

Destination Weddings

Menu Selection #4A

Appetizers:

These can be tray passed or displayed on a table

Please select (4) of the following:

French Baked Brie/Herbed Crostini, sliced Pears, chilled Grapes, Apples and Cranberry Chutney

Crystal Shrimp Cocktail Shooters with Lemon Wedges

East Coast Crab Cakes with Remoulade Sauce

Tequila Grilled Prawns Chipotle Cocktail Sauce

Smoked Salmon with Dill Cream Cheese, Capers, marinated Onions and Dark Bread

Grilled and sliced fresh Coralitos Sausages served with sliced Baguettes, Chutney, Honey Mustard with Roasted Peppers and Course Ground Mustard

Around the World Imported Cheese display with Assorted Crackers & Breads

Peppered Filet Mignon on a Crostini with Horseradish Cream
Seasonal Fresh Fruit (Seasonal)

Dinner Entrée:

Please select (2) of the following:

Wild Coho Salmon served with a Honey/Wasabi Lime Glaze

Tuscan Chicken: Boneless breast of Chicken stuffed with Goat Cheese, Feta, Basil & Sun Dried Tomatoes, in a Lemon and White Wine Cream Sauce

Filet Mignon: Tenderloin of Beef with a pure Cabernet Sauvignon Reduction

Rosemary grilled Lamb with Minted Salsa

Castroville Chicken simmered with Artichokes, Herbs and Wine

Miso-glazed Halibut with marinated fresh Asparagus Spears

Mahi Mahi served with Lobster Cream Sauce or Wine & Herb Sauce

Thai Coconut Chicken; Seared and braised with Lemon, Coconut and a touch of heat

For the Vegetarian:

Tri-Colored Stuffed Peppers- Medallions of Red, Yellow and Green Peppers filled with Wild Rice, Sun-dried Tomatoes, toasted pine nuts

Portobello Mushrooms stuffed with Spinach, Cream Cheese, Parmesan, Water Chestnuts and Garlic

Carving Station:

Herb Crusted Tenderloin of Beef: Angus Tenderloin of Beef covered with herbs, grilled served with horseradish sauce

Fig Stuffed Pork Loin with Apricot and Zinfandel sauce
Encrusted Prime Rib

Accompaniments Please select (1) of the following

Martini Mashed Potato Bar

Candied Yams with honey glazed apples and brandy sauce

Basil Roasted Petite Red Potatoes

Potato Wedges with melted imported cheeses, bacon and fresh chives

Stuffed Twice Baked Potatoes with 3 cheeses seasoned in lemon pepper

Delicate Rice Pilaf in a mushrooms and water chestnuts

Hot Vegetables:
Please select (1) of the following:

Mixed Vegetables: Asparagus, Carrot, Green Beans/ Red Bell Peppers
sautéed in EV Olive Oil

Fresh Spears of Asparagus drizzled with Hazelnut Oil

Green and Yellow Beans with Wild Mushrooms sprinkled with Almond Slivers

Maple - Ginger Glazed Carrots

Grilled Vegetables: Assorted of fresh Vegetables (In Season)
Italian Zucchini, Tomatoes, Onions, in Imported Cheeses and Roasted Garlic

Salad Selections:
Please select (2) of the following:

Mushroom Salat Exocita; Mixed Baby Greens with Baby Corn, Wild, Olives,
Mushrooms and Olive Oil Balsamic Dressing.

Steak and Goat Cheese Salad; Angus Sirloin mixed with Greens, topped with
Tomatoes, Imported Goat Cheese and Onion Rings.

Mixed Lettuces, Port Drunken Currants, Almonds and Goat Cheese Medallion, Topped
with Parsnips and Pear Vinaigrette.

Classic Caesar Salad: Baby Hearts of Romaine served with Imported Italian Parmesan
Cheese, Croutons and Caesar dressing.

Wine Barrel Salad: Assorted field Greens with crumbled Feta Cheese, dried

Cranberries, Candied Pecans, and Walnuts tossed with a Special Wine dressing.

*All dinners include a large display of fresh Rolls and Butter

The above menu quote includes delivery, set up, china plates, and silver ware

*** All of our displays are decorated according to your colors and/or theme, serving personnel to serve buffet included in quote