



## THE RHINECLIFF

### Elegant Casual Wedding Reception Sample Menu

#### Cocktail Hour In the Hotel Gardens ~ Passed Hors D'oeuvres ~

##### “Mille-Feuille”

*Smoked Salmon and Fines Herbes, American Sturgeon Caviar*

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##### “Croquette”

*Apple-wood Smoked Bacon, Tomato Preserves, New York Cheddar*

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##### “Toast”

*Herb-roasted Mushrooms, Sprout Creek Farms “Rita” Cheese*

##### “Palmier”

*Sun-dried Tomato, Smoked Mozzarella*

##### Lamb “Bresaola” Crostini

*Goats Cheese-fava Bean Mouseline*

#### Passed on Silver Trays

~ Strawberry-lemon Verbena Sparkling Prosecco Cocktail ~

~ Champagne Nicholas Feuillatte Brut NV ~

#### Casual Elegant Family-style Dinner in The Riverview Room

##### ~ Appetizer~

##### Roasted Beet Salad

*Coach farms goat cheese, mache, hibiscus flower vinaigrette, pistachios*

##### ~ Entrée ~

##### Zinfandel Glazed Beef Short Rib

*Artichoke Coulis, Sour Cherry and Sweet Onion Confit, Fall Vegetable Salad*

##### Pan Roasted Branzino

*Fennel-lemon emulsion, fennel slaw*

**Wild Mushroom Feuillette**  
*Madeira Cream*

**Grilled Summer Asparagus**  
**Roasted Fingerling Potatoes**

~ Dessert ~

**Petit Dark Chocolate Pot du Crème**

**Sticky Toffee Pudding**  
*Vanilla Ice-cream*

~ Passed Baileys Irish Coffee with Cream ~

**Coffee, Tea, Herbals**