



## SIT DOWN SAMPLE WEDDING MENU

### BUTLER PASSED HORS D'OEUVRES

#### *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

#### *Apricot Purse*

Chicken, Pine nuts and diced Apricot Orange Blossom Honey Sour Cream dressing wrapped in a Crepe tied with a Chive

### SALAD COURSE

#### *Spinach and Romaine Salad*

Fresh Mixed Greens with Toasted Candied Pecans, shaved Asiago Cheese and sliced Strawberries Served with a Raspberry Vinaigrette

### THE DUAL ENTREE

Choose 1

#### *Authentic Surf & Turf*

Roasted Petit Filet Mignon topped with Maitre d' Butter, Garlic Roasted Prawns, Irresistible Mashed Potatoes, Haricot Verts

*Or*

#### *Tuscan Chicken & Ravioli*

Sun dried Tomatoes and Mild Chevre Cheese stuffed Chicken Breast and Wild Mushroom Ravioli served over sliced Vine-ripened Beefsteak Tomato with a Basil Leaf and a Light Parmesan Cream Sauce with Smoked Tomatoes and Roasted Asparagus

*Or*

#### *Honey Mustard Glazed Salmon & Petit Filet Mignon*

Pan Seared Atlantic salmon with a Honey Mustard Glaze and Roasted Petit Filet Mignon, Garlic Mashed Potatoes, Roasted Haricot Verts

### FOR DESSERT

#### *Wedding Cake*

Complimentary Wedding Cake when Authentic Flavors does your catering of 100 guests or more (Limited Design)

### GOURMET COFFEE BAR

Freshly Brewed Decaffeinated French Roast Coffee

Half & Half  
Sugar  
Sweeteners  
Cinnamon Sticks  
Shaved Chocolate  
Whipped Cream