



Wedding Menu The Valley at Frutig Farms

*150 guests
6 hour reception*

Passed Appetizers

Bacon and Blue Dates

Dates filled with a combination of Faribault blue cheese and Zingerman's cream cheese, wrapped in applewood smoked bacon.

Fruit Skewers

Pineapple, strawberry, melon and mint.

Bruschetta

Slices of Bakehouse baguettes toasted with olive oil and garlic and topped with rustic tomato, basil and capers.

Stationed Appetizers

Italian Delectables

Classic antipasti at its absolute best. Italian salamis, Parmigiano-Reggiano, fresh mozzarella, aged provolone, marinated olives, asparagus wrapped with prosciutto-style ham, cherry tomatoes, roasted peppers and artichokes. Accompanied by our Bakehouse baguettes and Paesano rolls.

Laura's Luscious Dips

Hummus, feta spread with marash pepper, and olive tapenade served with bagel chips.

Buffet Entree

Braised Boneless Beef Short Rib

Slow-cooked, boneless beef short rib finished with beef stock and fresh thyme.

Piri Piri Free-Range Chicken

Free-range, Amish chicken with a zesty Piri Piri spiced marinade.

Marvelous Macaroni and Cheese

Made with cheddar cheese, swiss cheese and Italian macaroni.

Ancho Lime Sweet Potatoes

Roasted sweet potatoes, lime juice, lime zest, ancho chiles and olive oil.

Garlic Roasted Broccoli

Roasted broccoli, capers, garlic, chili flakes, olive oil, pecorino romano.

Fall On Me Salad

Spicy greens, sliced apples, walnuts and white cheddar cheese, with a light apple cider vinaigrette.

Zingerman's Bakehouse Rolls

With Michigan farm butter.

Dessert Table

Mini Chocolate Eclair

A tender shell filled with vanilla bean pastry cream and topped with dark chocolate ganache.

Lemon Tartlets

A mini tart shell filled with Zingerman's Bakehouse house-made lemon curd and topped with toasted meringue. It's a wonderful balance of sweet, tart and texture.

Halley's Chocolate Graham Cracker Marshmallows

Zingerman's handmade vanilla marshmallows, dipped in Michel Cluizel chocolate from France and tossed with Zingerman's graham crackers.

Chocolate Coconut Strawberries

Plump ripe strawberries dipped in Michel Cluizel chocolate from France and adorned with toasted coconut.

\$105 per guest (Includes service costs, taxes and fees)

The Zingerman's Catering Events Team offers customized menu planning for each of their wedding couples. This menu is a sampling of popular dishes, but can be tailored to fit your event and crowd as necessary. For a full listing of our offerings, please see our menu online: [Zingerman's Events Menu](#)

A production fee equaling 22% of the food total is added to all events that require service staff, along with sales tax, equipment and facility fees.

Inclusive pricing ranges from \$75-125 per guest.