



A VEGAN FEAST

Sarah & Kyle: Wedding Menu

Location: Pastures of Plenty Farm

Guests: 94 Adults, 2 Kids, 8 Vendors

APPETIZERS

Crudite (including jicama sticks) with herby hummus and guacamole

Crostini with sautéed wild mushrooms and sweet onions

Crostini with ratatouille

Grilled polenta with sautéed chard and Fava bean puree

Gazpacho shooters

Lettuce cups with smoked tofu strips, mint, basil, cucumber, bean sprouts, and avocado with lime and Lemongrass dressing

ON THE TABLES

Imported olives

Roasted nuts

Bowl of Colorado cherries

ENTRÉES

Mixed grill with Portobello mushrooms

Sesame marinated tofu

Eggplant with roasted shallots, lemon, and savory

Cauliflower with olive herb pesto

Field roast sausage with sautéed peppers, onions, and chili flakes

ACCOMPANIMENTS

Penne with cherry tomatoes, olives, capers, artichokes, garlic and olive oil

Seasonal vegetable sauté with red curry

Warm vegetable Faro salad

Mixed baby greens with tarragon Dijon vinaigrette

Tomato and avocado salad with basil and olive oil

Sliced baguettes and butter

FOOD*

\$48 per guest x 99 guests \$4,752.00

STAFF

Total Hours: 2:15 PM – 11 PM

1 Coordinator
Rate: \$50/hr. x 14 hrs. \$700.00

1 Captain
\$30/hr. x 8.75 hrs. \$262.50

1 Bartender
\$25/hr. x 8.75 hrs. \$218.75

1 Bartender
\$25/hr. x 6 hrs. \$150.00

4 Wait Staff
\$25/hr. x 8.75 hrs. \$950.00

1 Chef
\$30/hr. x 7 hrs. \$210.00

2 Cooks
\$25.00/hr. x 7 hrs. \$350.00

2 Dishwashers, Bussing and Parking
\$22.00/hr. x 8 hrs. \$352.00

OTHER

Lyle's Antique Dishware \$66.00

Eco Products (napkins, cups) \$40.00

18% Service Charge \$855.36

Tax \$235.22

EVENT TOTAL \$9141.83

*Libations not included