

# ELITE EVENTS CATERING TAMPA BAY

## FALL WEDDING MENU

### Passed Appetizers

Wild Mushroom Tart, Truffle Aioli, Fresh Chives (veg)

Three Cheese Arancini with Butternut Squash and Parmesan (veg)

Mini Duck Spring Rolls, Lime Chili Dipping Sauce

Beef Carpaccio, Crostini, Horseradish Crema, Fried Capers, Microgreen, Balsamic Glaze, Truffle Salt

Seared Sea Scallops with Crispy Pancetta and White Birch Gastrique (gf)

## Custom Buffet Style Dinner

### Contemporary Wedge Salad

Crumbled Blue Cheese, Crispy Pancetta, Panko-Crusted Onion Rings, Heirloom Tomatoes, Watermelon Radish, Pink Peppercorn-Buttermilk Dressing, Micro Greens

Assorted Warm Dinner Rolls and Whipped Herb Butter

Hand Carved Grilled Beef Tenderloin with Creamy Horseradish Sauce

Panko Crusted Grouper Filets with Mediterranean Citrus-Fennel-Olive Salad and Lemon Beurre Blanc

Roasted Haricot Vert and Portobello Mushrooms with Caramelized Shallots

Creamy Mashed Yukon Gold Potatoes with Fresh Chives

### Wedding Cake

Ice Cream Sundae Bar

