

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



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*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

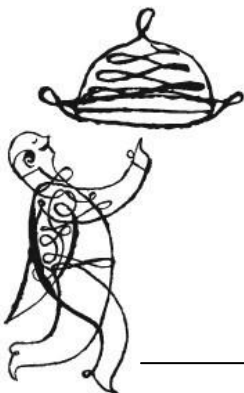
hand crafted breads & rolls  
served with butter flowers

**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

specialty crafted breads with butter mosaic

**FOURTH COURSE**

imported & domestic cheeses

sliced fresh fruit

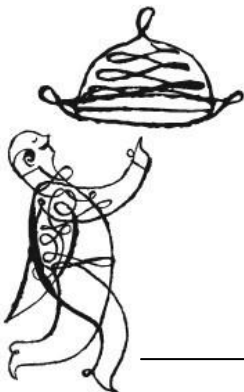
assorted hand dipped chocolates

**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

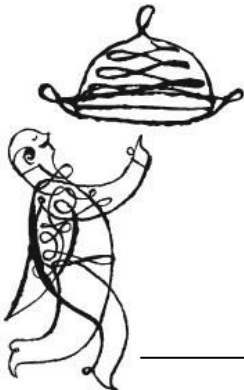
hand carved herb encrusted tenderloin of beef  
with country mustard  
&  
creamed horseradish sauce

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

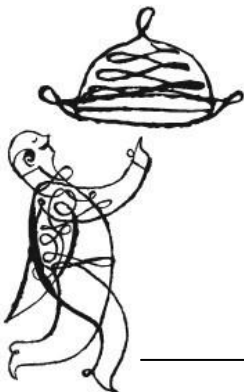
hand carved smoked strip loin of beef  
served with smoked tomato chutney  
&  
creamed horseradish sauce

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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