



## SAMPLE "HEAVY HORS D'OEUVRES" WEDDING MENUS

*Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.*

### ***Mediterranean***

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#### **Passed Hors D'Oeuvres**

Shrimp Crostini  
Tiny Shortbreads with Parsley Pesto and Goat Cheese

#### **Tabled Presentation**

Antipasto Presentation includes the following: Roasted Peppers, Zucchini, and Eggplant, Marinated Mozzarella and Goat Cheese, Green and Black Olives, Prosciutto Crudo and Tuscan Salame, Marinated Mushrooms and Artichoke Hearts, Tomato-Basil Bruschetta and a variety of Breads  
Chicken "Saltimbocca" rolled with Prosciutto, Sage and Fontina Cheese  
Poached Salmon with Aioli and Black Bread  
Marinated Tortellini with Red Pepper Pesto  
Ricotta Salata and Spinach Pastries  
Assortment of Seasonal Fruit

### ***Asian***

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#### **Passed Hors D'Oeuvres**

Jao Zi (Pork Dumplings) with Soy-Scallion Dipping Sauce  
Phyllo Cups with Crab, Ginger, and Lime

#### **Tabled Presentation**

Hoisin Pork Tenderloin Sandwiches with Napa Slaw  
Fresh Vegetarian Spring Rolls with Clear Asian Sauce  
Grilled Skewers with Dipping Sauces such as Asian Pesto Shrimp, Chicken Satay with Peanut-Ginger Sauce, and Thai Beef with Hot and Sweet Sauce  
Shiitake Mushroom and Leek Rolls with Mint Dipping Sauce  
Jasmine Rice Cakes with Smoked Salmon and Wasabi  
Assorted Fresh Fruit and Cheese Presentation served with Crackers

### ***Southwestern***

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#### **Passed Hors D'Oeuvres**

Shrimp and Cilantro Pesto Quesadillas  
Pork Empanadas

#### **Tabled Presentation**

Hot Crab, Artichoke, and Jalapeño Dip with Pita Triangles  
Tequila-cured Salmon with Whole Grain Mustard Cream  
Chicken Skewers with Corn and Grilled Pepper Relish  
Barbecued Ribs with Peanut-Chipotle Sauce  
Chips and Salsas such as Black Bean Mango, Grilled Vegetable and Tomato-Cilantro  
Fresh Fruit and Assorted Cheese Presentation served with Crackers