



MIDSUMMER WEDDING MENU

Reception and Buffet Menu

RECEPTION

Beverages

Bar Setups and Fruit
Cosmopolitan Martinis
Prestige Toques et Clochers Vin de Pays de la Haute Valle de l'Aude 1999
Prestige Toques et Clochers Chardonnay 1999 Appellation Limoux
Roederer Estate Champagne
Sparkling Cider, Imported and Domestic Beer
San Pellegrino Sparkling Water with Lime

Passed Hors D'Oeuvres

Beef Tenderloin, Arugula, Tapenade and Parmesan Canapé
Crab Cakes with Smoked Tomato Rémoûlade and Pickled Shrimp
Shortbreads with Parsley Pesto & Goat Cheese

TABLED PRESENTATIONS

Station One

Grilled Shrimp Skewers with Chili Lime Aioli
Wild Boar Sausage Quesadillas and Green Chili Quesadillas (cooked tableside) with Cilantro Salsa and Sour Cream
Black-eyed Pea and Corn Fritters
Grilled Vegetables with Sweet Red Pepper Pesto

Station Two

Oriental-marinated Grilled Quail Quarters
Pan-seared Tuna with Seaweed Slaw, Pickled Ginger and Wasabi with Wonton Crisps
Vegetable Stir-fry over Jasmine Rice
Vietnamese Spring Rolls with Dipping Sauce

Station Three

Marinated Lamb Kabobs with Mint Pesto
Portobello, Eggplant and Gorgonzola Crostini with Walnuts
Assorted Oil-cured Olives
Provençal Tomato Tartlets
Spinach Ricotta Salata Pastries

Station Four

Presentation of Assorted Cheeses, to include Manchego with Fresh Fruit
Brie with Dried Apricots and Pistachios
Saint André Torte with Sun-dried Tomato and Purple Basil
Rustic Breads and Assorted Crackers
The Catering Company Blend Decaffeinated Coffee