



SAMPLE SERVED DINNER 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.

Spring Weddings

Passed Hors D'Oeuvres

Artichoke Bottoms stuffed with Herb Cheese

Lemon Saffron Chicken Brochettes

Dinner Suggestion I

Mixed Greens with Goat Cheese Croutons, Heirloom Tomatoes, and Mustard Vinaigrette

Grilled Salmon Paillard with Basil Aioli served on Mirepoix Rice with Grilled Asparagus

Bread and Sweet Cream Butter Rosettes

Dinner Suggestion II

Marinated Asparagus with Roasted Peppers, Black Olives, Chopped Egg, Shaved Parmesan and Basil Chive Vinaigrette

Grilled Chicken Breast with Arugula-Orange Sauce served with Roasted Lemon Potatoes and Seasonal Vegetables

Bread and Sweet Cream Butter Rosettes

Fall Weddings

Passed Hors D'Oeuvres

Crab, Lime, and Ginger in Phyllo Cups

Shiitake and Artichoke Skewers

Dinner Suggestion I

Asian Pesto Grilled Shrimp served on Romaine Ribbons

Marinated Asian Pork Tenderloin with Sweet Potato and Five Spice Apples accompanied by Haricot Verts and Chive Oil

Bread and Sweet Cream Butter Rosettes

Dinner Suggestion II

Butternut Squash Soup with Crème Fraîche

Grilled Beef Tenderloin in Cabernet Sauce with Roquefort Mashed Potatoes and Winter Root Vegetables

Bread and Sweet Cream Butter Rosettes