



CALIFORNIA CHIC SAMPLE WEDDING MENU

A Selection of Butler Served Hors D'Oeuvre

Ginger Ahi Bites

Seared Ahi Tuna coated in toasted Sesame Seeds, Ginger, Cucumber and Soy Aioli on a Wonton Crisp with Orange Zest, Pickled Ginger and Diakon Sprouts

Beef Carpaccio on Parmesan Crisps

Lemon Saffron Aioli, Baby Arugula, and Capers

Belgian Endive with Gorgonzola

Gorgonzola Crème, julienne of Red Pepper, Diakon Sprouts, Orange Zest and Floral Confetti

Mini Avocado and Papaya Quesadillas

Avocado and Papaya with Jack Cheese, Cilantro and Salsa Fresca

Decorated Display Table

Artisan Cheese Display

Morbier	Saga
Brie	Montrachet
Camembert	Almonds
Walnuts	Champagne Grapes
Dried Apricots	Wafers
French Baguettes	Sun Dried Tomato
Facille	Olive Facille
Rosemary Battard	
Dried Figs, Fresh Figs, or Strawberries	

Sample Decorated Buffet Table

Spinach and Romaine Salad

Fresh Garden Mixed Greens with Candied Pecans, Blue Cheese and dried Cranberries in a Balsamic Vinaigrette

Tuscan Chicken

Boneless breast of Chicken filled with Sun dried Tomatoes and Mild Goat Cheese with Rosemary and Herbs served over sliced Vine-ripened Beefsteak Tomato with a Basil Leaf and a Light Parmesan Cream Sauce with Smoked Tomatoes

Carved Tenderloin of Beef

Grilled Peppered Beef Tenderloin with Horseradish Cream, Béarnaise Aioli
Accompanied by Onion Rings

Roasted Garlic Mashed Potatoes

Potato puree with sweet roasted Garlic, sautéed Onions and fresh Parsley

Grilled Asparagus

Fresh spears of Asparagus drizzled with Hazelnut Oil and Lemon

Creamed Spinach

Chopped Spinach with minced Onion, Parmesan and light Nutmeg

Wedding Cake

Provided by St. Tropez Specialty Cakes
Complimentary Wedding Cake when Authentic Flavors does your catering of 100 guests or more (Limited Design)

Glamour Coffee Bar

Freshly Brewed Decaffeinated French Roast Coffee

Half & Half	Sugar
Sweetners	Cinnamon Sticks
Shaved Chocolate	Whipped Cream