

Classic Wedding Menu

Passed Hors D'oeuvres

Caprese Skewer

Cherry tomato, fresh mozzarella & basil, drizzled with herbed olive oil

Crab-stuffed Deviled Eggs

A twist on the classic deviled egg, filled with jumbo lump crab & mascarpone cheese

Wild Mushroom Bruschetta

Roasted portobello mushrooms and seasoned artichoke tapenade, with melted goat cheese

Lobster & Brie Quesadillas

Garnished with scallions

Beef Tenderloin Skewers

Grilled, marinated in ginger-garlic

1st Course

Spring Mix Salad

Topped with candied walnuts, mandarin oranges, goat cheese, & raspberry vinaigrette

Basket of freshly baked rolls, focaccia & flatbread, served with truffle butter

Entrée

Duet of Petit Filet & Macadamia-crusted Halibut

Offered with roasted garlic mashed potatoes & truffle-scented roasted asparagus

Dessert

Cappuccino Panna Cotta

Italian custard, with fresh fruit in a martini glass

Signature Cocktail

Rosé champagne, garnished with fresh berries