

MORGAN & LAIRD

WEDDING MENU

HORS D'OEUVRES

No-meat balls
with walnut & arugula pesto

Polenta squares
with green pea puree, parsley & preserved lemon

Beet coins
with herbed cream cheese & balsamic fig

Stuffed mushrooms
with sun dried tomato & toasted pine nuts

Eggplant & chickpea bites
with cumin scented yogurt

COURSE 1

Butternut squash bisque
with fried sage leaves

COURSE 2

Shaved apple & celery salad
with cashew ricotta, hazelnut dukkah & apple cider vinaigrette

COURSE 3

Leek, lentil & mushroom shepherd's pie
with roasted carrots

