



254EA

{ CATERING }

*Formal Wedding
Sample Menu*



Formal Wedding Menu

Tray Passed

Pork Belly & Smokey Blue Berry Jam Sliders

Lamb Lollipops, Pesto

Tuna Poke, Wakami Sesame Salad, Rice Cracker
Crumbs

Steak Carpaccio, Garlic Peppercorn Aioli

Stationed

Shrimp Bar

Ice Sculpture

Jumbo Shrimp, Lemons, Zesty Cocktail Sauce

Deluxe Antipasto Table

Chef's Extravagant Display of Imported and Domestic Cheeses, Imported Italian Meats, Fresh Seasonal Fruits, Fresh Vegetable Crudite With Ranch Herb Dip, Assorted Italian & Greek Olives, Mozzarella Salad With Fresh Basil & Virgin Olive Oil, Homemade Spinach & Artichoke Dip, Italian Marinated Grilled Vegetables of Eggplant, Squash & Zucchini, Warm Artisan Breads & Crackers

Dinner

Beet Salad

Arugula, Red Onion, Mozzarella Cheese, Fresh Beets, Orange
Slice, Kosher Salt, Pepper, & Fresh Squeezed Lemon

Duet of

Shrimp Scampi

Filet Mignon, Merlot Demi

Mashed Potatoes, Sea Salt & Truffle Oil Asparagus Spears

Eggplant Stack

Penne Marinara