

2941 Weddings

PASSED HORS D'OEUVRES SELECTIONS

VEGETARIAN

Spanakopita, ricotta scented white truffle
Wild mushroom, Fontina cheese sandwich
Mini caramelized onion pizza, thyme, olive oil
Carrot-coriander spring roll, avocado, green papaya, pineapple sauce
Parmesan gougère, black truffle salsify
Butternut squash spiced tart
Cucumber salad, red romaine, apple cider vinaigrette

FISH

Salted codfish, potatoes, gribiche sauce
Warm crab tartelette, blue crab bisque, tarragon
Crispy breaded shrimp, feta cheese, harissa spice, cilantro
Sea scallops a la plancha, miso glaze, rice vinegar
Smoked salmon quiche, leek, red pepper salad

RAW:

Smoked salmon, mille-feuille, dill
Yellow fin tuna, shallot red wine jam
Oyster simply served with cocktail sauce
Hamachi tartar, pickled watermelon, togarashi pepper

MEAT

Chicken quesadillas with jalapeño, cilantro and pepper jack cheese
Rosemary lamb kebab, mint-yogurt sauce
Crispy sweetbread dumpling, carrot, orange zest
Fried smoked duck dumpling, spicy pineapple sauce
Roasted black mission fig and bacon
Grilled pork sandwich, honey mustard mayonnaise
Grilled chicken satay, ginger, yellow curry, coconut-peanut sauce

STATIONARY HORS D'OEUVRES SELECTIONS

Crudités

raw and pickled seasonal vegetables served
with dipping sauce

Smoked Salmon Tartar

with traditional garnishes to include blinis, red
onions, chopped eggs, crème fraîche and
toast points

Warm Brie & Prosciutto

roasted pine nuts, olive Niçoise
with home made crostini

Deviled Quail Egg Sandwiches

on white toast

Cheese Board

Brie, Fourme d'Amber, and Petit Billy
served with our homemade breads
and fresh fruit

Shrimp Cocktail

with cognac mayonnaise
on brioche buns

Hummus & Pita Bread

served with tzaziki sauce

Marinated Olives

rosemary, harissa, lemon thyme, basil,
Provencal