

The following is a simple wedding menu.

Passed Hors D'oeuvres

Grilled Shrimp with Tangy Ginger Sauce

Wellington Beef

Mini Crab Cakes

Smoked Fish in Endive Spears

Mini Beef Kabob

Mini Assorted Quiches

Smoke Salmon Croistini with Crème Fraiche

Fresh Figs, Prosciutto and Fresh Mozzarella Cheese

Chicken Satay with Peanut Sauce

Fresh Mozzarella and Tomato Brochette

Lahvosh Filled with Goat Cheese with Walnuts, Figs and Cherry

Pepper Beef Tenderloin Caramelized onion Croistini with horseradish cream Sauce

Frisee Salad with Olive, Brie Cheese, Walnut and Basil Olive oil

Assorted Finger sandwiches

Caviar on croistini with crème Fraiche



Continued....

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First Course

Field Salad Organic Mixed Green Salad
With Cheery Tomatoes, Toasted Pistachio and Cranberry

Organic Baby Butter Lettuce and Red Oak
Salad with Pear Tomatoes and Balsamic Vinaigrette

Organic Mixed Green Lettuce with Organic Goat Cheese
Frisee Salad with Olive, Brie Cheese, Walnut and Basil Olive Oil

Salad of Wild Smoked Salmon, Boursin Cheese ,
Organic Lettuces and Lemon Vinaigrette

Salad of Asparagus and Manchego Cheese, Truffle Vinaigrette

Fresh Tomato and Mozzarella Cheese with Basil Vinaigrette

Tarragon Crab Cake with Yellow Tomato Couli

Main Course

Petite Filet of Beef Au Poivre

Roasted Wild Salmon with Lemon Saffron

Roasted Breast of Capon with Morel Sauce

Grilled Organic Lamb Chop with Rosemary and Lemon

Petite Filet of Beef with Zinfandel Shallot Sauce

Seared Red Snapper with Olive and Tomato Sauce

Macadamia Nut Crusted Tuna with Citrus Sauce

Roasted Breast of Duck with Tamarind Figs Sauce

Stuffed Roasted Free Range Chicken Breast with Brioche, Thyme and Cherry

Mixed Grill with Petite Filet, Quail and Lamb Chop

Roasted Veal Loin with Lobster and Truffles



The following is a simple wedding menu.

Side Dishes

Basmati Rice
Roasted Garlic Mashed Potato
Snow Peas
Asparagus
Sautéed Mixed Vegetables
Potato Gratin
Sautéed French Green Beans with Sliced Almond
Sweet Mashed Potato
Pattie Pan
Baby Carrots
Roasted Organic Fingerling Potatoes
Sautéed Organic Baby Spinach

Dessert

White Chocolate Mousse Cake
Chocolate Amber with Mocha Sauce
Chocolate Truffle Cake with Crème Anglaise
Cream Burèle with Fresh Berries
Sliced Fresh Fruit with Raspberry Couli
Ribbon White and Dark Mousse Cake
Chocolate Cheese Cake with Crème Anglaise
Tiramisu
Fresh Organic Berries
Flourless Chocolate Cake
Dark Chocolate Mousse Cake
Pear Tart with Crème Anglaise

