

WEDDING MENU

HORS D'OEUVRES



Gold, Platinum & Diamond Selection HOT

Crispy Vegetable Spring Rolls with Plum Sauce

Vegetarian Samosas with Chili Sauce

Breaded Chicken Tenders with Spicy Honey Mustard Sauce

Mini Goat Cheese Pizza

Mini Egg Rolls with Hoisin Sauce

Vegetarian Quiche Lorraine

Coconut Breaded Shrimp with Tartar Sauce

Sausage Rolls with Puff Pastry

Oriental Crab Cakes

Chicken Brochettes

Beef or Chicken Kebob

COLD

Shrimp Cocktail with Sauce

Assorted Cheese Canapes

Smoked Salmon Rosettes

Bruschetta with Goat Cheese and Wild Mushrooms

Bocconcini & Tomato Skewer with Fresh Basil

APPETIZERS



Gold & Platinum Selection

Broiled Escalope of Salmon

On a bed of rice with a citrus butter sauce

Diamond Selection

Warm Wild Mushroom Purse

Served in phyllo pastry with a sherry cream

Salmon en Croute

With lemon butter sauce

Sautéed Garlic Shrimps

Served with cavatappi pasta & tossed with basil & tomato

ANTIPASTO PLATES



Gold & Platinum Selection

Traditional Antipasto Plate

Slice of Milanese salami, capriole, prosciutto, feta cheese,
black & green olives & pickled vegetables

Prosciutto & Melon Antipasto Plate

Prosciutto & melon, provolone, grilled eggplant, peppers & zucchini, black & green olives

Diamond Selection

Seafood Combo Antipasto Plate

Prosciutto, melon, marinated seafood, grilled eggplant, peppers & zucchini, a slice of tomato,
bocconcini, black & green olives

Shrimp Cocktail

Served with cocktail sauce

SOUPS



Gold & Platinum Selection

Roasted Tomato & Fennel

With pesto drizzle

White Beans and Kale Minestrone

With basil oil

Classic Chicken Noodles

Cream of Leek & Yukon Gold Potato

Sweet Pea with Mint & Cream

Diamond Selection

Red Pepper Bisque

Sprinkled with roasted shallots

Signature Roasted Butternut Squash & Apple Soup

With maple syrup & chives

Miso Soup with Chicken Wantons and Lemongrass

Manhattan Corn & Shrimp Chowder

SALADS



Gold & Platinum Selection

Garden Salad

Signature Salad

Mixed California greens with mandarin segments, & orange-Dijon vinaigrette

Caesar Salad

With crisp romaine lettuce, homemade croutons & creamy garlic dressing

Greek Salad

Romaine lettuce, tomatoes, cucumbers, black olives, red peppers,
feta cheese in olive oil vine vinaigrette

California Tender Baby Greens

Tossed in a raspberry vinaigrette sprinkled with toasted almonds

Spring Salad

Mixed California greens with radicchio topped with raspberry
vinaigrette & toasted almonds

Fall Salad

Mixed salad of organic greens, mandarin segments,
toasted almonds & maple balsamic vinaigrette

Summer Salad

Mixed California greens tossed with teardrop tomatoes & julienne of red peppers with
maple balsamic vinaigrette

Diamond Selection

Signature Arranged Salad

Medley of assorted field green in radicchio cup, marinated bocconcini & Roma tomato slices, goat cheese crouton & maple balsamic vinaigrette

Baby Spinach Salad

Garnished with red pepper, candied walnuts, goat cheese & balsamic vinaigrette

PASTAS & RISOTTOS



Gold & Platinum Selection

Ricotta & Spinach Cannelloni

Topped with tomato sauce & mozzarella

Rose Penne Pasta

Tossed in a fresh rose tomato basil sauce with sundried tomatoes & black olives

Wild Mushroom Risotto

With pecorino cheese

Risotto with Marinated Artichoke Hearts

Diamond Selection

Agnolotti Pasta (Meat or vegetarian stuffing with basil tomato or pesto cream sauce)

Clams & Chorizo Farfalle (With peppers in a roasted tomato sauce)

Seafood Risotto (With fennel in a tomato sauce)

ENTRÉES



Gold Selection

Grilled Chicken Breast

With red wine sauce

Chicken Parmigiana

Breaded chicken breast sautéed in tomato sauce with parmigiana cheese

Grilled Chicken Scaloppini

Scaloppini brushed with Dijon mustard & topped with herb crust and red wine sauce

