

wedding

sample menu

PASSED HORS D'OEUVRE

Asian Duck “Croque Monsieur”

Crab Cakes Accented with Kaffir Lime Yogurt

Fresh Mozzarella, Basil Puree and Crisp Pepperoni

Curried Crab Salad, Toasted Almond on Toast Point

Sweet Melon with Crisp Prosciutto and Aged Balsamic

Petite Basque, Caramelized Apple and Maple Foam

SEATED WEDDING DINNER

SALAD

Green Salad

Bibb Lettuce Leaves with Plum and Ginger Compote, Crushed Hazelnuts, Grand Marnier and Vanilla Dressing

Bride’s Bouquet Salad

Field Greens, Romaine Hearts, Fennel and Radicchio. Served with Roasted Peppers, Grape Tomatoes and a Fine Herb Vinaigrette

Plain Flatbread, Cracked Pepper Roll, Chapeau, Pumpernickel Onion Torpedo and Onion Rosemary Baguette

Served with Sweet Butter

ENTRÉE

Carved Black Pepper Crusted Tenderloin of Beef

Served with Roasted Shallot Whipped Potatoes, Baby Carrots, Haricots Vert, Micro Greens and a Pinot Noir Reduction

Grilled Salmon Filet on Yogurt Dill Mashed Potatoes

With a Mango Cucumber Vinaigrette, Crispy Plantains and Stir-Fried Haricots Vert with Toasted Cumin

Oven Roasted Breast of Chicken

Served with a Wild Mushroom Ragoût, Roasted Red Potatoes, New Turnips and Spring Beets and a Balsamic Red Wine

DESSERT

Wedding Cake To Be Cut and Served with a Fresh Fruit Coulis and Garnish

Freshly Brewed Decaffeinated Columbian Coffee and Gourmet Tea Service

