

WEDDING CELEBRATION

Dinner Menu

Each menu is customized just for your event. This is a sample only.

Large Challah

Display of Gourmet Breads, Breadsticks, Lavash and Pita Points
With Balsamic Oils and Olive Tapenade

Cashews & Pistachios on each table



Salad

Wild Rocket Arugula, Oranges, Red & Yellow Beets, Pistachios, Pomegranate
Honey Mustard Vinaigrette



Entrée

Sliced "Filet Mignon" with Mushroom Sauce

Served with:

Potato Basket with Mashed Potatoes Topped with Crispy Onion Threads
Butternut Squash Terrine, Kabocha Squash
Medley of Grilled Eggplant & Broccolini

Alternate Entrée

Miso Roasted Chilean Seabass with Toasted Pistachios with Sesame Sauce
On a Bed of Wehani and Basmati Rice, Shiitake Mushrooms, Baby Carrots, Broccolini
Parsnips with Hazelnut Peseille

Vegetarian Entrees Available Upon Request



Trio of Desserts

Mini Chocolate Chip Bread Pudding
Kit Kat Cake
Mini Apricot Charlotte Garnished with Whipped Cream, Mint Leaf, and Raspberry Sauce

Tea and Coffee Service
Full Premium Bar