

STATIONED HORS D'OEUVRES & DINNER STATIONS

CARVING STATION (ATTENDED)

GARLIC & PESTO ROAST BEEF WITH HORSERADISH AND MUSTARD SAUCE

HERB ENCRUSTED TURKEY WITH CRANBERRY AIOLI

ARTISAN ROLLS

SLIDERS

BEEF AND BLACK BEAN SLIDERS WITH CONDIMENTS, FRESH ROLLS, CONDIMENTS AND SRIRACHA COLE SLAW AND PICKLES

ASIAN FRIED RICE AND COCONUT CHICKEN MARTINI (ATTENDED)

GRILLED PINEAPPLE AND SPICY FRIED RICE

SERVED IN A MARTINI GLASS TOPPED WITH FRIED COCONUT CHICKEN, WITH A TANGY SWEET & SOUR SAUCE

BASKETS OF WONTON CRISPS

DIPPING SAUCES, CHOP STICKS & FORTUNE COOKIES

SANTA MONICA FRUIT STAND

PAPAYA, CUCUMBER, CANTALOUPE, PINEAPPLE AND HONEY DEW CUT SPRINKLED WITH CHILI & LIME

GRILLED & ROASTED VEGETABLES

COLORFUL ARRAY OF SEASONAL OFFERINGS

TACOS

HARD & SOFT TACO SHELLS; BEEF AND VEGETARIAN CRUMBLES, SHREDDED LETTUCE, CHOPPED TOMATO & ONION,

GUACAMOLE & SALSA

SUSHI

ASSORTMENT OF MAKI AND SUSHI, SALMON, TUNA, MOCK CRAB MEAT AND VEGETABLE ROLLS

PICKLED GINGER, WASABI AND SOY SAUCE

PHO STATION (ATTENDED)

CHICKEN, BEEF OR TOFU COOKED TO ORDER WITH BROTH, RICE NOODLES CHILES, LIME, HERBS AND CONDIMENTS

SESAME NOODLES

NOODLES IN TAKE-OUT CONTAINERS WITH ASSORTED TOPPINGS: CHOPPED GREEN ONIONS, SESAME SEEDS, CRYSTALIZED GINGER, BEAN SPROUTS

CALIFORNIA SALAD

COLORFUL DISPLAY OF LETTUCES AND GREENS, TOPPINGS OF FRESH AND MARINATED VEGETABLES, SEEDS, NUTS & DRIED FRUITS

MEDITERRANEAN MEZE TABLE

TURKISH SALAD, HUMMUS, BABGANOIJ, TABOULI, ROASTED TOMATOES AND OLIVES WITH ASSORTED BREADS

MINI PIES

CHICKEN POT PIE, SAVORY MUSHROOM PIE, BEEF OR LENTIL SHEPHERD'S PIE

WEDDING MENU



PASSED HORS D'OEUVRES

PAN SEARED SESAME TUNA & EDAMAME SALAD IN PASTRY CUP

FRANKS IN BLANKETS

HOT & CRUNCHY CHICKEN WITH GINGER INFUSED DIP

BACARDI BATTERED CHICKEN WITH PINEAPPLE GLAZE

CHICKEN SATAY

VEGETARIAN STUFFED MUSHROOMS

CAULIFLOWER FRITTERS WITH MINT AIOLI

RED CURRY AND COCONUT MEATBALLS

CORN CHIPS WITH TOMATO RELISH AND BASIL PESTO

BEEF TERIYAKI

BEEF SATAY

BEEF KNISHES

POTATO KNISHES

BABY POTATOES STUFFED WITH BARBECUED CHICKEN

VIENNA STYLE CHICKEN TENDERS

POTATO LATKES WITH APPLESAUCE

SALMON CEVICHE IN CUCUMBER CUPS WITH PICKLED GINGER

MINI REUBEN

CRISPY SPRING ROLLS WITH CILANTRO LIME

FRESH SPRING ROLLS WITH SPICY PEANUT SAUCE

CHICKEN DIJON ON PESTO CROSTINI

MINI BALSAMIC ONION TARTLETS

ASPARAGUS W/ SUN-DRIED TOMATOES IN PUFF PASTRY TWIST

SWEDISH MEATBALLS

SALMON OR TUNA CROQUETTES WITH LEMON AIOLI

BUTTERNUT SQUASH KUGELETES

CROSTINI WITH OLIVE TAPENADE

MONGOLIAN BEEF SALAD ON CORN CHIPS

WEDDING MENU



SALADS (PLEASE CHOOSE ONE)

