



SPRING WEDDING MENU

Passed Hors d'oeuvres

Citrus Grilled Shrimp with Cilantro Chipotle Dipping Sauce
Scallop, Radish, Grapefruit Ceviche, Cucumber Cup, Avocado
Baked Artichoke and Parmesan Soufflé on Brioche
Scallion Crepe Bundle with Mediterranean Lentil Salad
New Zealand Lamb Chops with Arugula Pesto Crust
Beef Tenderloin Crostini, Red Onion Jam, Horseradish Cream

First Course

"Deconstructed" Caesar Salad
Baby Romaine Leaves | Burrata Cheese | Balsamic | Oil Cured Tomatoes | Caesar Vinaigrette
Cara Cara Orange and Golden Beet Salad | Shaved Fennel | Pickled Red Onions | Kalamata Olives |
Shaved Ricotta Salata | Micro Arugula | Red Wine- Extra Virgin Olive Oil Vinaigrette
Fresh Baked Rolls | Scones | Lavash | Focaccia | Butter | Pink Sea Salt

Entrée

Pan Roasted Breast of Chicken | Parmesan Risotto Cake | Sauté of Seasonal Vegetables |
Lemon Rosemary au Jus
Beef Tenderloin | Cabernet Reduction | Parmesan Potato "Cakes" | Pea Purée | Garlic Chips and Chives
Seared Salmon | French Beans | Saffron Gnudi | Endive Marmalade

Vegetarian Entrée

Wild Mushroom Ravioli | Grilled Shiitake | Charred Cherry Tomatoes | Shaved Asparagus | Parmesan
Curls | Truffle au Jus

Dessert

Italian Torte | Olive Oil Cake | Basil Mousse | Strawberry Gelée | Balsamic Reduction |
Strawberry Sauce