

MAYFAIR FARM

SPRING MENUS

Menu

Rosi + Brock
June 12, 2023 at Mayfair Farm

FIRST COURSE

Local Greens with Lightly Pickled Strawberries,
Lavender Fennel Goat Cheese, Hazelnuts
and Classic Vinaigrette

baguette and local hearth loaves

MAIN COURSE

Grilled Swordfish and Zucchini
with Preserved Lemon and Capers

Jerk Roast Chicken

Flank Steak with Maple Mustard Sauce

Wild Rice Salad with Mint and Currants

Fregola Sarda with Roasted Red Peppers, Corn
and Avocado

Beet Salad with Arugula

Asparagus with Frizzled Leeks

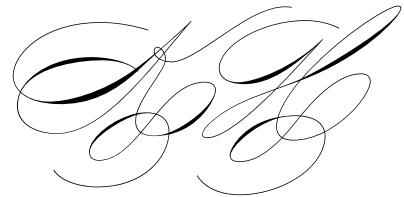
Gold Potato Salad with Herbs and Aioli

Spring Slaw with Fresh Peas and Radish

Roasted Carrot Salad with Yogurt and Pistachios

DESSERT

Assorted Mini Cupcakes with Berries
and Whipped Cream



SALAD

Greens, Beets, Sunflower Seeds, Goat Cheese,
and Maple Vinaigrette

Baguette, Cultured Butter

MAIN COURSE

Roast Pork Loin with Maple Mustard Sauce, Wild Rice
Pilaf with Pecans, Local Asparagus

Chicken with Cultivated Mushrooms and Morels,
Anson Mills Polenta, and Local Asparagus

Roast Cauliflower with Red Pepper, Olives and White
Beans, accompanied by Asparagus and Wild Rice
Pilaf with Pecans

DESSERT

Vanilla Cake With Passionfruit Filling and
Vanilla Frosting

Strawberry Rhubarb Trifle with Chantilly Cream

Chocolate Pots De Creme with Espresso Whipped
Cream and Hazelnut Crunch

Coffee, Tea

MAYFAIR FARM

SUMMER MENUS

MENU

Hanna + Curtis
September 3, 2023

FIRST COURSE

LOCAL GREENS WITH BEET, APPLE,
WALNUT AND JASPER HILL ALPINE
STYLE CHEESE, CLASSIC VINAIGRETTE

SWISS BRIOCHE WITH SAFFRON,
BAGUETTE, CULTURED BUTTER

MAIN COURSE BUFFET

CHICKEN WITH VERMENTINO, GRILLED
LEMONS, AND SAGE

ROAST PORK LOIN STUFFED WITH
PANCETTA AND CHARD

WHITE AND WILD RICE PILAF

ROAST SWEET AND NEW POTATOES

CREAMED SPINACH

GRILLED ZUCCHINI WITH CORN
AND TOMATO SALSA

DESSERT

POTS DE CRÈME: CHOCOLATE, MAPLE,
AND BLUEBERRY

Menu

Kaleigh & Kevin

First Course

Mixed Greens with Goat Cheese, Edible Flowers
and Classic Vinaigrette

Baguette, Soft Dinner Rolls, Butter

Main Course

Grilled Steak with Wild Mushrooms

Roast Chicken with Honey and Thyme Glaze

Stuffed Poblanos with Cashew Chipotle Sauce

Sides

Rice with Scallions and Parsley

Edamame and Grilled Corn Succotash

Julienne Carrots and Jicama with Mint

Dessert

Funfetti Wedding Cake

Dessert Jars:

Raspberry and Dulce De Leche, Peach
Mascarpone, Chocolate and Espresso

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August 13, 2022

Mayfair Farm

MAYFAIR FARM

FALL MENUS

MENU

Anya + Logan
October 15, 2023

FIRST COURSE MEZZE

Grape Leaves with Currants and Dill
Lamb and Toasted Cumin Seed Phyllo Roll

Roasted Carrot Salad with Yogurt and Pistachios

Hummus and Pita

Greens Salad with Feta, Olives and Garden
Vegetables and Classic Vinaigrette

Bread Basket: Baguette and Challah
with Cultured Butter

MAIN COURSE

Braised Lamb, Root Vegetables
and Creamed Fall Greens

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Halibut with Herbs and Capers, Long Grain Rice
Pilaf and Winter Squash

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Eggplant Lentil Moussaka with Long Grain Rice
Pilaf and Winter Squash

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Children's Meal:
Buttered Noodles, Simple Roast Chicken

DESSERT

Wedding Cake

Brownies, Lemon Bars, and Baklava

nicole
AND *jeremy*

SALAD

Fall Greens with Poached Pear, Roasted
Hazelnuts, Chevre and Classic Vinaigrette

Bread with Cultured Butter

MAIN COURSE

Braised Beef In Merlot with Root
Vegetables, Mashed Potatoes, Red
Cabbage and Apples

Honey and Cider Roasted Chicken with
Stone Ground Polenta, Sauteed Greens
and White Beans

Pan Seared Wild Salmon with Miso and
Mirin Glaze with Lemon Basmati Rice and
Grilled Vegetables

DESSERT

Orange Chocolate Torte, Grand Marnier
Whipped Cream

Almond Cake, Raspberry Sauce

Cookies/Bars: Molasses Cookies, Double
Chocolate Cookies, Lemon Bars

September 17, 2022

Mayfair Farm