

Upon the arrival of your guest

Choice of Six Grand beginnings

~ Tuscan Table~

Assorted Italian Cheeses, Prosciutto Cured Meats, House-Pickled Vegetables, Rustic Crostini and Flatbread with Condiments, Ricotta, Caponata, Pancetta White Bean.

Upon completion of your first dance and Spumante toast

Antipasto / Salad Choice

Plated Dinner

GOV House Salad

Baby greens, grape tomato, watermelon raddish, pickled red onion, red wine vinaigrette

Burratina Caprese

Creamy Burrata cheese, Vine ripe tomato, Arugula pesto

Classic Caprese

Fresh Mozzarella, Vine ripe Tomato, Balsamic, Basil Oil

D.C Salad

Baby Kale, Arugula, roasted beets, shaved fennel, goat cheese, mandarin vinaigrette

Caramelized Pear

Candied pecans, baby greens, crumbled gorgonzola, honey balsamic

Choice of one pasta

Cavatelli Pomodoro or Mezzo Rigatoni ala Vodka





Choice of three entrées to be decided by your guest

Slow Roasted Prime Rib of Beef

Garlic and fresh pepper rubbed

Bordelaise sauce

Chipotle rubbed C.A.B Sirloin

Certified Angus beef N.Y strip, pepperonata, gorgonzola mash

Filet AuPoivre

8oz. cracked pepper encrusted, cooked to perfection, shallot brandy cream,

Roasted garlic Yukon mash

Land and Sea Duo

6oz Filet
With two stuffed or grilled shrimp*add \$6
or Grilled Herb Buttered Lobster Tail M.P

Lamb Nossette

Chorizo and roasted vegetable matignon, smoked paprika demi

Center Cut Pork Chop

Apple cider brined and seared over sautéed kale, grain mustard glaze, seasonal potato

Statler Chicken

Picatta, florentine or marsala

Saltimbocca Chicken Roulade

Stuffed with spinach, fontina and prosciutto

Harvest Chicken Roulade

Stuffed with apples, leeks, fontina and pancetta, sage veloute

Grilled Atlantic Salmon

Roasted vegetable CousCous, herb oil

Sole Française

Egg batter, citrus butter, squash coins, herb gremolata

Swordfish Putanesca

Roasted Tomato, Caper, Green Olive, Fresh Herb Risotto

Seafood Trio

Stuffed shrimp, Seared Scallop and Cod



All entrees served with chefs accompaniments

Dessert

Specially chosen three tier wedding cake, coffee and tea