

SPRING WEDDING MENU

Passed Appetizers

Lemongrass-Ginger Indo-Chinese Chicken Meatballs with Hoisin and Toasted Sesame Seeds (gf)

Caribbean BBQ Braised Beef Mini Tacos with Queso Fresco and Micro Cilantro (gf)

Citrus Poached Shrimp Lollipops with Casamigos Blanco-Key Lime Cocktail Sauce (gf)

Crispy Vegetable Spring Rolls with Sweet Thai Chili Dipping Sauce (gf)

Cheese and Charcuterie "Cones" with Manchego, Salami, White Cheddar, Olive and Golden Berry

Custom Seated Dinner

"Elite" Rainbow Caesar

Thinly Sliced Heirloom Carrots, Shaved Brussel Sprouts, Radicchio, Romaine, Parmesano Reggiano, House Caesar-White Balsamic Vinaigrette, Toasted Panko Crouton Crumbles

Assorted Warm Dinner Rolls and Whipped Herb Butter

Guests Choice Entree

Sous Vide Beef Tenderloin Filet with Rosemary-Port Wine-Veal Demi Glace

Frenched Bone-In Chicken Breast with Lemon-Herb White Wine Sauce

Panko Crusted Atlantic Salmon with Creamy Horseradish-Dijon Sauce

Accompanied by:

Oven Roasted Yukon Gold Potatoes with Brown Butter, Chives and Fresh Parsley
and Seasonal Vegetable Bundle with Sea Salt and Lemon Zest

(gf)

Wedding Cake

Accompanied by Assorted Mini Desserts