Prime Rib au Jus

With creamy horseradish

Roast Beef au Jus

With creamy horseradish

Marinated Grilled Atlantic Salmon

Served with citrus or champagne butter sauce

Rainbow Trout Fillet

In a lemon & caper sauce

Roasted Boneless Lamb Leg

With a red wine sauce

Roasted Pork Loin

Stuffed with cornbread, dry fruits & herbs with Madeira wine sauce

Platinum Selection

Breast of Capon

Stuffed with goats' cheese & fine herbs in balsamic glaze

Lemon & Thyme Infused Grilled Cornish Hen with a citrus sauce

Grilled New York Cut Sirloin Steak

with light peppercorn sauce

Rib Eye Steak

with a light cognac sauce

Veal Parmigiana

Breaded veal sautéed in tomato sauce with cheese

Dijon Herb & Garlic Crusted Rack of Lamb

Pork Medallions

With woodland mushrooms sauce

Combo of Roast Beef au Jus & Chicken Breast

Combo of Escalope of Salmon- Chicken or Beef Medallion

Diamond Selection

Roasted Veal Tenderloin

With wild mushroom sauce

Filet Mignon

With portobello mushrooms, accented with cognac sauce

Beef Wellington

Topped with mushroom duxelles

Tuscan Styled Veal Chop

Seasoned & grilled in marsala wine sauce

Sea Bass Fillet with Braised Fennel

With a balsamic vinegar reduction

Atlantic Halibut

with Cilantro Lime

Surf & Turf

Fillet mignon with lobster tail or Tiger shrimp

New York Steak & Tiger Shrimp

Trio of Tiger Shrimp, Lamp Chop & Grilled Chicken Breast

VEGETARIAN



Bento Box with Tempura Vegetables & Avocado & Mango Sushi Rolls

Woodland Mushroom & Goat Cheese Strudel

With a sherry cream sauce

Vegetarian Lasagna

Grilled Vegetable Tower

With mozzarella

Agnolotti Pasta

With basil tomato or pesto cream sauce

Mushroom or Artichoke Risotto

Porcini, oyster & shitake

Warm Wild Mushroom Pouch

In phyllo pastry with sherry cream

Tofu Pad Thai

With bean sprouts & cilantro

SIDES



STARCH

Roasted Red Potatoes (With rosemary, garlic, and olive oil)

Parisienne Potatoes

Baked Potatoes with Sour Cream & Chives

Garlic Mashed Potatoes

Scalloped Potatoes

Gratinee Yukon Gold (With basil)

Yorkshire Pudding

RICE

Rice Pilaf

Spanish Rice

Wild Mushroom Rice

Vegetarian Fried Rice

Saffron Basmati Rice

Vegetable Pulao Rice

VEGETABLES

Glazed Baby Carrots

Broccoli & Baby Carrots

Jardinière of Vegetables

Grilled Medley of Vegetables

Colorful Spring Vegetable Bundles*

DESSERTS & SWEET TABLES



CAKES

Cheesecake

New York, Cherry, Blueberry, Chocolate, or Strawberry Swirl

Tiramisu Cake (With a duo of fruit caulis and berries)

Super Caramel Crunch Cake

Caramel Latte Cake

Chocolate Truffle Cake

Carrot Cake

Strawberry Shortcake

Mousse Cakes

Mango, Raspberry, Lemon or Black & White Chocolate

Chocolate Mousse Bombe

Red Velvet Cake

Mocha Torte

Super Caramel Crunch Cake

Trio Dessert Sampler

FROZEN DESSERTS

Variety of Ice Creams

Variety of Sherbets

French Vanilla Ice Cream Crepes (Garnished with fresh berries & raspberry coulis)

Fruit-Shaped Ice Cream

Kulfi Ice Cream

Chocolate Zabajone Tartufo

Chocolate Raspberry Tartufo

With fresh berries and crème anglaise

Passion Fruit Tartufo

Chocolate Caramel Bombette

Vanilla Raspberry Cuore Freddo Tradizionale

FRUITS & CUSTURDS

Fruit Salad

Fruit Salad & Ice Cream

Fruit Salad & Custard

Mango or Pineapple Fluff

Gulab Jamun/Waffle Ball

Payasam/Kheer/Rice Pudding

PLATTERS



SAVOURY

Cheese Platter

International and domestic cheeses, dried fruits crackers & assorted country bread

Olive & Pickle Platter

Deluxe Crudité Basket (With a variety of dips)

Open Face Sandwich Platter

Ham & cheese, smoked salmon, smoked chicken, roast beef, tuna & egg salad

Sushi Bar

Antipasto Bar

An assorted selection of deli meats, cheeses, fresh fruit, shrimp pyramid, salads & grilled vegetables

Beef & Chicken Satay Bar (With homemade dips and glazes)

SWEET

Signature Dessert Platter

An assortment of cakes, tortes, French & Italian pastries, tarts, squares, chocolate-dipped strawberries

Mirrors of Carved Fresh Fruit

Venetian Sweet Platter

A variety of cakes, French & Italian pastries, petit fours, gourmet cookies, mirrors of carved fresh fruit, squares, tarts

LATE-NIGHT TABLE OPTIONS



Sandwich Station

Assorted open-faced sandwiches, ham & cheese, smoked salmon, smoked chicken, roast beef, tuna & egg salad

Midnight Delicatessen

European cold cuts, imported and domestic cheese with crusty bread and crackers

Mini Pizza Station

Assorted mini pizzas; four cheese, pepperoni, goat cheese, tomato & basil, Italian sausage, zucchini, polenta pizza

Mini Sliders

Mini burgers, mini hotdogs, assorted condiments, relishes & toppings

Mexican Station

Soft tortilla shells, crispy tacos, nacho platters, jalapeño poppers with chipotle hot sauce

Poutine Station

Yukon Gold fries with cheese curds & demi jus

Seafood Bar

Clams, grilled shrimp, steamed mussels, snow crab, lobster tail, shrimp pyramid with cocktail sauce & assorted mayo's

Venetian Sweet Table

A variety of cakes, French & Italian pastries, petit fours, gourmet cookies, mirrors of carved fresh fruit, squares, tarts

Chocolate Fountain