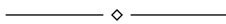


SAMPLE WEDDING MENU

PASSED HORS D'OEUVRES

Crostini Tomato Basil Bruschetta
Beef Tenderloin ~ horseradish cream, rice cracker
Tuna Poke ~ sesame-soy wasabi crema, wonton crisp
Edamame Pot Sticker ~ spiced soy
Shrimp Spring Roll ~ vegetables, sweet chili sauce



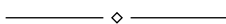
STATIONARY DISPLAYS

Chef's Selection Charcuterie Board
Chef's Selection of Three Dry-Cured Meats ~ stone-ground mustard, balsamic caramelized onion jam, cornichons, caper berries, marinated olives

Chef's Selection Cheese Board
Chef's Selection of Three Artisanal Cheeses ~ seasonal jam, house-made mustard, grapes, candied nuts, dried fruits, assorted breads and crackers

Spreads and Breads

Roasted-garlic hummus, tzatziki, creamy pesto, house ricotta with lavender honey, olive tapenade, assorted bread basket



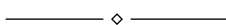
SERVED DINNER

Salad

Fruit and Nut ~ field greens, candied walnuts, crumbled blue cheese, shaved red onions, dried cherries, sherry vinaigrette

Choice Entree

Pan-Seared 8 oz. Beef Tenderloin ~ potatoes au gratin, demi-glace
Crab Cake ~ roasted corn puree, asparagus risotto



COFFEE AND PASTRY DISPLAYS

Illy Coffee and Accompaniments

Pastries

Mini Lemon Meringue Tartlets
Petite Creme Brulee
Double-Chocolate Pidy Bites
Chocolate-Covered Strawberries
Macaroons

