

SAMPLE WEDDING MENU

COCKTAIL HOUR

MIDDLE EASTERN DISPLAY
HUMMUS, BABA GHANOUSH,
MARINATED GOAT CHEESE, ASSORTED OLIVES
ROASTED RED PEPPERS, STUFFED GRAPE LEAVES
CARROTS, CELERY, RADISHES & PITA WEDGES

IMPORTED & DOMESTIC CHEESE BOARD
GARNISHED WITH SEASONAL FRESH FRUIT
GOURMET CRACKERS

WARM CRAB & ARTICHOKE DIP
WITH GARLIC CROUTONS

BUTLERED MENU

ASIAN DUCK CONFIT
SHEAF OF BELGIAN ENDIVE

MOROCCAN SPICED SWORDFISH

CHILEAN EMPANADAS

ROSEMARY MARINATED LAMB KEOBS

MINIATURE CRAB CAKES
CHIPOTLE MAYO

SAUSAGE IN PUFF PASTRY
HONEY MUSTARD

SMOKED SALMON & CAVIAR CANAPES

SCALLOPS WRAPED IN BACON

GRILL STATION

SALAD OF MIXED GREENS
ROASTED RED PEPPERS, TOASTED PINENUTS,
ARTICHOKE HEARTS, ROASTED MUSHROOMS, GOAT CHEESE
IN A BALSAMIC VINAIGRETTE

CHICKEN SATAY
SPICY THAI PEANUT SAUCE

PLEASE SELECT ONE OF THE FOLLOWING:

LONDON BROIL

SKIRT STEAK

FLANK STEAK

THE ABOVE ARE MARINATED IN RED WINE,
WORCESTERSHIRE SAUCE, A HINT OF SOY,
FRESH CRACKED PEPPER, CRUSTED GARLIC & EXTRA OLIVE OIL

GRILLED SEASONAL VEGETABLES
EGGPLANT, ZUCCHINI, YELLOW SQUASH,
RED & GREEN BELL PEPPER, MUSHROOM & ONION
FRESH HERBS, GARLIC & OLIVE OIL

ASSORTED DEMI ROLLS
SWEET CREAM BUTTER & HERBED OLIVE OIL

DESSERT & COFFEE MENU

ASSORTED HOMEMADE MINIATURE DESSERTS
TO INCLUDE:

BROWNIES, BLONDIES, PEANUT BUTTER BROWNIES
RASPBERRY BARS, LEMON SQUARES, SEVEN LAYER BARS
OATMEAL CHOCOLATE CHIP RAISIN COOKIES, CHOCOLATE CHIP COOKIES
ASSORTED BUTTER COOKIES

MILK & DARK CHOCOLATE DIPPED STRAWBERRIES

COMPLETE COFFEE & TEA SERVICE