



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