



Wedding Buffet Dinner

Passed Hors d'Oeuvre

Portabella Crostini

Marinated and Grilled Portabella Mushrooms,
Fire Roasted Red Peppers and Gorgonzola
On Garlic Toast

Provençal Tuna

Albacore Tuna, Capers,
Flat Leaf Parsley, Red Onion and Artichoke Hearts
In Petite Phyllo Cups

Melon and Prosciutto

Ripe Summer Melon Wrapped with Cured Italian Ham

Dinner

Focaccia Chicken

Tender Flanks of Chicken Breast Pieces
Dipped in Focaccia Bread Crumbs,
Mediterranean Almonds and Fried Sage
Served with Roasted Red Pepper Romesco
On a Bed of Sliced Lemons

Shrimp Spiedini

Skewered Large Prawns
Brushed with Garlic and Herb Infused Olive Oil
Fire Grilled and Finished with a Red Pimento

Ricotta Polenta Torta

Layers of Leafy Spinach, Creamy Ricotta and
Stone Ground Polenta

Haricot Vert Salad

Griddled Petite Green Beans Tossed in Balsamic Dressing

Oven Roasted Beet Salad

Sliced Summer Beets Crowned with Orange Sections
In a Citrus Vinaigrette

Large Crusty Bread Basket

Rosemary Olive Oil for Dipping