



Sample Wedding Menu

Station Menu

Hors d'oeuvre

Mushroom Cap Stuffed with Crab
with fontina cheese, tarragon and horseradish

Pork with Spiced Blood Orange Shooter Stix
cilantro and ginger spiced and served with star anise blood orange jus

Sake Cured Sockeye Salmon Crisp
seasoned with fresh ginger, pink peppercorns and fennel and garnished with watercress and ginger mayonnaise

Soy Scented Ahi Tuna
fresh wasabi and nori purée served on a ceramic spoon

Asian Station

Steamed noodles served with your choice of:
Szechuan orange beef stir-fry
Szechuan chicken with cashews, celery and peppers

Prawn Taco Station

Mexican style sautéed prawns with fresh corn tortillas
served with a crisp lettuce and cilantro salad
fire-roasted tomato salsa and grilled poblano chili sauce

The Carvery

Thick Porterhouse steaks freshly carved and served with red wine jus,
shoestring potatoes, sautéed button mushrooms scented with porcinis, red wine jus
and grilled asparagus

Pasta Station

Penne with roasted roma tomato sauce with eggplant, zucchini, fennel and grilled
sweet peppers

Radiatore with grilled chicken in a pesto cream sauce with asparagus and mushrooms

Rotini with shrimp in tomato cream sauce with red and yellow peppers and basil

all served with freshly grated Parmesan and crushed red chilis

Parmesan Polenta Crouton Salad
with Gruyère cheese, red bell peppers, mixed lettuces and grainy mustard tarragon
dressing

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special menu.

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Every Ingredient for Exceptional Entertaining



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Sample Wedding Menu

Station Menu (continued)

Petite Desserts

Coconut Macaroons

a chewy macaroon made with sweet coconut and drizzled with dark chocolate

Lemon Tarts

velvety lemon cream in a sweet pastry shell finished with a dollop of fresh whipped cream and a sliver of candied lemon zest

Petite Dolce De Leche Cheesecakes

creamy cheesecake with a swirl of decadent dulce de leche caramel

Shots of Dark Chocolate and Framboise

rich chocolate pâté, dark chocolate mousse and tart framboise compote

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