



Sample Wedding Menu

Butlered Appetizers

Beef Tenderloin with truffled mashed potatoes served on a porcelain spoon
Grilled Duck Breast on a Sweet Potato Chip with raspberry-ginger sauce
Seared Scallop in wonton crisp with lemon wasabi crème fraiche
Sushi Tuna Roulades with daikon radish and green onion
Grilled Lemon Pepper Shrimp with horseradish aioli
Fresh Mozzarella with basil and tomato wrapped in Parma prosciutto
Southern Fried Chicken Brochettes with hot pepper jelly

Stationary Display

Imported Cheeses from around the world arranged with seasonal fruits and artisan breads and crackers

Plated Salad Course

Baby Mizzuna Greens with crisp apple, French blue cheese and spiced pecans in a champagne vinaigrette

Elegant Buffet Dinner

Char Grilled Beef Tenderloin with a shitake-cabernet demi glace
Rosemary Statler Chicken Breast with vine-ripened tomato bruscetta
Portobello Mushroom Napoleons with chevre and pesto (vegetarian option)
Five Grain Rice with scallion and brunoise vegetables
Roasted Saffron Baby Red and White Creamer Potatoes
Haricot Verts with julienne carrot and shallot thyme butter
Artisan Breads and Rolls with honey thyme butter rosettes

Dessert and Coffee

Elegant Wedding Cake with fresh berries
Full Coffee Service
Full Bar on Consignment
Champagne Toast

Before placing your order, please inform your server if a person in your party has a food allergy.