



2008 Sample Wedding Menu Selections

Hors D' Oeuvres

(choice of three)

Artisan Cheeses with Fresh & Dried Seasonal Fruit, Toasted Walnut Bread

Medjool Dates Stuffed with Spiced Mascarpone

Brie with Strawberries on Brioche Crostini

Wild Mushroom Duxelle & Harley Farms Goat Cheese Crostini

Minted Pea Soup Shot with Crème Fraiche

Coconut Shrimp Lollipops with Apricot Ginger Dipping Sauce

Lemon Chicken Lollipops with Peach Ginger Dipping Sauce

Smoked Salmon & Caviar Mille-Feuille (Scalloped Potato)

Miniature Asian Crab Cakes with Wasabi Aioli, Cucumber Ribbon and Pickled Ginger

Ahi Tuna Tartare with Mango Brunoise on Jicama

Ginger Chicken Sate with Spicy Peanut Sauce

Beef Sate with Spicy Szechwan Sauce

Salad

(choice of one)

Baby Spinach, Gorgonzola Dolce and Fresh Raspberries with Candied Walnuts and White Balsamic Honey Vinaigrette

Farmer's Market Heirloom Tomatoes, Fresh Mozzarella and Basil with Aged Balsamic Reduction & Extra Virgin Olive Oil

Endive and Mache Salad with Pears, Walnuts, Buttermilk Blue Cheese and Champagne Syrup

Mixed Baby Greens with Mandarins, Jicama, Toasted Almonds & Cilantro-Lime Vinaigrette

Classic Caesar Salad with Crisp Romaine, Oven Fresh Croutons & Parmigiano Reggiano Cheese

Main Course

(buffet choose two, sit down choose two, plus vegetarian option)

Roasted or Grilled Orange & Basil Salmon with Citrus Beurre Blanc

Fig & Balsamic Marinated Pork Tenderloin with Red Onion Confit

Chicken Breast stuffed with Mozzarella, Sage & Prosciutto with Roasted Red Pepper Coulis

Seared Petite Lamb Chops with Salsa Verde

Roasted or Grilled Beef Tenderloin with Horseradish Cream

~Vegetarian Options~

Penne with Fresh Walnut Pesto, Lemon Zest & Shaved Parmigiano Reggiano Cheese

Portobello "Steak" with Herbed Goat Cheese, Tomato & Kalamata Olives, drizzled with Aged Balsamic Reduction

Side Dishes

(choice of one starch and one vegetable)

Roasted Herb de Sonoma Potatoes

Yukon Gold Mashed Potatoes with Fresh Chives

Creamy Mascarpone Polenta

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Roasted or Grilled Seasonal Vegetables with Rosemary

Sautéed Baby Spinach with Scallions & Lemon

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Fresh Artisan Bread & Organic Sweet Cream Butter