



Wedding Menu One

Soup:

Slow Roasted Vine-Ripened Tomato Bisque

Salad:

A tangled bed of Baby Greens
*garnished with crisp seasonal vegetables
drizzled with Raspberry Vinaigrette and micro shoots*

Entrée:

Pan-seared Thyme Crusted Supreme of Chicken Breast
with sautéed Woodland mushrooms amid a Shiraz reduction

Creamy Mousseline Potatoes
studded with Mackenzie Inn chives

Herb-dusted Farmer's Gate Vegetables

Dessert:

Mackenzie Inn Cheesecake
topped with our Summer Berry Coulis

\$158 per person

Price includes all items in the all-inclusive package