

PLATED WEDDING MENU

PASSED HORS D'OEUVRES

BRUSCHETTA TRIO

Accompanied by lightly toasted crostini with shaved fontinella cheese

Roasted Tomato Caprese

Roasted tomato, garlic, fresh mozzarella, olive oil and basil

Beet & Goat Cheese

Roasted beet, crumbled goat cheese, olive oil, pistachio & herbs

Olive & Mushroom

Kalamata & green olives with crimini & shitake mushrooms, roasted red pepper and oregano



FIG & PEAR BRIOCHE CANAPÉ

A sweet cream cheese base topped with a pear and fig compote, garnished with chopped cranberries and candied walnuts, served on a brioche toast round



SPICY CRAB SALAD CUCUMBER CUPS

A creamy, spicy crab dip with a hint of jalapeno, In a Japanese cucumber cup

GRILLED SCALLOP CRISP

A grilled scallop, marinated in a sea salt, black pepper, garlic & olive oil, presented on a bed of guacamole with a roasted corn garnish, served on a crisp wonton triangle

CRAB STUFFED MUSHROOMS

Mushrooms filled with a deviled crab and Romano stuffing

PESTO CHICKEN SKEWERS

A chicken and red pepper skewer accented with a pesto cream sauce

SWEET WATERMELON CUBES

A cube of sweet watermelon, topped with crumbled Valbreso feta cheese and mint chiffonade, dusted with crushed candied walnuts and balsamic pearls

PORTOBELLO MUSHROOM GNOCCHI SPOON

Portobello stuffed gnocchi in a pesto cream sauce, drizzled with fresh pesto, garnished with shaved parmesan and microgreens, served on clear plastic miso spoon



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SALAD

ROASTED BEET SALAD

Mixed greens, spinach, sliced beets, mandarin oranges, candied walnuts and Humboldt fog goat cheese in a citrus vinaigrette dressing with a balsamic reduction

BREAD BASKET

Assortment of gourmet dinner rolls



PLATED CHOICE OF ENTRÉE



GRILLED TUNA

A peppercorn crusted tuna steak served with a wasabi crème fraiche, plated with truffle potato puree and grilled asparagus

FILET MIGNON

A tender filet served with crushed marble potatoes, leeks and red wine sauce

GNOCCHI VODKA

Served in a creamy tomato vodka sauce