE ❖

Chutney Glazed Cornish Game Hens

with Corn Bread Dried-Fruit Stuffing garnished with a sprig of Rosemary with Harvest Wild Rice Pilaf tossed with Sauteed Leeks and Dried Cranberries, Roasted Baby Carrots and Haricot Vert

Bread Basket

*Country Sourdough Baguette, Olive Bread, Petit Dinner Rolls and Seven Grain Boules
Sweet Creamery Butter*

➤ **VEGETARIAN OPTION** ◀

Portabello Mushroom Cap with stuffing of Artichoke Hearts, Goat Cheese and Herbes de Provence

with a drizzle of Lemon Cream Sauce with Rice and Grilled Vegetables

➤ **WEDDING CAKE** ◀

(To be provided by client)

Chocolate Dipped Strawberries, Fudge Brownie Hearts drizzled with White Chocolate and Lemon Bars to pass

Freshly Brewed Decaffeinated Coffee Service and Hot Tea upon Request