



## *Spring/Summer Wedding Menu*

### *Stationary Displays*

- choice of two -

mediterranean delicacies, hummus, cucumber salad, pickled vegetables, mixed olives, tabouleh, and assorted flat breads

assorted artisan cheeses served with assorted fruit, crackers, and flat breads

crudités display, seasonal raw vegetables served with your choice of two dips: buttermilk ranch, blu cheese, french onion, tomato pesto, pickled ginger

### *Hors D'oeuvres*

- select four -

- smoked salmon wrapped asparagus with a lemon chive aioli
- lobster ravioli with a smoked tomato sauce
- pork chicken tenders with a mango ketchup
  - peppered tuna with wasabi aioli
  - assorted mini sliders:

black angus cheeseburgers, slow cooked pork, and bbq chicken w. blu cheese

- sherry dijon marinated scallops wrapped in bacon
- tomato bruschetta, grilled portobello, shaved pecorino
  - mini beef wellington, horseradish cream
  - crispy crab bon bons, lemon zested remoulade
    - spinach & feta wrapped in phyllo dough
    - mini herbed goat cheese potato skins
- south western marinated chicken satay, with cilantro chimichurri
  - spicy tuna avocado roll, soy ginger aioli
  - coconut shrimp fritters, tamarind dipping sauce
    - beef empanada, lime cumin sour cream
  - cashew chicken salad, pea sprouts, toasted pita chip

## *Salad Course*

- select one -

### **BABY GREENS**

grape tomatoes, cucumbers, carrots & aged balsamic vinaigrette

### **SPINACH**

dried cranberries, candied almonds, goat cheese & raspberry vinaigrette

### **CEASAR**

romaine hearts, focaccia croutons, shredded romano

### **GARDEN RIPE TOMATO**

fresh mozzarella & torn basil, grilled focaccia

### **SALAD ENHANCEMENTS**

chilled lobster tail, chilled shrimp, or pan seared ahi tuna  
(market pricing)

## *Entrée Course*

- select four -

### **HERB ROASTED BREAST OF CHICKEN**

grilled asparagus in a sundried tomato pesto, yukon gold potatoes and a cabernet shallot demi glace

### **GRILLED FILET MIGNON**

chive whipped potatoes, haricot verts, red wine demi glace

### **PAN SEARED SALMON**

toasted almond rice, garlic sauteed spinach, lime beurre blanc & fresh mango salsa

### **OVEN ROASTED HALIBUT FILLET**

wild mushroom risotto, balsamic red onion jam

### **GRILLED SIRLOIN**

pan fried potato gnocchi, roasted mushroom salad, port glaze

### **VEGAN & VEGETARIAN ENTREES**

zucchini noodles with marinara sauce & torn basil  
roasted vegetable brochette, sundried tomato pesto, saffron infused israeli cous cous

## *Dessert Course*

wedding cake served with a house made chocolate truffle or chocolate covered strawberry  
coffee & tea service

### **ENHANCEMENT**

lobster mashed potatoes - \$4.95 per person -