

Plated Wedding

Entrees

Braised Beef Short Ribs in a Port Wine Reduction
served with a mushroom fresh herb risotto cake & grilled asparagus

Poached Halibut with fava beans, corn and mushrooms
in a lobster cream sauce served with a mushroom and fresh herb risotto cake

Torre di Melanzane
a tower of eggplant, fresh mozzarella, pesto & roasted tomato
served on a bed of Capellini with a pesto aioli

Butlered Hors D'oeuvres

Pulled Pork - on a corn bread canapé with fresh corn & a hint of Jalapeño

Curried Chicken Salad Cups - cubed chicken with dried cranberries, scallions & celery
in a homemade curry dressing, served in a fillo cup

Shrimp Ceviche Spoons - shrimp with avocado, cucumbers, red onion, lime juice,
& cilantro nestled in a small serving spoon

Eggplant Napoleon Cups - roasted eggplant, tomatoes, feta cheese, & basil finely chopped
and stuffed into puff pastry cups

Salad Plate

Mesclun Salad - mesclun greens with dried cranberries, shaved red onion,
gorgonzola cheese, & toasted almonds tossed in our house made balsamic vinaigrette

Dessert

Assorted Sorbets - served martini glasses, garnished with fresh fruit

Coffee and Tea Service

Assorted Herbal and Regular Teas

Regular and Decaf Coffee

