



WEDDINGS MENU

∞ FOOD

\$35
PP

WOOD-FIRED PIZZA, FOCACCIA BREAD, HOUSE-MADE PIMENTO CHEESE & CRACKERS, SEASONAL SALAD

20 Specialty pizza toppings & 5 specialty sauces

TOPPING INCLUDE

Sundried tomatoes, poblano peppers, portobello mushrooms, crook neck squash, vidalia onion, fresh tomatoes, peppadew peppers, olives, spinach, broccoli, ricotta cheese, goat cheese, figs, brussel sprouts, fire roasted sweet corn, green tomatoes, portabello mushrooms, braised seasonal greens, sweet potato, seasonal berries, fresh herbs, fresh mozzarella, smoked bleu cheese, aged gouda, pepperoni, local pasture raised bacon, local pasture raised Italian sausage, soppressata, prosciutto, cured chorizo, bresaola

BASES

Red sauce, pesto, garlic olive oil, chef specialty base, truffle oil

Additional made from scratch salads, appetizers, entrees and desserts are available a la carte.

APPETIZERS

\$5
PP

CROSTINIS

Caprese with balsamic glaze
Mushroom & shallot with goat cheese
Lemon, Whipped ricotta, seasonal fruit & fresh thyme

FOCACCIA BREADS

Sundried tomato, oregano, olive oil & local sea salt
Sour dried cherry, white chocolate & truffle oil

HOUSE-MADE PIMENTO CHEESE

STUFFED MUSHROOMS

PROSCIUTTO WRAPPED APPLES

TRADITIONAL BEEF MEATBALLS
with Marinara

SMOKED BLEU CHEESE STUFFED PEPPADEW PEPPERS

\$8
PP

ENTREES

\$8
PP

BOLOGNESE

with al dente pasta

TACO BAR

with roasted corn salad

MAC & CHEESE

with bacon & truffle oil

MEAT & CHEESE BOARD

BRAISED CHICKEN
& sautéed local veggies

\$10
PP

PULLED PORK

House slaw & spicy pickles

ITALIAN SAUSAGE

with peppers & onions

NOTE

50 person minimum • 75 people or more add at least one additional appetizer & entree • Tax & gratuity added to bill • Travel fee may apply • \$750 non-refundable deposit check & signed contract required to secure date.