

A GARDEN WEDDING LUNCHEON

PASSED HORS D'OEUVRES

rosemary parmesan palmier

valentine cucumber canapés

lemon almond chicken salad in baby artichokes

SEATED & SERVED LUNCHEON

chablis poached salmon filet
with melted leeks & tarragon caper cream

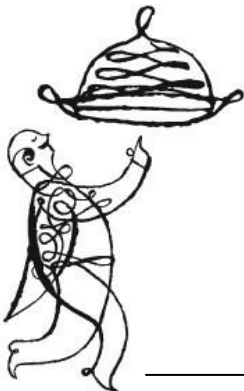
chilled citrus cous cous
with pink grapefruit segments

basket of sliced french baguettes,
nine grain brioche & savory madeleines
served with butter flowers

DESSERT

buttercream wedding cake
served with fresh spring berries

minted ice tea



*Your sales representative will be happy to customize a menu
& to offer suggestions for any size group or budget.*

FALL WEDDING DINNER

FIRST COURSE

acorn squash bisque
swirled with sherried crème fraiche
presented in a roasted baby acorn squash bowl

SECOND COURSE

balsamic portabella mushroom & roasted tomato salad
on a bed of baby spinach with goat cheese crumbles
served with a lemon sherry vinaigrette

THIRD COURSE

roasted plum chutney breast of duck
nestled on melted leeks & drizzled with a ruby port reduction

trio of roasted orzo, basmati rice & wheat berries

braised haricot vertes & baby carrots

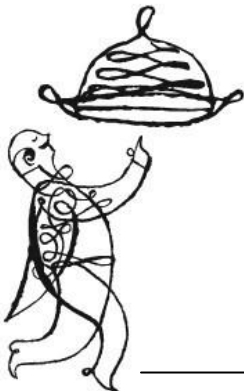
hand crafted breads & rolls
served with butter flowers

FOURTH COURSE

apple spiced wedding cake
with calvados crème anglaise

freshly brewed cinnamon decaffeinated coffee

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ELEGANT DINNER MENU

FIRST COURSE

roasted heirloom tomato bisque
garnished with an asiago crostini

SECOND COURSE

mission bay grilled artichokes, sweet peppers, & balsamic glazed asparagus
topped with portabella tortellini & red wine tossed spring mix

THIRD COURSE

grilled rosemary marinated veal chop
served with a roasted garlic au jus on a nest of sautéed spinach

pan seared italian potatoes

fresh haricot vertes & baby carrots

specially crafted breads with butter mosaic

FOURTH COURSE

imported & domestic cheeses

sliced fresh fruit

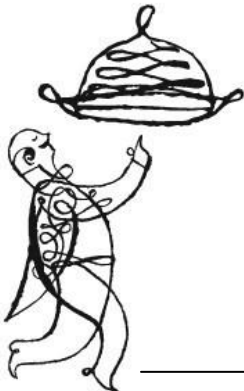
assorted hand dipped chocolates

FIFTH COURSE

your wedding cake to be cut & served
on a festively painted plate with fresh berries

freshly brewed decaffeinated coffee

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GALA WEDDING MENU

PASSED HORS D'OEUVRES

tuna nicoise on crisp potato wafer
wild mushroom soufflé with fig chutney
bistro tenderloin canapé

STATION I

fresh atlantic raw bar
*large gulf shrimp
*snow crab claws
*oysters on the half shell

accompanied by red & pink cocktail
sauces & fresh lemons

gazpacho & lobster shooter
with avocado swizzle

STATION II

sicilian antipasto display
served with marinated vegetables, italian
meats & cheeses

sun roasted tomato & arugula orzo
tossed with garlic olive oil, toasted pine
nuts, parmesan cheese
and grilled chicken

mint marinated cocktail lamb chops
served with mint béarnaise

STATION III

fresh vegetable salad
baby lettuce with basil, asparagus, carrots,
radish, snow peas,
white mushrooms, cucumber & radish sprouts
with lemon herb vinaigrette

parmesan potato wedges

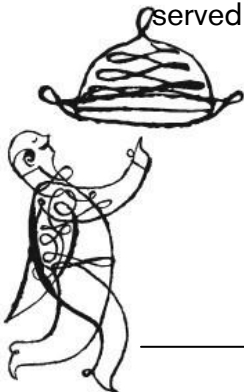
hand carved herb encrusted tenderloin of beef
with country mustard
&
creamed horseradish sauce

display of petite hand crafted rolls
served with whipped butter

DESSERT

your wedding cake
to be cut and displayed on a festively painted
plate with fresh berries

freshly brewed decaffeinated coffee



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STATIONED HORS D'OEUVRE DINNER MENU

STATION I

sicilian antipasto display
with marinated vegetables, italian meats &
cheeses with hand crafted breads

display of bruschetta & grilled flatbreads
olive tapenade, tomato feta & white bean

tableside sauté of chicken risotto
with balsamic plum tomatoes, scallions
& freshly grated asiago cheese

STATION II

desert spiced shrimp
served with an ancho chile remoulade

baby artichoke hearts
stuffed with lemon almond chicken salad

seared asian potstickers
with soy ginger vinaigrette

cocktail lamb chops
served with mint marinated vinaigrette

STATION III

new potato baskets
with bacon & chive mousse

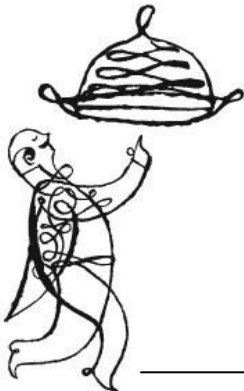
hand carved smoked strip loin of beef
served with smoked tomato chutney
&
creamed horseradish sauce

basket of hand crafted petite rolls

STATION IV

your wedding cake
to be cut & displayed
on a festively painted plate
with fresh berries

freshly brewed decaffeinated coffee



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