



## ***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*

PEAS 'N POD CATERING

1314 APACHE AVE., SANTA FE, NEW MEXICO 87505 TEL: 505-438-2877 FAX: 505-438-2876

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