



## Sample Wedding Menu

## Cocktail Menu

### Hors d'oeuvre

#### Edible Spoon with Fresh Dungeness Crab

fresh crab salad flavoured with lemon grass and ginger served with a touch of cilantro mayonnaise

#### Lamb Lollipop Crusted with Smoked Tomato

scented with rosemary and served with a creamy chèvre dip

#### Miniature Lamb Burger

cumin spiced lamb nestled in a miniature bun with spicy tomato jam, feta and arugula

#### Persian Pistachio Chicken Skewer

cardamom and citrus-scented chicken paired with passion fruit dip

#### Polenta Cup with Basil Scented Chèvre

topped with a roasted cherry tomato

#### Savoury Cone with Tuna Tartare

miniature cone filled with seasoned ahi tuna

#### Tartlet with Caponata and Pine Nuts

spiced eggplant, olive and caper relish and toasted pine nut purée

#### Wild Mushroom Tortellini

tomato cream and crispy prosciutto served on a ceramic spoon

#### White Truffle Pancake with Grilled New York Steak

smoked salt rubbed beef with tomato Parmesan fondant and radicchio salad

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## Sample Wedding Menu

## Cocktail Menu (continued)

### Hors d'oeuvre Platters

#### Deluxe British Columbia Charcuterie Board

a selection of local premium pâté, prosciutto, salamis and house-made fig and duck sausage, served with blueberry and pear chutneys, crusty baguette and green olive ficelle

#### Fig and Candied Walnut Terrine

with Gorgonzola cream served with thyme pepper biscotti

#### Sake Fennel Seed Cured Salmon Platter

house-cured with pink peppercorns and served with spring roll crisps, wild rice blini and hot mustard

#### Vegetarian Antipasto Platter

with balsamic grilled vegetables, marinated artichokes, Italian cheeses, fire-roasted tomato and olive relish, Parmesan crisps and olives, served with house-made focaccia and croccantini crackers

#### Harissa Chicken with Minted Yogurt

spiced chicken with fresh mint

#### Honey Roasted Lamb

served on a potato crisp with lemon mayonnaise and fresh fennel salad

#### Jumbo Prawns with Aztec Spices, Tequila and Lime

served with a pumpkin seed dip

#### Roasted Red Pepper Hummus

served with sesame flatbread

### Petite Desserts

#### Cheesecake Pops with Pistachio

cheesecake lollipop encased in milk, white and dark chocolate and dipped in crushed pistachio

#### Kisses with Lemon

petite crêpes filled with lemon curd and a touch of white chocolate

#### Profiterole with Chocolate Cherry Cream

garnished with rich dark chocolate

#### Shots of Strawberry Shortcake

layers of vanilla cream, strawberry compote and light lemon cake

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