

PASSED CANAPÉS

Mini Tacos

Hoisin pulled chicken with pickled radish and sprouts

Beef Satay

With thai dip

Cucumber Cups

Filled with tuna tartar

Mini Crab Cakes

With dill aioli

Mini Grilled Cheese

Roasted pears, caramelized onions and brie

Beef Slider with grainy aioli and crispy onion

MAIN COURSE

Red wine and Pomegranate Slow Braised Boneless Short Ribs

Served with
au jus reduction
Accompanied with
Herbed roasted garlic
mashed potatoes
&
Grilled green asparagus and
Roasted cherry tomatoes

-OR-

Pan Seared Herb Crusted Chicken Supreme

Served with
white wine mushroom sauce
Accompanied with
Herbed roasted garlic
mashed potatoes
&
Grilled green asparagus and
roasted cherry tomatoes

-OR-

Pan Seared Fillet of Branzino

Served with
roasted cherry tomatoes
In a white wine sauce
Accompanied with
Herbed roasted garlic
mashed potatoes
&
Grilled green asparagus

-OR-

Vegetable Wellington

Filled with
Caramelized onions, sautéed
spinach, wild mushrooms
and goats cheese
Accompanied with
Herbed roasted garlic
mashed potatoes
&
Grilled green asparagus with
roasted cherry tomatoes

DESSERT

Plated Wedding Cake

Mini fruit skewers
&
Selection of warm freshly
baked assorted cookies

Freshly Brewed Coffee and Teas

Regular and decaf coffee
assorted tazo teas
Regular and brown sugar packs,
sweetener, milk and cream

Late Night Dessert Station

Small 12" two-tiered wedding cake

Selection of the following:

Mini truffles
Mini chocolate molten
Mini blue berry pies
Mini crème brûlées

Individual dessert shooters

S'mores station

PLATED DINNER

Appetizer

Fresh Ravioli

Filled with peas and ricotta
Served with white wine pesto sauce

Heirloom Tomato Salad

With fresh basil and sliced burrata

