

# PRESERVATION HANDCRAFTED FOODS

## WEDDING MENU

PASSED HORS D'OEUVRES • RAW BAR • SLIDER + TACO STATION • FAMILY STYLE MAIN COURSE

### PASSED HORS D'OEUVRES

#### *bbq rib "lollipops"*

frenched baby back ribs, slow smoked, hickory bbq glazed (local honey & molasses)

#### *cheesesteak egg rolls*

shaved ribeye, caramelized onion, "whiz", shiitake mushroom, special dipping sauce (ketchup, mayo, chopped pickle, worcestershire)

#### *lacquered pork belly skewers*

local pork belly, tamarind-chili-lime glazed, pickled watermelon, cilantro

#### *foie gras torchon*

foie gras, strawberry compote, pumpnickel toast rounds, sea salt, chervil

#### *mini lobster rolls*

butter-poached local lobster, butter-toasted rolls, classic dressing, chive & parsley

#### *smoked local chicken wing lollipops*

frenched à la bbq ribs, apple & cherrywood smoked, dry-rubbed, roasted garlic aioli, herbs

#### *ricotta salata skewers*

grilled watermelon, smoked balsamic reduction, basil oil, fresh basil, sea salt

**RAW BAR**

ahi tuna poke, hawaiian style, served on bamboo spoons

oysters on the half shell

little neck clams on the half shell

poached jumbo shrimp

cold smoked salmon "tartare," whole grain mustard, capers, pickled red onion

snow crab legs

king crab legs

blue crab claws

scallop crudo, served on scallop shells dressed with ponzu vinaigrette & herbs

*accompaniments:*

cocktail sauce

dijonaise

lemon & lime wedges

preservation hot sauces

serrano relish

## SLIDER + TACO STATION

### *whole suckling pig*

local pig, brined & slow roasted, pulled meat, crispy skin garnish

### *jerked & pulled chicken*

jamaican jerk seasoned wood-fire grilled chicken, pulled white & dark meat

### *grilled mahi mahi*

fresh mahi mahi seasoned with lemon juice, parsley, and cilantro, wood-fire grilled

### *peking duck*

peking style confit'd duck legs, hoisin glaze, crispy skin garnish

### *pork al pastor*

slow-cooked pork butt marinated in pineapple & citrus, grilled pineapple

### *lamb barbacoa*

local lamb shank slow-smoked in a dutch oven, classic barbacoa sauce

### *lengua*

beef tongue brined and slow-cooked, cubed and sautéed until crispy

### *accompaniments:*

preservation hot sauces

salsa verde

salsa roja

pico de gallo

cilantro

minced onion

peach salsa

preservation pickles

lime wedges

**MAIN COURSE, FAMILY STYLE**

*short ribs*

french style braised boneless short rib, jus glaze, fresh herbs

*summer vegetable pasta*

linguine, blistered heirloom cherry & grape tomatoes, yellow squash, zucchini, roasted bell peppers, garlic, white wine, gran padano cheese

*sautéed local clams & mussels*

garlic, white wine, butter, fresh herbs

*grilled summer vegetables*

seasonal squash, zucchini, eggplant, brussels sprouts, corn on the cob, heirloom tomatoes marinated in sherry vinegar & white truffle oil, wood-fire grilled, finished with fresh basil & crispy shallots

baskets of rustic breads, infused oils, flavored butters