



Plated Wedding Dinner

Passed Hors D'Oeuvre

Portabello Crostini

Marinated and grilled Portabello mushrooms
Fire-roasted red peppers and Gorgonzola
On garlic toast

Provençal Tuna

Albacore tuna, capers, flat-leaf parsley, red onions 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 breadcrumbs, 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

With rosemary olive oil for dipping

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Thumb Bites

Spicy paprika-cruste beef tenderloin
Layered with sweet 100s and cornichons
On small garlic toasts

Tandoori Teasers

Yogurt- and curry-marinated chicken
Fried (or fired?) on a stick
Lime pickle chutney dip

Roasted Beet, Feta and Orange Salad

Nested on crisp jicama

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Market Salad

Sliced summer heirloom tomatoes
With a dollop of house-made goat ricotta
Accented with micro greens and fresh herbs
Splashed with prosecco-balsamic vinaigrette

Chilled Corn Soup

Puree of sweet summer corn
In a creamy soup
Drizzled with basil oil

Mediterranean Branzino

Delicate and flaky white fish fillet
With lemon, caper and artichoke beurre blanc
(chicken also available)

Cremini Mushroom Risotto

Sautéed Farmer's Market Vegetables

Bakery Rolls and Butter

Almond Butter Cake

With a scoop of house-made peach ice cream