CRUNCHY GARDEN SALAD WITH BALSAMIC VINAIGRETTE
CUCUMBER AND WATERMELON SALAD WITH BALSAMIC REDUCTION
QUINOA & KALE SALAD WITH HONEY LIME DRESSING
BLUEBERRY BROCCOLI SPINACH SALAD
ROASTED ACORN SQUASH & APPLES QUINOA WITH KALE &
MAPLE TAHINI DRESSING
CARMALIZED PARSNIP AND KALE SALAD
ROASTED VEGETABLE SALAD WITH GARLIC DRESSING & TOASTED PEPETA
SPRING MIX SALAD WITH CRANBERRY ALMOND VINAIGRETTE
AUTUMN COBB SALAD WITH SMOKEY PUMPKIN DRESSING
CITRUS SALAD OVER MIXED GREENS WITH CURRIED VINAIGRETTE

ENTRÉES (PLEASE CHOOSE ONE)

APRICOT SOY CHICKEN-ON-THE-BONE
CHICKEN MARSALA
CHICKEN FORRESTIER WITH WILD MUSHROOMS AND
CARAMELIZED ONIONS
LEMON THYME CHICKEN
CHICKEN SCHNITZEL WITH ZINGARRA SAUCE
BRAISED CHICKEN BREAST IN SLOW COOKED SAVORY MIREPOIX
BREADED CHICKEN WITH FLORENTINE STUFFING
MAPLE GLAZED SALMON
ORANGE AND GARLIC GLAZED SALMON
POACHED SALMON
HALIBUT WITH HORSERADISH SAUCE
BRISKET WITH HORSERADISH SAUCE AND LINGON BERRIES
PRIME RIB WITH AU JUS
SALMON WITH WASABI CRUST OVER SOBA NOODLES
LEMON PEPPER CHICKEN WITH WHITE BEAN HUMMUS,
ROASTED RED PEPPER AND BALSAMIC REDUCTION

VEGETABLES (PLEASE CHOOSE ONE)

GRILLED ASPARAGUS
HARICOT VERTS ALMONDINE
GLAZED BABY CARROTS
GREEN BEANS WITH JULIENNE OF RED PEPPER
SUGAR SNAP PEAS AND BABY CARROTS
ROASTED CAULIFLOWER
BLACKENED GREEN BEANS

STARCH (PLEASE CHOOSE ONE)

WILD RICE MEDLEY
GARLIC MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES
CINNAMON ROASTED YUKON GOLD AND SWEET POTATOES
WILD MUSHROOM ORZO
RICE PILAF
SEASONED RUSSET POTATO WEDGES

WEDDING MENU



DESSERT

APRICOT GLAZED PEAR & FRANGIPANE TART

LEMON APRICOT TART

FRESH FRUIT CUSTARD TART

SWEET POTATO PIE

PECAN PIE

CHOCOLATE CREAM PIE

STRAWBERRY RHUBARB PIE

CHOCOLATE CAKE WITH VANILLA BUTTERCREAM AND RASPBERRY COULIS

VANILLA CAKE WITH LEMON BUTTERCREAM

ANGEL FOOD CAKE WITH CANDIED ROSE PETALS

LEMON POPPY SEED CAKE

ORANGE & ALMOND CAKE

FLOURLESS CHOCOLATE CAKE

CHOCOLATE MOUSSE WITH GANACHE

RASPBERRY MOUSSE IN CHOCOLATE CUP

FANCY MINI PASTRIES

STATIONED DESSERTS

SPECIALTY COOKIES

MEXICAN WEDDING COOKIES, ALMOND SHORTBREAD TWISTS,
SESAME COOKIES, TEHINA COOKIES, FRENCH MACARONS,

DECORATED SUGAR COOKIES, BISCOTTI

TRIFLE

TRADITIONAL ENGLISH BERRY TRIFLE, DOUBLE CHOCOLATE,
STRAWBERRY SHORTCAKE, TIRAMISU, TURTLE

CHOCOLATE FOUNTAIN

WITH STRAWBERRIES, PINEAPPLE, BANANA, POUND CAKE AND PRETZELS

MAKE- YOUR-OWN S'MORES STATIONS

BROWNIE SUNDAE BAR

CREPES MADE TO ORDER

WITH ASSORTED TOPPINGS AND FILLINGS

WEDDING MENU

