



Simple Summer Wedding

Location: Pastures of Plenty Farm

Guests: 75

Duration: 2 PM–11 PM

Our goal is to provide our clients with authentic cuisine made from the freshest ingredients, incomparable service, and wine-pairing that won't break the budget. We take pride in creating exciting menus and "Food Landscapes".

Plenty promises the highest quality service and robust, full-flavored foods.



APPETIZERS

Traditional Antipasti Platter

Imported prosciutto, salamis, roasted sweet peppers, grilled eggplant, marinated mushrooms and artichokes, slow roasted tomatoes and Parmigiano-Reggiano (vegetarian available)

Pan-fried green tomatoes with chili aioli

Old fashioned johnny cakes with pulled pork, homemade tomato chutney, and crème fraîche

Bruschetta with fresh tomato, olive oil, garlic and basil

ENTRÉES

Vaquero Tri Tip steaks marinated in beer, wine and chiles served with pinto beans and chimichurri

Classic roast chicken with tarragon and thyme

SIDE

Roasted baby red potatoes with shallots and sage

SALADS

Fresh corn salad with roasted tomatoes and Big Jim chilies served with fresh lime and epazote

Insalata Mista

Baby lettuce, romaine hearts and radicchio, cucumbers and fresh tomatoes in a red wine vinaigrette

Sliced baguettes and butter

Coffee and Tea

COSTS BASED ON: 75 GUESTS

Rate per guest: \$38	\$ 2850.00
Labor (9 hours): 1 Chef, 2 Cooks, Captain, 1 Captain, 1 Bartender, 4 Wait Staff, 1 Busser	\$ 2376.00
Service Charge:	\$ 570.00
Tax:	\$ 139.65
TOTAL:	\$ 5935.65*

* Prices subject to change without notice.